

Villa AMMENDE



LUXURY ART NOUVEAU HOTEL

Bo jaaride piknik

Põliste tammede all rohelisel aasal lumivalgel linal serveeriti pidulikke roogi ja suupisteid siidipatjade najal vaipadel lebasklevatele bojaaridele – champagne voolas, austrid libisesid siidja annina kurgust alla, jaheda ilmaga tõi teenijatüdruk supitirina imeliselt lõhnava borshiga – nii ka täna! Pidulik ja romantiline piknik purskkaevumuusika saatel kannab teid kaugele minevikku ja avab hinge looduse võludele.

Pikniku menüü

Kalamatsi meierei kitsejuustu salat
Roheline salat maasikatega
Heeringa ja rohelise õuna tartar
Küpsetatud krevetid
Suitsutatud pardifilee
Kammkarbitartar
Jaanalinnutartar
Suitsulõhefilee
Croissant'id ja pagaritooted



Klassikaline *bouillabesse*
Pearoog Villa Ammende a' la carte menüüst



Šokolaadi trühvliid
Šokolaadi-*mousse* maasikatega
Eton mess
Kolotsi talu delikatessjuustud kärjemee ja krõpsudega

Pikniku joogid



La Gioiosa Valdobbiadene Prosecco Superiore DOCG Spumante Extra dry 8cl



Pflüger Weissburgunder Quarzit 8cl
või
Elena Walch Pinot Grigio Alto Adige-Südtirol DOC 2017 8cl



Torres Altos Ibericos Parcelas de Graciano 8cl



Taylors 10 Years Old Tawny



Lurisia vesi ja kohv/tee

Hind: 175€ kabele

CHEF DE CUISINE HERKKI RUUBEL

Villa AMMENDE



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Boyars picnic

On the snow-white sheets, underneath the ancient oaks located on the green leas, the majestic dishes and snacks were served to the boyars, who were laying on the silk pillows – champagne ran, oysters went down their throats like silky gifts, on cold weathers, the waitress brought a wonderfully aromatic borsch – the same goes for today! The festive and romantic picnic with the lovely music of our fountain will take you back far into the past and open your soul to the wonderful enchantments of the nature.

Picnic menu

Kalamatsi Dairy goat cheese salad
Green salad with strawberries
Green apple and herring tartare
Cooked shrimps
Smoked duckfillet
Scallop tartare
Ostrich tartare
Smoked salmon fillet
Croissants and other bakery products



Classical *bouillabesse*

Main course you can choose from Villa Ammende a' la carte menu



Chocolate truffle
Chocolate-mousse with strawberries
Eton mess
Kolotsi farm delicacy cheese with honey comb and chips

Picnic drinks



La Gioiosa Valdobbiadene Prosecco Superiore D.O.C.G. Spumante Extra dry 8cl



Pflüger Weissburgunder Quarzit 8cl

or

Elena Walch Pinot Grigio Alto Adige-Südtirol DOC 2017 8cl



Torres Altos Ibericos Parcelas de Graciano 8cl



Taylors 10 Years Old Tawny 8cl



Lurisia water / coffee or tea

Price: 175€ for two

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