



VILLA WESSET

hotell, restoran, konverentsid

M E N U

CRAFTER'S

PURE LOCAL TASTES

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 & Suits " 4 cl 5 €

- *Estonian craft liqueur with peated blackcurrant*

CRAFTER'S AROMATIC & ORANGE 8.50 €

Crafter's Aromatic Flower Gin,
Fentimans Tonic, orange

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

Põhjala Öö XO – BA Baltic Porter (EST) 33 cl 10 €

MADE IN PÄRNU COUNTY

Waht (EST) 33 cl 6 €

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

Pernauer (EST) 33 cl 6 €

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

Pernauer dark beer (EST) 33 cl 6 €

- *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*

Rhubarb schnapps 4 cl 5 €

- *Locally made rhubarb infused shot*

Flowering quince 4 cl 6 €

- *Perfectly acidic and crisp homemade schnapps*



SNACKS

NUTS

Smoked bell pepper, chilli
€6

FALAFEL (V, L)

Eggplant sauce, kimchi
€7

CHEESE SELECTION (G)

Selection of cheese, olives, pickled onions,
Parma ham, papadam, jam
€14

SNACK PLATTER (for 2-3 people)

Hummus, nuts, beef taretare, selection of
cheese, chicken liver pate, pickled cucumber,
parma ham, crispy white bread
€21

COLD DISHES

BRUSCHETTA

Goat cheese, tomato, garlic, pesto
€9

*Drink recommendation: Pinot Grigio Garda, Cantina
di Custoza, Veneto (ITA) 12cl 5.50€; 75cl 34€*

CUCUMBER GAZPACHO (G)

Greek yogurt, pickled cucumber, red
onion, pickled courgette, tomato, herb oil
€9

*Drink recommendation: Rose D`Anjou „La
Baronniere“, Chateau du Cleray, Loire (FRA) 12cl 5€;
75 cl 29€*

BEEF TARTARE (L, G)

Spicy tomato souse, beef tartare,
papadam, pickled mushrooms, mustard
seeds, onion, egg yolk
€14

*Drink recommendation: Chianti Classico Riserva,
Rocca delle Macie, Toscana (ITA) 10cl 8.50€; 75cl 55€*

(G) - Gluten-free (L) - Lactose free (V) - Vegan



CHICKEN SALAD (L)

Crispy chicken, caper sauce, parmesan cheese, crispy bread
€10

Drink recommendation: Chardonnay, Jean Alibert, Les Deux Cotes, Languedoc (FRA) 12cl 5€; 75 cl 29€

VEGAN „FETA CHEESE“ (G, L, V)

Tomatoes, olives, fresh salad, pesto, quinoa, berries
€11

Drink recommendation: Sylvaner Reserve, Domaine Weinbach, Alsace (FRA) 10cl 9€; 75cl 59€

SHRIMP POKE (G, L)

Vegetables, kimchi, wakame, pickled ginger, sushi rice, peas
€13

Drink recommendation: Riesling Bicicleta, Cono Sur, Central Valley (CHL) 12cl 5€; 75cl 29€

WARM DISHES

RAW BUCKWHEAT (G, L, V)

Raw buckwheat, chickpea curry, pickled vegetables
€14

Drink recommendation: Chardonnay, Jean Alibert, Les Deux Cotes, Languedoc (FRA) 12cl 5€; 75cl 29€

NOODLE (L)

Chicken, spicy sauce, tomato, sugar snap peas, onion
€13

Drink recommendation: Pinot Grigio Garda, Cantina di Custoza, Veneto (ITA) 12cl 5.50€; 75cl 34€

TROUT (G)

Green beans, potatoes, marinated fennel, butter sauce, peas
€21

Drink recommendation: Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP) 10cl 7€; 12cl 42€

(G) - Gluten-free (L) - Lactose free (V) - Vegan



DUCK (L, G)

