



VIHULA MÕISA RESTORAN  
VIHULA MANOR RESTAURANT

## Hea Külaline!

Vihula mõisakompleks on üks kõige imposantsemaid Eestis. 800- aastase ajalooa Vihula Mõis on võõrustanud paljusid ning selles elegantises ballisaalis on nii tantsitud kui nauditud erinevaid rooge. Mõisa ajalugu ja Lahemaa loodus on meie peakokale inspiratsiooniallikaks ning restorani köögi põhirõhk on kohalikul toorainel. Vihula Mõisa Restoran ei ürita iga hinna eest kopeerida klassikuid, käia ajaga kaasas või olla teistest ees. Restoranil on oluline pakkuda külalistele maitseelamusi, mis on inspireeritud sellel hetkel parimast saadaolevast hooajalisest toorainest ja mõtetest, mida see tooraine kokkades tekitab.

## Dear Guest!

Vihula Manor, with a history that spans 800 years, has hosted a lot of people who have both danced and enjoyed various dishes in the elegant ballroom. The manor's history and the picturesque nature of Lahemaa National Park are the source of inspiration for the restaurant's dishes as the Chef de Cuisine places emphasis on ingredients from the gardens of Vihula Manor and nearby produce in the composition of the menu. We do not try to copy the classics at any cost or try to keep up with the times or stay ahead of the others. For us, it is important to offer our guests flavorful experiences that are inspired by the best seasonal produce and the thoughts that the produce creates in the Chef. We hope that the food you enjoy here will make you love Lahemaa, the Nordic nature and the manor traditions the way we do at Vihula, and that it will create a wish in you to keep coming back to these forests to go through this experience again.



Fred Ruubel, Vihula mõisa peakokk | Executive Chef



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RECOMMENDED

2017



RECOMMENDED

2018



RECOMMENDED

2019



#vihulamanorcountryclubandspa



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## MENÜÜ | MENU

### EELROAD | APPETIZERS

Suitsutatud räimefilee – Hõbedatalu kitsejuust, peekonimoos, Vihula mõisa leib

Smoked Baltic herring, Hõbeda farm gaot cheese, bacon jam, Vihula manor bread

10€

Veinisoovitus | Recommended wine:

2017 Pinot Grigio DOC, Cantina Tramin 12€ | 16cl 47€ | 75cl

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Marineeritud porgandi tartar – vürtsikas leiva muld, porgandikreem, Arkna mõisa juust

Pickled carrot tartare, bread soil, carrot gel, aged cheese from Arkna manor

10€

Veinisoovitus | Recommended wine:

2017 Riesling "R" Kabinett Trocken, August Kessler, Pfalz  
13€ | 16cl 44€ | 75cl

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Põdra tartar munakollasekreemi, röstitud kapparite ning kaerakruupidega

Elk tartare with sous vide egg yolk, toasted capers and pearl barley

12€

Veinisoovitus | Recommended wine:

2016 Lillovè Cannonau di Sardegna DOC 14€ | 16cl 49€ | 75cl

Palun informeerige teenindajat kui teil on toiduallergiaid  
Please inform server of any food allergies



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Soolatud pardifilee – peedihummus, moon, kartul, ürdi aioli  
Cured duck with beetroot hummus, poppy seeds and potato, herb aioli

12€

Veinisoovitus | Recommended wine:  
2017 Bourgogne Pinot Noir, Dubreuil Côte de Beaune  
15€ | 16cl 61€ | 75cl

### SUPID | SOUPS

Kartuli – metsapähklisupp, porru õli, röstitud metsapähkel

Potato – hazelnut soup, leek oil, roasted nuts

8€

Veinisoovitus | Recommended wine:  
2017 Riesling "R" Kabinett Trocken, August Kessler, Pfalz  
13€ | 16cl 44€ | 75cl

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Karamelliseeritud sibulasupp – Vihula mõisa suitsupeekon,  
madalküpsetatud sibul  
Caramelised onion soup with Vihula manor smoked bacon and slow  
cooked onions

