



VILLA WESSET

hotell, restoran, konverentsid

M E N U

CRAFTER'S

PURE LOCAL TASTES

- Astelpajunaps Põhjaka (EST)** 4 cl 6 €
- 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 6 €
- Estonian craft liqueur with smoky blackcurrant
- CRAFTER'S AROMATIC & ORANGE** 9.50 €
Crafter's Aromatic Flower Gin,
Fentimans Tonic, orange
- A unique gin with 12 carefully selected aromatic herbs

MADE IN PÄRNU COUNTY

- Pernauer Lager (EST)** 33 cl 6.50 €
An easy-drinking lager-type beer. The aroma is crisp, fresh and hoppy
- Pernauer dark beer (EST)** 33 cl 6.50 €
- A light flavour with an undertone of delicious home-made black bread, slightly toasted
- Tori Siidritalu, Pärnumaa, rhubarb sparkling wine (EST)** 75 cl 33 €
- 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, G)

Smoked paprika, honey, chilli
7 €

CRISPY FRESH POTATOES

Truffle oil, chives, confit garlic aioli, parmesan
8 €

OLIVES (L, G)

Choice of olives, Parma ham
9 €

BRUSCHETTA

Tomato, stracciatella cheese, pesto,
crispy bread, nuts
9 €

*Drink recommendation: Maschio Valdobbiadene Prosecco
Superiore Millesimato, Veneto (ITA) 10cl 6€; 75cl 32€*

BEEF TARTARE (L)

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

Drink recommendation: Høbe Vodka (EST) 4cl 5€

SELECTION OF SNACKS (FOR 2-3 PEOPLE)

Beef tartare, cheese selection, chicken liver
pate, cured meat, smoked fish tartar, nuts,
pickles, crispy bread
27 €

SALAD/SOUP

TOMATO SOUP (L, G)

Tomato broth, shrimp ceviche,
parsley-chilli oil
11 €

*Drink recommendation: Rose D`Anjou „La Baronniere“,
Chateau du Cleray, Loire (FRA) 12cl 5.50€ 75cl 34€*



BURRATA (G)

Tomato, roasted pepper, quinoa,
pesto, nuts
15 €

*Drink recommendation: Pinot Grigio Garda,
Cantina di Custoza, Veneto (ITA) 12cl 6€; 75cl 36€*

CHICKEN SALAD

Pomegranate, crispy bread, parmesan
cheese, caper sauce
14 €

*Drink recommendation: Chardonnay "Signature",
Spier, Western Cape (ZAF) 12cl 6€; 75cl 36€*

VEGAN „FETA“ (L, G, V)

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

*Drink recommendation: Pinot Grigio Garda,
Cantina di Custoza, Veneto (ITA) 12cl 6€; 75cl 36€*

WARM DISHES

BACON PASTA

Aged cheese, cold smoked bacon,
truffle oil, pesto
15 €

*Drink recommendation: Merlot "Signature", Spier,
Western Cape (ZAF) 12cl 5.50€; 75cl 34€*

MINI ROMAINE LETTUCE (L, G, V)

Padrone pepper chickpea hummus,
pickled turnip, walnut
16 €

*Drink recommendation: Chardonnay "Signature",
Spier, Western Cape (ZAF) 12cl 6€; 75cl 36€*

SMOKED SALMON (G)

Zucchini, tomato, fresh potatoes, pickles,
butter sauce, cured egg yolk
21 €

*Drink recommendation: Chardonnay Vallejo Avenas,
Bodegas Murviedro, Utiel-Requena (ESP)
10cl 8.50€; 75cl 44€*



BEEF BRISKET (L, G)

Long-cooked beef brisket, bimi, kale,
green peas, pickled radish, wine sauce
23 €

*Drink recommendation: Reserva Vina Ardanza,
La Rioja Alta, Rioja (ESP) 10cl 11€; 75cl 78€*

DUCK FILLET (L)

Roasted mini romaine, celeriac cream,
pickled carrots, yuzu sauce
23 €

*Drink recommendation: Pinot Noir Bassus,
Bodegas Hispano Suizas, Valencia (ESP)
10cl 9.50€; 75cl 65€*

SWEET DISHES

CHEESECAKE (L, G)

Mango, salted caramel,
passion fruit cream
9 €

*Drink recommendation: Furmint Late Harvest
Disznókő, Tokaji (HUN) 6cl 5.50€*

CHOCOLATE

Soft chocolate cake, seasonal berries,
bread muesli, walnut
9 €

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

TIRAMISU

Cream cheese cream, espresso,
cocoa crisp
9 €

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

There is also a good section of handmade
sweets in our candy cafe located in the
hotel reception

(L) - Lactose-free (V) – Vegan
(G) - Gluten-free (may contain small amounts of gluten)