Asparagus, baked beets, peas, sage,
walnut
€18

*Drink recommendation: Pinot Noir Les Deux Cotes,
Jean Alibert, Vin de Pay d'Oc (FRA) 12cl 5€;
75cl 30€*

BEEF CHEEKS (L, G)

Sweet potato cream, kale, fermented
mushrooms, mustard seeds
€16

*Drink recommendation: Merlot, Meerlust,
Stellenbosch (SA) 12cl 9€; 75cl 61€*

SWEET DISHES

RHUBARB (G)

Rhubarb posset, waffle, meringue,
raspberry
€8

*Drink recommendation: Furmint Late Harvest Disznókő,
Tokaji (HUN) 6cl 5€*

CHEESECAKE (G)

Cream cheese, passion fruit, tuile biscuit,
berries
€8

Drink recommendation: Tori Jääsiider (EST) 6cl 6€

TRUFFLE (G, L)

Tume šokolaad, kakao, vaarikas
€5

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

APERITIFS

Aperol	4 cl	4 €
Campari	4 cl	4 €
Martini Extra Dry	8 cl	5 €
Martini Riserva Ambrato	8 cl	5 €
Martini Riserva Rubino	8 cl	5 €
Martini Fiero	4 cl	4 €
Pernod	4 cl	5 €
Astelpajunaps Põhjaka	4 cl	5 €
<i>- Made from Northern Estonian sea-buckthorn and local spirits</i>		

CHAMPAGNES

Veuve Clicquot Brut	10 cl	10 €
	75 cl	80 €
Veuve Clicquot Rich	10 cl	13 €
	75 cl	99 €
Ruinart Rosé	10 cl	14 €
	75 cl	115 €
Deutz Brut Classic	37,5 cl	37
	75 cl	69 €
Francois Seconde „La Loge“		
Blanc de Noirs Brut Grand Cru	75 cl	94 €
Dom Perignon Brut	75 cl	250 €

SPARKLING WINES

Maschio Valdobbiadene Prosecco		
Superiore Millesimato, Veneto	10 cl	5 €
	75 cl	32 €
Martini Asti	75 cl	26 €
Kraemer Blanc De Blancs		
Semi Seco / Brut	75 cl	29 €
Cremant `D Alsace Cuveé Helfrich Brut,		
Arthur Metz, Alsace (FRA)	75 cl	39 €
Cava Freixenet Brut /		
Semi-seco / Rosado-seco (ESP)	20 cl	9 €
Cava Clos Amador Reserva Brut “Delicat”,		
Pere Ventura, Catalunya (ESP)	75 cl	27 €
Rabarberi vahuvein Tori Siidritalu	75 cl	30 €



WHITE WINES

Sauvignon Blanc, Saint Clair, Vicar's Choice (NZL)	12 cl	6.50 €
	75 cl	41 €
Pinot Grigio Garda, Cantina di Custoza, Veneto (ITA)	12 cl	5.50 €
	75 cl	34 €
Chardonnay, Jean Alibert, Les Deux Cotes, Languedoc (FRA)	12 cl	5 €
	75 cl	29 €
Riesling Bicicleta, Cono Sur, Central Valley (CHL)	12 cl	5 €
	75 cl	29 €

CORAVIN VINES 10 cl

Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)		7 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)		8.50 €
Sylvaner Reserve, Domaine Weinbach, Alsace (FRA)		9 €

Vinho Verde Espigueiro, Casa de Compostela, Vinho Verde (PRT)	75 cl	33 €
Sauvignon Blanc Pioneer Block, Saint Clair Family Estate, Marlborough (NZL)	75 cl	64 €
Viura Vinas Viéjas Blanco, Bodegas Luis Canas, Rioja (ESP)	75 cl	31 €
Soave Classico Ca' Visco, Alberto Coffele, Veneto, ORGANIC (ITA)	75 cl	39 €
Gavi Di Gavi, Fontanafredda, Piemonte (ITA)	75 cl	39 €
Riesling Vom Buntsandstein, Weingut Pflüger, ORGANIC (GER)	75 cl	42 €
Grüner Veltliner Stein, Jurtschitsch, Kamptal (AUS)	75 cl	41 €
Pouilly-Fume Domaine des Berthiers, Jean Claude Dagueneau, Loire (FRA)	75 cl	55 €



Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)	75 cl	43 €
Sylvaner Reserve, Domaine Weinbach, Alsace (FRA)	75 cl	56 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)	75 cl	64 €

ROSÉS

Rose D`Anjou „La Baronniere“, Chateau du Cleray, Loire (FRA)	75 cl	29 €
	12 cl	5 €
Rosato, Rocca Delle Macie, Toscana DOC (ITA)	75 cl	35 €

RED WINES

Cabernet Sauvignon, Cono Sur Reserva (CHL)	12 cl	5 €
	75 cl	30 €
Tinto, Casa De Santar, Dao (PRT)	12 cl	5 €
	75 cl	30 €
Pinot Noir Les Deux Cotes, Jean Alibert, Vin de Pay d´Oc (FRA)	12 cl	5 €
	75 cl	30 €
Primitivo Salento IGP Antica Masseria del Sigillo, Tenute di Emera, Puglia (ITA)	12 cl	5.50 €
	75 cl	33 €

CORAVIN WINES 10 cl

Chianti Classico Riserva, Rocca delle Macie, Toscana (ITA)	8.50 €
Merlot, Meerlust, Stellenbosch, (SA)	9 €
Beaune 1er Cru Bressandes, Louis Jadot, Burgundia (FRA)	13 €
Amarone Classico Superiore Capitel Monte Olmi (ITA)	14 €



Valpolicella Classico Superiore, Tedeschi, Veneto (ITA)	75 cl	38 €
Pinot Noir Single Vineyard, Cono Sur, San Antonio (CHL)	75 cl	39 €
Crianza, Luis Canas, Rioja (ESP)	75 cl	39 €
Bobal La Casa De La Seda, Bodegas Murviedro, Utiel-Requena (ESP)	75 cl	39 €
Cabernet Franc, Edoardo Miroglio, Traakia (BGR)	75 cl	37 €
Chateau Du Courlat, Lussac Saint Emilion, Bordeaux (FRA)	75 cl	39 €
Chianti Classico Riserva, Rocca Delle Macie, Toscana (ITA)	75 cl	55 €
Merlot, Meerlust, Stellenbosch (SA)	75 cl	61 €
Beaune 1er Cru Bressandes, Louis Jadot, Burgundia (FRA)	75 cl	89 €
Amarone Classico Superiore Capitel Monte Olmi (ITA)	75 cl	109 €

PORT & DESSERT WINES

Quinta Do Noval LBV Unfiltered (PT)	6 cl	5 €
Furmint Late Harvest Disznókő, Tokaji (HUN)	6 cl	5 €
Tori Jääsiider (EST)	6 cl	6 €
Primitivo Di Manduria "Mandus" Dolceluna, Rocca delle Macie, Campania-Puglia (ITA)	6 cl	6 €



COCKTAILS

START WITH:

NEGRONI 9 €

*Crafter's London Dry, Martini Riserva Rubino,
Martini Riserva Bitter*

AROMATIC MULE 9 €

*Crafter's Aromatic Flower, lime juice,
Fentimans Ginger Beer, sugar syrup*

HUGO 9 €

*St.Germain Elderflower liqueur, prosecco,
sparkling water, mint leaves*

MIMOSA 8 €

Sparkling wine, fresh orange juice

VANA TALLINN SPRITZ 8 €

Vana Tallinn, white wine, Fentimans Tonic

APEROL SPRITZ 8 €

Aperol, sparkling wine, sparkling water

MARTINI FIERO TONIC 8 €

Martini Fiero, Fentimans Tonic

ALL DAY:

PASSION SOUR 8 €

*Bacardi Carta Blanca, passion fruit juice, lime,
sparkling water*

FLOWER COLLINS 9 €

*Crafters Aromatic Flower Gin, lime juice, sugar
syrup, sparkling water, strawberry*