8€

Veinisoovitus | Recommended wine:  
2017 Pinot Grigio DOC, Cantina Tramin 12€ | 16cl 47€ | 75cl

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## PEAROAD | MAIN COURSE

Sous vide karuliha confit küüslaugu, põldubade ning röstitud seentega  
Sous vide bear meat with confit garlic, broad beans and roasted mushrooms

**32€**

**Veinisoovitus | Recommended wine:**

2015 Vinas de Gain Tinto DOC, Artadi - BIO, Rioja 17€ | 16cl 79€ | 75cl

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Põdrafilee juurselleri, confit küüslaugu ning marjaveinireduktsiooniga  
Elk fillet with cellery root, confit garlic and berry wine reduction

**26€**

**Veinisoovitus | Recommended wine:**

2016 Lillovè Cannonau di Sardegna DOC 14€ | 16cl 49€ | 75cl

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Kohafilee – põletatud lillkapsas, lillkapsa kreem, pruunistatud võikaste  
Pikeperch fillet, burnt cauliflower, cauliflower cream, brown butter sauce

**22€**

**Veinisoovitus | Recommended wine:**

2016 Chablis AC, Domaine Vriгнаud 16€ | 16cl 59€ | 75cl

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Pipraglasuuriga pardifilee hapendatud punase kapsa, kõrvitsa –  
kardemonikreemi ning marineeritud ploomiga  
Pepper glazed duck fillet with fermented red cabbage, pumpkin –  
cardamom puree and pickled plum

**23€**

Veinisoovitus | Recommended wine:  
2017 Bourgogne Pinot Noir, Dubreuil Côte de Beaune  
15€ | 16cl 61€ | 75cl

Vasika tagatükk – lehtkapsas, praetud õun, porrulauk,  
karamelliseeritud juustukaste  
Veal eye of round, kale, fried apple, leek, caramelised cheese sauce

**24€**

Veinisoovitus | Recommended wine:  
2016 Chianti Classico DOC, San Felice, Toscana 15€ | 16cl 53€ | 75cl

Suitsutatud seakõht, õuna –leivakreem, Pargi talu mesi, marineeritud  
jõhvikad, õllevaht  
Smoked pork belly, bread-applecream, honey from Pargi farm, pickled  
cranberries and beer foam

**21€**

Veinisoovitus | Recommended wine:  
2016 Chianti Classico DOC, San Felice, Toscana 15€ | 16cl 53€ | 75cl

Kuningservik, confit küüslauk, marineeritud seened,  
metsaseenekreem, seenekaste  
King oyster mushroom, confit garlic, pickled mushrooms, wild  
mushroom cream, mushroom sauce

**19€**

Veinisoovitus | Recommended wine:  
2016 Chablis AC, Domaine Vrignaud 16€ | 16cl 59€ | 75cl

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## MAGUSTOIT | DESSERT

Kartul ja šokolaad seesami – šokolaadimulla ning marjadega  
Potato and chocolate with sesame – chocolate soil and berries

7€

Joogisoovitus | Recommended drink:

10 Year Old Tawny Port, Quinta do Vallado, Portugal 10€ | 6cl

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Mee – porganikook kitsejuustuga, sidruni – meekreem, põletatud  
meejäätis

Honey – carrot cake with goat cheese, honey – lemon cream, burnt  
honey ice cream

8€

Joogisoovitus | Recommended drink:

Branco/Valge Port, Quinta do Vallado, Portugal 7€ | 6cl

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Uppunud pirn – mandli - leivamuld, röstitud moonijäätis  
Drowned pear, roasted almond – black bread soil, poppy seed ice  
cream

7€

Joogisoovitus | Recommended drink:

2012 Recioto di Soave Le Colombare DOCG 12€ | 6cl 68€ | 50cl

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## LASTELE | FOR KIDS

**Kanapasta**  
**Chicken pasta**

**6€**

**Lihapallid mandelkartuliga**  
**Meatballs with heirloom potatoes**

**6€**

**Jäätis**  
**Ice cream**

**6€**

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