APERITIFS

Aperol	4 cl	5 €
Campari	4 cl	5 €
Martini Extra Dry	8 cl	6 €
Martini Riserva Ambrato	8 cl	6 €
Martini Riserva Rubino	8 cl	6 €
Martini Fiero	4 cl	5 €
Pernod	4 cl	6 €
Astelpajunaps Põhjaka	4 cl	6 €
<i>- Made from Northern Estonian sea-buckthorn and local spirits</i>		

CHAMPAGNES

Philippe Gonet Blanc de Blancs	37.5 cl	49 €
	75 cl	99 €
Veuve Clicquot Brut	10 cl	14 €
	75 cl	90 €
Lanson Black Label Brut	75 cl	95 €
Ruinart Rosé	10 cl	16 €
	75 cl	120 €
Deutz Brut Classic	75 cl	90 €
Francois Seconde „La Loge“		
Blanc de Noirs Brut Grand Cru	75 cl	115 €
Dom Perignon Brut	75 cl	330 €

SPARKLING WINES

Maschio Valdobbiadene Prosecco		
Superiore Millesimato,	10 cl	6 €
Veneto (ITA)	75 cl	32 €
M. de Marville Blanc de		
Blancs Brut (FRA)	75 cl	30 €
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 Endless River, Jean Biecher & Fils, Marlborough (NZL)	12 cl 75 cl	7 € 43 €
Pinot Grigio Garda, Cantina di Custoza, Veneto (ITA)	12 cl 75 cl	6 € 36 €
Chardonnay "Signature", Spier, Western Cape (ZAF)	12 cl 75 cl	6 € 36 €
Riesling Vom Buntsandstein, Weingut Pflüger, ORGANIC (GER)	12 cl 75 cl	7 € 43 €

CORAVIN WINES 10 cl

Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)	8.50 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)	9 €
Sancerre Roc d l' Abbaye, Florian Mollet, Loire (FRA)	9.50 €

Vinho Verde Espigueiro, Casa de Compostela, Vinho Verde, (PRT)	75 cl	36 €
Gewurztraminer, Ch. Ste Michelle, Washington State (USA)	75 cl	35 €
Cotes du Rhone "Saint-Esprit" Blanc, Delas Freres, Rhone (FRA)	75 cl	36 €
Grillo Il Salinaro, Carlo Pellegrino Sicilia (ITA)	75 cl	38 €
Gavi Di Gavi, Fontanafredda, Piemonte (ITA)	75 cl	44 €
Grüner Veltliner Stein, Jurtschitsch, Kamptal (AUS)	75 cl	49 €
Chenin Blanc 21 Cables, Spier, Stellenboch (ZAF)	75 cl	56 €



Chardonnay Vallejo Avenas, Bodegas Murviedro, Utiel-Requena (ESP)	75 cl	44 €
Sancerre Roc d l ´ Abbaye, Florian Mollet, Loire (FRA)	75 cl	63 €
Chablis La Boissonneuse, Julien Brocard, Chablis, ORGANIC (FRA)	75 cl	68 €

ROSÉS

Rose D `Anjou „La Baronniere“, Chateau du Cleray, Loire (FRA)	12 cl	5.50 €
	75 cl	34 €
Rosato, Rocca Delle Macie, Toscana DOC (ITA)	75 cl	38 €

RED WINES

Cabernet Sauvignon, Cono Sur Reserva (CHL)	12 cl	6 €
	75 cl	36 €
Merlot "Signature", Spier, Western Cape (ZAF)	12 cl	5.50 €
	75 cl	34 €
Cotes du Rhone Rouge "Esprit", Brotte, Rhone (FRA)	12 cl	6 €
	75 cl	36 €
Primitivo Salento IGP Antica Masseria del Sigillo, Tenute di Emera, Puglia (ITA)	12 cl	6.50 €
	75 cl	39 €

CORAVIN VEINID 10 cl

Chianti Classico Riserva, Rocca delle Macie, Toscana (ITA)	8.50 €
Merlot, Meerlust, Stellenbosch (SA)	9.50 €
Pinot Noir Bassus, Bodegas Hispano Suizas, Valencia (ESP)	9.50 €
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	
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	59 €
Merlot, Meerlust, Stellenbosch (SA)	75 cl	69 €
Pinot Noir Bassus, Bodegas Hispano Suizas, Valencia (ESP)	75 cl	65 €
Reserva Vina Ardanza, La Rioja Alta, Rioja (ESP)	75 cl	78 €

PORT & DESSERT WINES

Quinta Do Noval LBV Unfiltered (PT)	6 cl	6 €
Furmint Late Harvest Disznókő, Tokaji (HUN)	6 cl	5.50 €
Tori Jääsiider (EST)	6 cl	8 €
Primitivo Di Manduria "Mandus" Dolceluna, Rocca delle Macie, Campania-Puglia (ITA)	6 cl	6 €