GIN & JUICE 9 €

*Fresh grape and orange juice, Crafter's London
Dry, lemon, salt*

MOJITO 9 €

*Bacardi Carta Blanca, lime, mint leaves, sugar,
sparkling water*

HÖBE KIWI CAIPIROSKA 8 €

Höbe vodka, fresh kiwi, lime, sugar syrup

BLOODY MARY 9 €

Höbe Vodka, lemon juice, Big Tom

CUBA LIBRE 8 €

*Bacardi Carta Negra/Carta Blanca,
Coca-Cola, lime*



GIN COCKTAILS

DRY:

GIN & TONIC 8.50 €
*Crafter's London Dry Gin, Fentimans Tonic,
fresh rosemary*

BOMBAY & TONIC 8 €
*Bombay Sapphire Gin, Fentimans Tonic,
fresh lemon*

HENDRICKS GIN &
FENTIMANS LIGHT TONIC 12 €
*Hendricks Gin, Fentimans Tonic,
cucumber, juniper*

FRUITY:

CRAFTER'S AROMATIC & ORANGE 8.50 €
*Crafter's Aromatic Flower Gin,
Fentimans Tonic, orange*

BOMBAY & FENTIMANS ROSE 8.50 €
*Bombay Sapphire Gin, Fentimans Rose
Lemonade, fresh thyme, lemon peel*

TOHI SPICY G&T 11 €
Tohi Cloudberry Mist Gin, Fentimans Tonic, orange

STRONG:

CRAFTER'S WILD FOREST 9.50 €
Crafter's Wild Forest Gin, Fentimans Tonic, bay leaf

BOTANIC & TONIC 11 €
Botanic Gin, Fentimans Tonic, fresh grapefruit

OLD ENGLISH GIN & TONIC 12 €
*Old English Gin, Fentimans Tonic,
orange, cinnamon*

NON-ALCOHOLIC COCKTAILS

CORSARO SPRITZ 7 €
Corsaro Aperitiv, non-alco sparkling wine

CORSARO COLLINS 7 €
*Corsaro Aperitiv, lime juice, sugar syrup,
sparkling water*

ROSE 7 €
*Rose blossom, alcohol-free sparkling wine,
grapefruit tonic*



VIRGIN BASIL	7 €
<i>Kiwi, basil, lemon</i>	

VIRGIN MOJITO	7 €
<i>Lime, mint leaves, sugar, apple juice</i>	

NON-ALCOHOLIC BEER & CIDER

Kronenbourg Blanc 1664	33 cl	4 €
Carlsberg	33 cl	4 €
Prenzlauer 0 hapu vaarikaõlu (EST)	33 cl	6 €
MULL° käsitöösiider (EST)	33 cl	6 €

BEERS & LOW ALCOHOL DRINKS

Saku Orginaal (draft)	50 cl	5€
Saku Orginaal (draft)	30 cl	4.50 €
Kronenbourg Blanc 1664 (draft)	50 cl	5€
Kronenbourg Blanc 1664 (draft)	30 cl	4.50 €
Saku Tume	50 cl	5 €
Saku Kuld	33 cl	4.50 €
Saku Porter	50 cl	5 €
Corona Extra	33 cl	4.50 €
Carlsberg	50 cl	5 €
Somersby Cider Apple	33 cl	4 €

UNIQUE BEERS AND CIDERS

Pernauer (EST)	33 cl	6 €
Pernauer dark beer (EST)	33 cl	6 €
Waht gose lime (EST)	33 cl	6 €
Valmermuiza dark lager (LV)	33 cl	6 €
Valmermuiza amber lager (LV)	33 cl	6 €
Põhjala Pilky – Pilsner	33 cl	6 €
Põhjala Suvila - session IPA (EST)	33 cl	6 €
Põhjala Öö XO – BA Baltic Porter (EST)	33 cl	10 €
MULL° semi-dry craft cider (EST)	33 cl	6 €
MULL° semi-dry craft cider with strawberry (EST)	33 cl	6 €

