



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 6.50 €

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

"Sõstar & Suits " 4 cl 5 €

- *Estonian craft liqueur with smoky 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

Pernauer Lager (EST) 33 cl 6 €

An easy-drinking lager-type beer. The aroma is crisp, 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 6 €

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

Flowering quince 4 cl 6 €

- *Perfectly acidic and crisp homemade schnapps*

Rhubarb schnapps 4 cl 6 €

- *Locally made rhubarb infused shot*



SNACKS

NUTS (L)

Smoked bell pepper, chili
6 €

CHEESE SELECTION (G)

Selection of cheese, olives, pickled onions,
Parma ham, papadam, jam
18 €

SNACK PLATTER (for 2-3 people)

Hummus, nuts, beef tartare, selection of
cheese, chicken liver pate, pickled
cucumber, beef jerky, crispy white bread
25 €

CRISPY FRESH POTATOES (L, G)

Truffle oil, chives, confit garlic aioli,
parmesan
7 €

COLD DISHES

BRUSCHETTA

Tomato, Kalamatsi goat cheese, pesto,
nuts, crispy white bread
9 €

*Drink recommendation: Maschio Valdobbiadene
Prosecco Superiore Millesimato, Veneto (ITA) 10cl 5€;
75cl 32€*

BEEF TARTARE (L, G)

Spicy tomato sauce, beef tartare, papadam,
pickled mushrooms, mustard seeds, onion,
egg yolk
15 €

*Drink recommendation: Primitivo Salento IGP Antica
Masseria del Sigillo, Tenute di Emera, Puglia (ITA)
12cl 5.50€; 75cl 33€*

VEAL (L)

Veal fillet, crispy bread, caper sauce, rucola,
parmesan, walnut
14 €

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

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



CHICKEN SALAD (L)

Pomegranate, pickled radish, crispy bread,
tomato
13 €

*Drink recommendation: Chardonnay „Signature“,
Spier, Western Cape, (ZAF) 12cl 5€; 75cl 29€*

VEGAN „FETA“ (L, G, V)

Fresh salad, pesto, watermelon, rucola,
tomato
14 €

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

WARM DISHES

MISOPASTA WITH MUSHROOMS (L, V) (add crispy bacon 3€)

Miso sauce, coconut milk,
portobello mushrooms, onion
12 €

*Drink recommendation: Chardonnay „Signature“,
Spier, Western Cape, (ZAF) 12cl 5€; 75cl 29€*

MINI ROMAINE LETTUCE (L, G, V)

Padrone pepper chickpea hummus,
pickled turnip, walnut
16 €

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

SMOKED SALMON

Glazed carrot, fresh potato, pickled radish,
roasted onion sauce
19 €

*Drink recommendation: Riesling Vom Buntsandstein,
Weingut Pflüger, ORGANIC (GER) 12cl 6.50€; 75cl 42€*

BEEF BRISKET (L)

Baked potato, celeriac remoulade,
sauerkraut, blackcurrant glaze
21 €

*Drink recommendation: Cabernet Sauvignon,
Cono Sur Reserva (CHL) 12cl 5€; 75cl 30€*

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



DUCK FILLET

Roasted mini romaine, celeriac cream,
pickled carrots, yuzu sauce

23 €

*Drink recommendation: Merlot „Signature”,
Spier, Western Cape (ZAF) 12cl 5€; 75cl 30€*

SWEET DISHES

CHEESECAKE (G)

Mango, salted caramel,
passion fruit cream, coconut

9 €

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

CHOCOLATE

Soft chocolate cake, seasonal berries,
ice cream

9 €

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

TRUFFLE (L, G)

Dark chocolate, cocoa, raspberry

5 €

*Drink recommendation: Quinta Do Noval LBV
Unfiltered (PT) 6cl 5€*

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



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

Philippe Gonet Blanc de Blancs	37.5 cl	45 €
	75 cl	85 €
Veuve Clicquot Brut	10 cl	13 €
	75 cl	90 €
Veuve Clicquot Rich	75 cl	99 €
Ruinart Rosé	75 cl	120 €
Deutz Brut Classic	75 cl	79 €
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 (ITA)	10 cl	5 €
	75 cl	32 €
Martini Asti	75 cl	26 €
M. de Marville Blanc de Blancs Brut (FRA)	75 cl	27 €
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 "Aroha", Mud House, Marlborough (NZL)	12 cl	6.50 €
	75 cl	41 €
Pinot Grigio Garda, Cantina di Custoza, Veneto (ITA)	12 cl	5.50 €
	75 cl	34 €
Chardonnay "Signature", Spier, Western Cape (ZAF)	12 cl	5 €
	75 cl	29 €
Riesling Vom Buntsandstein, Weingut Pflüger, ORGANIC (GER)	12 cl	6.50 €
	75 cl	42 €

