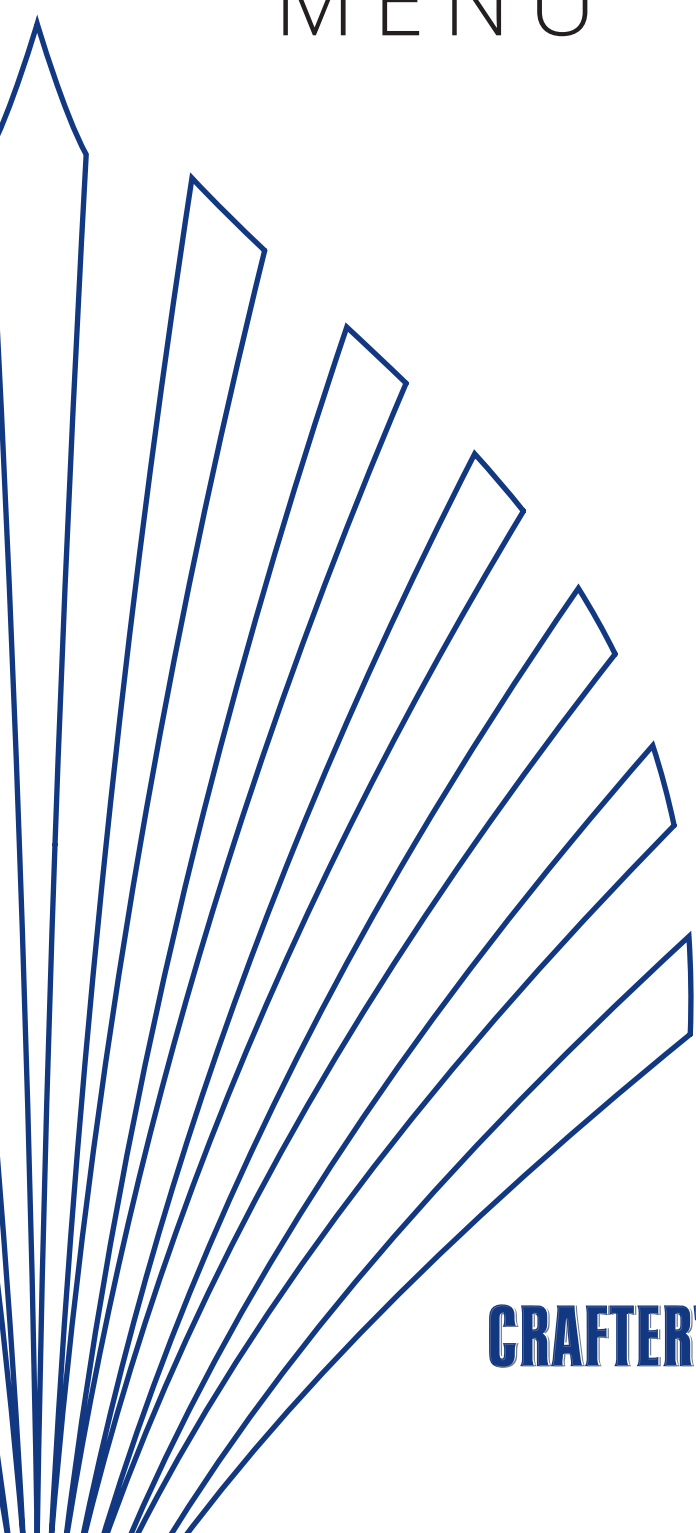




**VILLA WESSET**

hotell, restoran, konverentsid

# MENU



**CRAFTER'S**

## PURE LOCAL TASTES

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**Astelpajunaps Põhjaka (EST)** 4 cl 5 €

- *Made from Northern Estonian sea-buckthorn and local spirits*

**Vana Tallinn Elegance (EST)** 4 cl 5 €

- *The best-known and most loved Estonian taste*

**"Sõstar & Pipar" (EST)** 4 cl 5 €

**CRAFTER'S AROMATIC & ORANGE** 7.50 €

Crafter's Aromatic Flower Gin,  
Fentimans Tonic, orange

- *A unique gin with 12 carefully selected aromatic herbs*

**VANA TALLINN SPRITZ** 7 €

Vana Tallinn, sparkling water, lemon

## MADE IN PÄRNU COUNTY

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**Waht (EST)** 33 cl 5 €

- *Wheat beer with refreshing sourness  
Brewed with lime, coriander and sea salt*

**Pernauer (EST)** 33 cl 5 €

- *A local Vienna lager that is crisply fresh and hoppy*

**Pernauer dark beer (EST)** 33 cl 5 €

- *A light flavour with an undertone of delicious home-made black bread, slightly toasted*

**Tori Siidritalu, Pärnumaa, rhubarb sparkling wine (EST)** 75 cl 30 €

- *The resilience, might, and rich taste of rhubarb in its best element*

**Limoncello** 4 cl 5 €

- *A refreshingly crisp and lemony schnapps made right here*

**Rabarberinaps** 4 cl 5 €

- *Locally made rhubarb infused shot*



## SNACKS/COLD DISHES

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### NUTS

Smoked bell pepper, chilli  
€5

### CROQUETTE

Beef, kimchi, pepper mayo  
€6

### SMOKED DUCK

Fresh salad, masinated beetroot, horseradish cream, sourdough chips, semi-dried beetroot  
€7

*Drink recommendation: Pinot Noir, Les Deux Cotes, Languedoc (FRA) 12cl 5€*

### TROUT

Cold smoked trout, watermelon, cucumber, lemon sauce, nori  
€9

*Drink recommendation: Riesling Bicicleta, Cono Sur, Central Valley (CHL) 12cl 4.50€*

### BEEF TARTARE

Beef tenderloin, caper mayo, marinated egg yolk, onion, bread chips  
€12

*Drink recommendation: Höbe Vodka (EST) 4cl 3.50€*

### SNACK PLATTER (FOR 2-3 PEOPLE)

Smoked duck, selection of cheese, beef tartare, chicken liver pate, bread chips, semi-dried beetroot, cold-smoked salmon, crispy white bread  
€18



## WARM DISHES

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### BORSCHT

Beef broth, smoked sour cream,  
green onion, black bread  
€7

*Drink recommendation: Höbe Vodka (EST) 4cl 3.50€*

### PIKE-PERCH

Marinated fennel, broccolini,  
onion cream, pumpkin sauce  
€17

*Drink recommendation: Grillo Regieterre (ITA) 75cl 31€*

### BEEF CHEEK

Butternut, potato foam, mushrooms,  
mustard seeds, onion  
€15

*Drink recommendation: Bobal La Casa De La Seda,  
Bodegas Murviedro, Utiel-Requena (ESP) 75cl 39€*

### RAW BUCKWHEAT

Mushrooms, semi-dried beetroot, vegan  
parmesan, pumpkin seeds  
€14

*Drink recommendation: Harslevelü Mad Tokaji, Szent  
Tamas, Tokaji-Hegyalja (HUN) 75cl 34€*

## SWEET DISHES

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### CHEESECAKE

quince fruit, tuile biscuit,  
homemade ice cream  
€8

### TRUFFLE

Dark chocolate, cocoa, raspberry  
€4

*Drink recommendation: Primitivo Di Manduria "Mandus"  
Dolceluna, Rocca delle Macie, Campania-Puglia (ITA) 6cl  
6€*

