

Villa
AMMENDE



LUXURY ART NOUVEAU HOTEL

Päikeseloo jangu õhtusök

Siig ja pett

Redis, siiamari, vutimuna,
munageel ja peti-tillikaste

Laurent Perrier La Cuvee Brut Champagne NV (37,5 pdl)



Jaanalinnu-tartar

Tatrapopkorn,
küüslaugumajonees ja sai

Torres Altos Ibericos Parcelas de Graciano (8cl)



Tallekeelesült

Varssellerikeedis,
juursellerikreem ja selleritolm

Allikukivi Roheline Sõstar (8cl)



Hernes ja ricotta

Hernekreem, kitejuustukaste ja ricotta

Telmo Rodriguez Basa Blanco Rueda DO 2018 (8cl)



Tursafilee

Lillkapsakreem, aedviljad ja
sinikarbi-vanillikaste

Terrazas de los Andes Chardonnay 2017 (8cl)



Juustukäik

Valik erinevaid juuste

Taylors 10 Years Old Tawny (8cl)



Šokolaad ja jogurt

Jogurti-mousse,
šokolaadikreem ja jogurtitolm

Mamm & Frukt vaarikavein (8cl)

Chef de Cuisine Herkki Ruubel

Villa
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LUXURY ART NOUVEAU HOTEL

Sunset Dinner Menu

Whitefish and soured milk

Raddish, whitefish roe, quail egg,
egg gel and soured milk-dill sauce

Laurent Perrier La Cuvee Brut Champagne NV



Ostrich tartar

Buckwheat pop-corn and garlic mayonnaise

Torres Altos Ibericos Parcelas de Graciano



Lamb tongue aspic

Celery, root celery and root celery dust

Allikukivi Roheline Sõstar



Peas and ricotta

Pea cream, goat cheese sauce and ricotta

Telmo Rodriguez Basa Blanco Rueda DO 2018



Cod fillet

Cauliflower cream, vegetables and
mussel-vanilla sauce

Terrazas de los Andes Chardonnay 2017



Cheese selection

Kolotsi farm cheese selection
Honeycomb, tomato jam and crisp

Taylors 10 Years Old Tawny



Chocolate and yoghurt

Yoghurt mousse, chocolate cream and
yoghurt dust

Mamm & Frukt raspberry wine

Chef de Cuisine Herkki Ruubel