



RESTAURANT AND BAR



MODERN ESTONIAN CUISINE

VILLA AMMENDE SUMMER A LA CARTE MENU

EXECUTIVE CHEF RENE UUSMEES

VILLA
AMMENDE
RESTORAN & HOTELL



FOR SHARING

LAYERED SANDWICH WITH AMMENDE BREAD & TRUFFLE CHEESE **G L**

fried egg / bacon / lettuce / tomato / fries / garlic mayonnaise

16€

BLIN WITH COLD-SMOKED SALMON TARTARE **G L**

sour cream with dill / chives / red onion

16€

ROASTED YOUNG POTATOES **L**

pickled red onion / garlic flakes / dill & chive sauce

12€

MEKK BREAD **G L T**

sourdough black bread / cumin crispbread / Ammende butter & white bread

7€

SNACK & BITE MEKKSER **G L**

*goat cheese cream with radish and chives on toasted rye bread /
beef jerky with chives, red onion and horseradish on rye bread / whitefish on roasted
buttered bread / cold-smoked salmon with horseradish cream on roasted potato /
veal roast beef with red onion jam*

26€

SMALL PLATES

FRESH SUMMER SALAD WITH VEGETABLES AND BERRIES **V**

*Ridalepa sprouts / quinoa / beetroot / carrot / mixed greens / spinach /
raspberry vinaigrette*

14€

CREAMY JERUSALEM ARTICHOKE SOUP **L T**

crispy Jerusalem artichoke chips / roasted hazelnuts with coriander / tarragon oil

14€

MEKK FISH UHHAA

zander / whitefish / halibut / quail egg / coriander / cod liver / smoked eel / trout roe

18€

KOLOTSI FARM GOAT CHEESE CREAM **G T**

marinated beetroot and kohlrabi / roasted hazelnuts with coriander / crispbread

14€

COLD-SMOKED SALMON FROM MEKK'S SMOKE OVEN **L**

crispy potato / roasted onion / caper-horseradish sauce / quail egg

16€

VEAL BAKED WITH LEMON AND ROSEMARY **L**

black garlic mayonnaise / quinoa / roasted onion / crispy cheese

16€

VENISON CARPACCIO **G**

*hot-smoked eel sauce / truffle cheese / crispy anise bread /
mustard-marinated vegetables / crispy onion*

18€

SMOKED HALIBUT WITH MEKK POTATO SALAD **L**

summer potato salad / roasted onion / caper-horseradish sauce / Järveotsa quail egg

16€

TRADITIONAL MEKK SUMMER POTATO SALAD **L T**

*roasted potatoes / Järveotsa quail egg / cherry tomatoes / chard /
caper-horseradish sauce / dill / chives / lightly salted cucumber / radish*

14€

LARGE PLATES

WARM POTATO SALAD **V**

crispy Jerusalem artichoke / sun-dried tomatoes / crispy rye bread
18€

MEKK BURGER WITH GRASS-FED BEEF **G L**

brioche / Kolotsi hard cheese / crispy new potatoes / chili mayonnaise / coleslaw
22€

GRILLED ORGANIC CHICKEN FROM ÄNTU MANOR **G L**

romaine lettuce / bacon / Kolotsi hard cheese / roasted buttery bread / Caesar dressing
22€

GRILLED GRASS-FED BEEF

warm potato salad / Café de Paris herb butter / sugar peas / sun-dried tomatoes / capers / olives
32€

WHITEFISH GRILLED IN BROWN BUTTER

potatoes roasted in rosemary oil with smoked ham / cod liver / broccoli-fennel salad / apple sparkling wine sauce
26€

DESSERTS

SELECTION OF MEKK SORBETS AND ICE CREAM **L**

9€

RHUBARB CAKE **G L**

roasted almonds / gooseberry ice cream / caramel sauce
12€

BLACKCURRANT-VANILLA ICE CREAM WITH STRAWBERRIES **L**

roasted almonds / berry sauce / mint
10€

DARK CHOCOLATE GANACHE **L**

nut meringue / sea buckthorn granita / crumbly chocolate / raspberry sauce
12€

BLUEBERRY-THYME SORBET & WHITE CHOCOLATE SKYR CREAM **G L**

cardamom biscuit / nut meringue
10€

G contains gluten **L** contains lactose **T** vegetarian
V vegan

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have.
All prices are in euros and include VAT.

SHARING MENU

The sharing menu highlights the best delicacies of modern Estonian cuisine, from sea to land.

SHARING MENU / 5 DISHES /

*Starters and appetizers are served for sharing,
while the main course and dessert are served individually.*

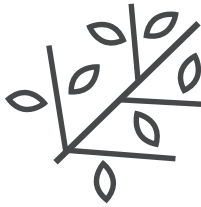
79€

SHARING MENU / 7 DISHES /

*Starters and appetizers are served for sharing,
while main courses and dessert are served individually. Additionally,
a cheese selection or MEKK sweets are offered for sharing.*

99€

Sharing menu price is per one guest, the menu can be ordered for two or more guests.



Bon Appetit!