CORAVIN WINES 10 cl

Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)		7 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)		8.50 €
Sancerre Roc d l' Abbaye, Florian Mollet, Loire (FRA)		9 €

Vinho Verde Espigueiro, Casa de Compostela, Vinho Verde, (PRT)	75 cl	33 €
Gewurztraminer, Ch. Ste Michelle, Washington State (USA)	75 cl	32 €
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 €
Grüner Veltliner Stein, Jurtschitsch, Kamptal (AUS)	75 cl	41 €
Chenin Blanc 21 Cables, Spier, Stellenboch (ZAF)	75 cl	53 €



Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)	75 cl	43 €
Sancerre Roc d l ´ Abbaye, Florian Mollet, Loire (FRA)	75 cl	58 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)	75 cl	64 €

ROSÉS

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

RED WINES

Cabernet Sauvignon, Cono Sur Reserva (CHL)	12 cl	5 €
	75 cl	30 €
Merlot "Signature", Spier, Western Cape (ZAF)	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 €
Reserva Vina Ardanza, La Rioja Alta, Rioja (ESP)	11 €



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 €
Syrah, Ch. Ste Michelle, Washington State (USA)	75 cl	39 €
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 €
Reserva Vina Ardanza, La Rioja Alta, Rioja (ESP)	75 cl	69 €

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

NEGRONI	9 €
<i>Crafters London Dry, Martini Riserva Rubino, Martini Riserva Bitter</i>	
MIMOSA	9 €
<i>Sparkling wine, fresh orange juice</i>	
BELLINI	9 €
<i>Sparkling wine, peach juice</i>	
APEROL SPRITZ	9 €
<i>Aperol, sparkling wine, sparkling water</i>	
PASSION SOUR	9 €
<i>Crafter's London Dry Gin, passion fruit juice, lime juice, sparkling water</i>	
PINK HEAVEN	10 €
<i>Aperol, Rooster Rojo Reposado tequila, watermelon syrup, pomegranate juice, lime</i>	
DARK 'N' STORMY	9 €
<i>Bacardi Carta Negra, ginger beer, fresh lime</i>	
SAND STORM	9 €
<i>Bacardi Carta Blanca, elderflower liqueur, passion fruit juice, Sprite, lemon</i>	
GREEN APPLE	9 €
<i>Crafter's London Dry Gin, cucumber juice, homemade apple juice, lime</i>	
COLD IRISH	10 €
<i>Irish whiskey, cold brew coffee, sugar syrup, whipped cream</i>	
WHITE LIME	9 €
<i>Bacardi Carta Blanca, condensed milk, lime, ginger beer</i>	
MOJITO	10 €
<i>Bacardi Carta Blanca, fresh lime, mint, sugar syrup, sparkling water</i>	
BLOODY MARY	9 €
<i>Silver Vodka, lemon juice, Big Tom</i>	
CUBA LIBRE	9 €
<i>Bacardi Carta Negra/Carta Blanca, Coca-Cola, lime</i>	



GIN COCKTAILS

GIN & TONIC	9.50 €
<i>Crafter's London Dry Gin, Fentimans Tonic, Rosemary</i>	
CRAFTER'S AROMATIC & ORANGE	9.50 €
<i>Crafter's Aromatic Flower Gin, Fentimans Tonic, Orange</i>	
CRAFTER'S WILD FOREST	9.50 €
<i>Crafter's Wild Forest Gin, Fentimans Tonic, bay leaf</i>	
BOMBAY & TONIC	9.50 €
<i>Bombay Sapphire Gin, Fentimans Tonic, lemon</i>	
HENDRICK'S GIN & TONIC	13 €
<i>Hendrick's Gin, Fentimans Tonic, fresh cucumber, juniper berry</i>	

NON-ALCOHOLIC COCKTAILS

CORSARO SPRITZ	7 €
<i>Corsaro aperitif, non-alcoholic sparkling wine</i>	
VIRGIN APPLE	7 €
<i>Apple juice, cucumber juice, lime, cucumber syrup</i>	
CLOUD	7 €
<i>Lime juice, condensed milk, ginger beer</i>	
VIRGIN MOJITO	7 €
<i>Lime, mint leaves, sugar, apple juice</i>	
MARTINI FLOREALE	7 €
<i>Martini Floreale aperitif, Fentimans Tonic</i>	

