

Starters

Classic Caesar salad

5,00 EUR

Caesar salad served with grilled chicken fillet

6,50 EUR

Teriyaki marinated salmon, served with Caesar salad

8,00 EUR

Prawns marinated in Vihula garden herbs served with Caesar salad

8,00 EUR

Duck terrine served with pear salad and pistachio vinaigrette

6,50 EUR

Gratinated goat cheese salad

6,00 EUR

Chef's green salad with ham and cheese

6,50 EUR

Estonian beef carpaccio with green salad and parmesan crisps

8,00 EUR

Salmon Carpaccio with raspberry sorbet

7,50 EUR

Pan fried scallops with cauliflower and parsley salad, saffron aioli and beetroot vinaigrette

10,00 EUR

Russian appetizers (Zakuska)

6,00 EUR

Soups / Pasta / Risotto

Creamy parsnip soup finished with foie-gras and garlic croutons

5,00 EUR

Saffron fish broth served with poached egg and cous-cous

7,50 EUR

Pumpkin velouté with sautéed mushrooms and parmesan crisps

4,50 EUR

Oxtail and foie gras tortellini served with spicy beef consomme

5,50 EUR

Penne with cherry tomatoes, classic pesto sauce, herbs and Parmesan cheese

5,50 EUR

Julienne of fresh vegetables and forest mushrooms
in a creamy mild sauce with steamed rice

5,00 EUR

Fish main courses

Pan fried dorado filet with crushed new potatoes, sour cream, chives and fresh homemade pesto

13,00 EUR

Salmon and confit duck ballotine, sweet pepper and tomato salad, blanched vegetables served with saffron and red caviar sauce

15,00 EUR

Meat main courses

Oven baked beef fillet with red wine and thyme sauce served with panfried potato and slowly baked over 24 h tomatoes
16,50 EUR

Farm pork fricassee and vegetables with a creamy mushroom sauce
13,00 EUR

Wild boar stewed in its own juice with spices and a demi glace sauce of juniper and rosemary served with a ragout of local vegetables
13,50 EUR

Pan-fried fillet of duck with lentil risotto, sugar snaps and blackcurrant sauce
14,50 EUR

Baked lamb fillet with shoulder confit, local vegetable ragout, parsnip puree and red wine jus
16,50 EUR

Desserts

Selection of local cheeses with honey nuts
6,00 EUR

Chocolate fondant with carrot lava heart
4,00 EUR

Raspberry and rhubarb crème brulee
4,00 EUR

Cheesecake with candied pear, chocolate sauce and vanilla ice cream
4,50 EUR

Chef`s ice cream selection
4,50 EUR

Fruit gratinated with apple wine zabaione, served with ice cream
4,00 EUR

**"Vihula legend"
Dark chocolate truffel, apple cream and home made apple liquor**
6,00 EUR

All ice creams and sorbets are home made

Menu for Children

Chicken fillet in a creamy sauce with fresh vegetables and baked potatoes
5,00 EUR

Pasta with fresh tomato and pork sauce
5,00 EUR

Pancakes with ice-cream and wild berry sauce
3,00 €



**Vihula Manor
Country Club & Spa**

by Unique Hotels