COCKTAILS

NEGRONI	10 €
<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>	
HUGO	10 €
<i>Elderflower liqueur, prosecco, mint, lime</i>	
DARK 'N' STORMY	9 €
<i>Bacardi Carta Negra, ginger beer, fresh lime</i>	
PASSIONI MARTINI	10 €
<i>Höbe vodka, prosecco, lime juice, vanilla syrup, passion fruit puree</i>	
RASPBERRY COLLINS	9 €
<i>Crafters London dry gin, sugar syrup, lemon juice, raspberries</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	10 €
<i>Silver Vodka, lemon juice, Big Tom</i>	
CUBA LIBRE	9 €
<i>Bacardi Carta Negra/Carta Blanca, Coca-Cola, lime</i>	
BASIL SMASH	10 €
<i>Crafter's London Dry Gin, lemon juice, fresh basil</i>	
PALOMA	10 €
<i>Rooster Rojo Reposado tequila, grapefruit juice, agave syrup, lime juice</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>	
MARTIN MILLER'S GIN & TONIC	11 €
<i>Martin Miller's gin, Fentimans tonic, lemon peel</i>	

NON-ALCOHOLIC COCKTAILS

CORSARO SPRITZ	7.50 €
<i>Corsaro aperitif, non-alcoholic sparkling wine</i>	
WATERMELON MOJITO	7.50 €
<i>Watermelon, fresh lime, mint leaves, watermelon syrup, sparkling water</i>	
CLOUD	7.50 €
<i>Lime juice, condensed milk, ginger beer</i>	
MARTINI FLOREALE	7.50 €
<i>Martini florale aperatif, tonic, lemon</i>	
PENINUK ZERO	7.50 €
<i>Peninuk Zero Gin, Fentimans tonic, grapefruit</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 (vaat)	50 cl	5 €
Saku Orginaal (vaat)	30 cl	4.50 €
Kronenbourg Blanc 1664 (vaat)	50 cl	5.50 €
Kronenbourg Blanc 1664 (vaat)	30 cl	5 €
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 Amber Lager (EST)	33 cl	6.50 €
Pernauer Dark Lager (EST)	33 cl	6.50 €
Valmermuiza Amber Lager (LV)	33 cl	6.50 €
Valmermuiza Dark Lager (LV)	33 cl	6.50 €
Pühaste House of Temptation, Fruited Sour (EST)	33 cl	6.50 €
Pühaste Tilk IPA, Gluteenivaba (EST)	33 cl	7 €
Pühaste 24 Pale Ale (EST)	33 cl	6.50 €
Pühaste Patt Porter (EST)	33 cl	6.50 €

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	6 €
Johnnie Walker Red Label	4 cl	6.50 €
Johnnie Walker Black Label	4 cl	8.50 €
Jack Daniels	4 cl	7.50 €
Glenfiddich 12YO	4 cl	9 €
Chivas Regal 18YO	4 cl	11 €
Aultmore 12YO Single Malt	4 cl	9 €

RUM

Bacardi Carta Blanca	4 cl	5.50 €
Bacardi Carta Negra	4 cl	5.50 €
Bacardi Caribbean Spiced	4 cl	5.50 €
Peninuk Først No. 2	4 cl	6 €
Mount Gay XO	4 cl	9 €
Zacapa 23Y Solera Gran Reserva	4 cl	9 €

GIN

Crafter's London Dry Gin	4 cl	5.50 €
Crafter's Aromatic Flower Gin	4 cl	5.50 €
Crafter's Wild Forest Gin	4 cl	5.50 €
Peninuk Raspberry Gin	4 cl	5.50 €
Bombay Sapphire Dry Gin	4 cl	5 €
Tohi Cloudberry Mist Gin	4 cl	6 €
Hendrick's Gin	4 cl	8 €
Martin Miller's Gin	4 cl	6 €
Botanist Islay Dry Gin	4 cl	7.50 €



VODKA & TEQUILA, MEZCAL

Hõbe Vodka	4 cl	5 €
Grey Goose	4 cl	7 €
Planta Santa Mezcal Joven	4 cl	7 €
Rooster Rojo Blanco	4 cl	6 €
Rooster Rojo Reposado	4 cl	6 €
Rooster Rojo Anejo	4 cl	6 €
Patron Reposado	4 cl	9 €
Patron Anejo	4 cl	10 €
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/Branca Menta	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	4 cl	6 €
<i>- Locally made rhubarb infused shot</i>		



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>	
Cocoa	4.50 €
Tea	3 €
Tea (pot)	6 €
Irish Coffee	10 €
<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 Stellar	33 cl	3 €
<i>Carbonated / Still</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 €
Red Bull (Red/Green Edition)	25 cl	4.50 €
Ingel handcraft lemonade	27 cl	4 €
Juices	25 cl	3 €
Freshly made juice	30 cl	5.50 €
<i>Orange / Grapefruit</i>		