NON-ALCOHOLIC BEER & CIDER

Kronenbourg Blanc 1664	33 cl	4.50 €
Carlsberg	33 cl	4.50 €
MULL° craft cider (EST)	33 cl	6 €
Tori rhubarb sparkling drink (EST)	75 cl	23 €



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 €
Corona Extra	33 cl	5 €
Carlsberg	50 cl	5 €
Somersby Cider Apple	33 cl	4.50 €

UNIQUE BEERS AND CIDERS

Pernauer (EST)	33 cl	6 €
Pernauer dark beer (EST)	33 cl	6 €
Valmermuiza dark lager (LV)	33 cl	6 €
Valmermuiza amber lager (LV)	33 cl	6 €
Põhjala Cherry Gose (EST)	33 cl	6 €
Põhjala Virmalised 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	7 €
Grappa di Barolo Riserva, Fontanafredda	4 cl	8 €
St. Remy Authentic VSOP	4 cl	7 €



WHISKEY

Jameson	4 cl	5.50 €
Johnnie Walker Red Label	4 cl	5.50 €
Johnnie Walker Black Label	4 cl	7 €
Jack Daniels	4 cl	6.50 €
Glenfiddich 12YO	4 cl	8.50 €
Chivas Regal 18YO	4 cl	10 €
Aultmore 12YO Single Malt	4 cl	9 €

RUM

Bacardi Carta Blanca	4 cl	5 €
Bacardi Carta Negra	4 cl	5 €
Mount Gay XO	4 cl	9 €
Zacapa 23Y Solera Gran Reserva	4 cl	10 €

GIN

Crafter's London Dry Gin	4 cl	5 €
Crafter's Aromatic Flower Gin	4 cl	5 €
Crafter's Wild Forest Gin	4 cl	5 €
Bombay Sapphire Dry Gin	4 cl	4.50 €
Tohi Cloudberry Mist Gin	4 cl	5.50 €
Hendrick's Gin	4 cl	7 €
Old English Gin	4 cl	7 €
Botanist Islay Dry Gin	4 cl	7 €



VODKA & TEQUILA, MEZCAL

Hõbe Vodka	4 cl	5 €
Grey Goose	4 cl	7 €
Planta Santa Mezcal Joven	4 cl	6 €
Rooster Rojo Blanco	4 cl	6 €
Rooster Rojo Reposado	4 cl	6 €
Rooster Rojo Anejo	4 cl	6 €
Don Julio 1942	4 cl	23 €
Cazcabel Coffee Liqueur	4 cl	7 €

LIQUEURS

Sõstar ja Suits	4 cl	5.50 €
Vana Tallinn	4 cl	5 €
Vana Tallinn Cream	4 cl	5 €
Vana Tallinn Elegance	4 cl	6.50 €
Fernet Branca	4 cl	5 €
Jägermeister	4 cl	5 €
Baileys Irish Cream	4 cl	5 €
Limoncello	4 cl	6 €
<i>- Refreshingly crisp and lemony schnapps made right here</i>		
Flowering quince	4 cl	6 €
<i>- Perfectly acidic and crisp homemade schnapps</i>		
Rhubarb schnapps		
<i>- Locally made rhubarb infused shot</i>		
	4 cl	6 €



HOT DRINKS

Coffee / Espresso	3.80 €
Cappuccino, Caffè Latté	4.30 €
<i>Decaffeinated coffee, oat milk, lactose-free milk +0.50€ Extra shot of espresso 1€</i>	
Iced coffee	5 €
<i>Cold brew coffee, vanilla syrup, whipped cream</i>	
Cocoa	4.50 €
Tea	3 €
Tea (pot)	6 €
Irish Coffee	9 €
<i>Irish whiskey, brown sugar, coffee, whipped cream</i>	
Vana Tallinn Coffee	8 €
<i>Vana Tallinn, coffee, whipped cream</i>	

SOFT DRINKS

Flavored water	60 cl	3 €
	100 cl	4 €
Quality table water Haage	33 cl	3 €
<i>Carbonated / still / mineral</i>	75 cl	5 €
Coca-Cola/Fanta/Sprite	25 cl	3.50 €
Fentimans Tonic	20 cl	4 €
Fentimans Rose Lemonade	20 cl	4 €
Fentimans Cherry Cola/		
Ginger Beer/Raspberry	27 cl	4.50 €
Ingel handcraft lemonade	27 cl	4 €
Juices	25 cl	3 €
Freshly made juice	30 cl	5.50 €
<i>Orange / Grapefruit</i>		