COGNAC, CALVADOS, BRANDY

Remy Martin VSOP	4 cl	9 €
Remy Martin XO	4 cl	15 €
Hennessy XO	4 cl	15 €
Boulard Calvados VSOP	4 cl	6 €
Grappa di Barolo Riserva, Fontanafredda	4 cl	8 €
St. Remy Authentic VSOP	4 cl	6 €

WHISKEY

Jameson	4 cl	5 €
Johnnie Walker Red Label	4 cl	5 €
Johnnie Walker Black Label	4 cl	6.50 €
Jack Daniels	4 cl	6 €
Glenfiddich 12YO	4 cl	8 €
Chivas Regal 18 Rare Old	4 cl	9.50 €
Aultmore 12YO Singel Malt	4 cl	8 €

RUM

Bacardi Carta Blanca	4 cl	4 €
Bacardi Carta Negra	4 cl	4 €
Mount Gay XO	4 cl	8 €
Zacapa 23Y Solera Gran Reserva	4 cl	9 €

GIN

Crafter's London Dry Gin	4 cl	4.50 €
Crafter's Aromatic Flower Gin	4 cl	4.50 €
Crafter's Wild Forest Gin	4 cl	5 €
Bombay Sapphire Dry Gin	4 cl	4 €
Tohi Cloudberry Mist Gin	4 cl	5 €
Hendrick's Gin	4 cl	6 €
Old English Gin	4 cl	6 €
Botanist Islay Dry Gin	4 cl	6 €



VODKA & TEQUILA, MEZCAL

Hõbe Vodka	4 cl	4 €
Grey Goose	4 cl	6 €
Planta Santa Mezcal Joven	4 cl	5 €
Rooster Roja Blanco	4 cl	5 €
Rooster Roja Reposado	4 cl	5 €
Rooster Roja Anejo	4 cl	6 €
Don Julio 1942	4 cl	22 €
Cazcabel Coffee Liqueur	4 cl	6 €

LIQUEURS

"Sõstar & Suits"	4 cl	5 €
Vana Tallinn	4 cl	4 €
Vana Tallinn Cream	4 cl	4 €
Vana Tallinn Elegance	4 cl	6 €
Fernet Branca	4 cl	5 €
Jägermeister	4 cl	4 €
Baileys Irish Cream	4 cl	4 €
Limoncello	4 cl	5 €
<i>(Refreshingly crisp and lemony schnapps made right here)</i>		
Rabarberinaps	4 cl	5 €
<i>(Locally made rhubarb infused shot)</i>		
Flowering quince	4 cl	6 €
<i>(Perfectly acidic and crisp homemade schnapps)</i>		



HOT DRINKS

Coffee / Espresso	2.50 €
Cappuccino, Caffè Latté	3 €
<i>Decaffeinated coffee, oat milk, lactose-free milk +0.50€ Extra shot of espresso 1€</i>	
Cocoa	3 €
Tea	2.50 €
Tea (pot)	4.50 €
Irish Coffee	7 €
<i>Irish whiskey, brown sugar, coffee, whipped cream</i>	
Vana Tallinn Coffee	6 €
<i>Vana Tallinn, coffee, whipped cream</i>	

SOFT DRINKS

Flavored water	60 cl	2.50 €
	100 cl	3.50 €
Quality table water Haage	33 cl	3 €
<i>Carbonated, still, mineral</i>	75 cl	4.50 €
Coca-Cola, Fanta, Sprite, Tonic	25 cl	3 €
Fentimans Tonic	20 cl	3.50 €
Fentimans Rose Lemonade	20 cl	3.50 €
Fentimans Cherry Cola/ Ginger Beer/Raspberry	27 cl	4.50 €
Ingel handycraft lemonade	27 cl	4 €
Juices	25 cl	2.50 €
Freshly made juice	30 cl	5 €

(Ask the waiter about the selection)

