

## New Year's Eve Menu

### **Aperitif**

Champagne Cossy «Éclat" Brut

Amouse-bouche

*Surprise from the Chef*

First Starter

### **White fish**

*Estonian white fish fillet / nasturtium mayonnaise / dill oil*

Second Starter

### **Beef tongue**

*Celery and blue cheese cream / honey / baked onion*

Third Starter

### **Consommé**

*Mushroom consommé / foie gras / white onion*

Pre-dessert

*Strawberry-prosecco sorbet with dark chocolate*

Main dish

### **Venison**

*Venison fillet from Saaremaa island / grilled kale  
cabbage / celery steak / baked onion cream / red  
wine sauce*

Dessert

### **Pavlova**

*Pavlova with fresh winter berries*

**Price per person 129€**