

RESTAURANT AND BAR



MODERN ESTONIAN CUISINE

## VILLA AMMENDE A LA CARTE MENU

EXECUTIVE CHEF RENE UUSMEES

VILLA  
**AMMENDE**  
RESTORAN & HOTELL



## FOR SHARING

### MEKK bread

sourdough black bread / seed cracker / crispbread / Ammende white bread /  
butter with sea salt flakes

7€

### MEKK selection of local Estonian cheeses and snacks

Kolotsi hard cheese / Kolotsi Blue cheese / olives / mustard-marinated cauliflower /  
garlic mayonnaise / roasted onion / grass-fed beef liver pâté / seed cracker /  
roasted nuts / salted pork belly / roasted potato with smoked ham

28€

### Chef's fish selection

cold-smoked salmon with dill-mustard sauce / cod liver on roasted potato /  
spiced sprat tartare with crispy onion, smoked potato, quail egg and trout roe /  
lightly salted whitefish with buttery Ammende white bread

28€

### Sharing menu / 5 dishes /

*Snacks and appetizers are shared,  
main course and dessert are served individually.*

79€\*

### Sharing menu / 7 dishes /

*Snacks, appetizers, and main courses are shared,  
and dessert is served individually.*

99€\*

\*The sharing menu price is per one guest, menu can be ordered for two or more guests.  
The sharing menu highlights the best delicacies of modern Estonian cuisine, from sea to land.

## SMALL PLATES

### Creamy Jerusalem artichoke soup

crispy Jerusalem artichoke chips / hazelnuts roasted in coriander butter / tarragon

14€

### Kolotsi farm goat cheese cream

pickled beetroot / pickled kohlrabi / crispbread /  
hazelnuts roasted in coriander butter

14€

### Blin with cold-smoked salmon tartare

sour cream with dill / chives / red onion

16€

### Venison carpaccio

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

18€

### MEKK cold-smoked salmon with horseradish cream

quail egg / MEKK bread / horseradish cream / red mizuna from Ridalepa village /  
crispy potato / dill oil

16€

### Grilled potato and salted pork belly

marinated radish / sour cream foam / herring roe / blackened leek

16€

## LARGE PLATES

Grilled white cabbage with blackened aubergine cream **L T**  
browned butter vinaigrette / hazelnuts / salad with herbs from Ridalepa village  
18€

Traditional MEKK fish soup  
pike-perch / whitefish / quail egg / coriander / cod liver / smoked eel  
22€

Roasted duck breast **L**  
caramelised pear / parsnip-pear cream / spiced carrot caviar / sea buckthorn sauce  
28€

Braised lamb neck with tarragon  
potato cream with roasted garlic / Kolotsi goat cheese /  
marinated tomato-onion vinaigrette  
28€

Grass-fed beef tenderloin and braised beef cheek  
blackened broccolini / crispy potato with Kolotsi Kõva cheese / blackcurrant sauce  
34€

Crispy pike perch with greaves  
blackened leek / potato-parsley cream / roasted cauliflower and romanesco /  
butter sauce  
28€

## SWEET PLATES

Apple cake **G L**  
vanilla cream / salted caramel sauce / caramelised apples  
12€

Crispy sea buckthorn cheesecake with salted caramel **G L**  
peanut granola / vanilla ice cream / sea buckthorn sauce  
12€

Dark chocolate ganache **G L**  
nut meringue / strawberry sorbet / crumbly chocolate / raspberry sauce  
12€

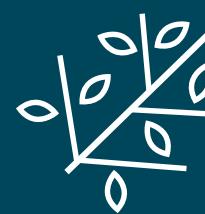
Selection of MEKK sweets  
souffle candies "Linnupiim" / handmade cookies / white chocolate truffle /  
bitter chocolate truffle / macaron  
22€

MEKK selection of handmade sorbets and ice creams **L**  
please ask our team member for available flavours  
10€

MEKK selection of artisanal Estonian cheeses **G L**  
goat cheese cream / Kuninganna Merle / Kolotsi Blue / truffle cheese /  
roasted hazelnuts / rhubarb-ginger jam / quince jam / crispy breads  
26 €

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

For more information about the ingredients of the dishes on our menu, please ask our team. Kindly inform us if you have any special requests or food allergies. All prices are in euros and include VAT.



Bon Appetit!