



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



RECOMMENDED

2020



#vihulamanor



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MENÜÜ | MENU

EELROAD | APPETIZERS

Suitsutatud räimefilee – toorkitsejuust, peekonimoos, Vihula mõisa leib, marineeritud sibul
Smoked Baltic herring – goat cheese cream, bacon jam, Vihula manor bread, pickled onion

10€

Veinisoovitus | Recommended wine:
2018 Chablis Jean Bouchard 13€ | 16cl 55€ | 75cl

Marineeritud porgand – vürtsileivamuld, porgandigeel, Arkna mõisa juust, õhitud tatar
Pickled carrot – spiced bread, carrot gel, Arkna manor cheese, popped buckwheat

9€

Veinisoovitus | Recommended wine:
2017 Soave Classico DOC, Leonildo Pieropan - BIO,
Veneto 12€ | 16cl 43€ | 75cl

Põdra tartar – munakollasekreem, röstitud kapparid, hapendatud kurk
Elk tar tare – egg yolk cream, roasted capers, fermented cucumber

12€

Veinisoovitus | Recommended wine:
2016 Cotes du Rhone AOC, Chateau d'Aqueria 12€ | 16cl 41€ | 75cl

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



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Hõbedada talu kitsejuust – suitsutatud tomat, porrulaugu aioli, röstitud salatsigur, peedi pesto

Hõbedada farm goat cheese – smoked tomato, leek aioli, roasted endive, beetroot pesto

10€

Veinisoovitus | Recommended wine:
2017 Zweigelt Gobelsburger Niederösterreich DAC,
Schloss Gobelsburg, Kamptal 12€ | 16cl 42€ | 75cl

SUPID | SOUPS

Sibulakreem – põletatud talisibul, karameliseeritud punane sibul, röstseened

Onion cream – burnt spring onion, caramelized red onion, roasted mushrooms

8€

Veinisoovitus | Recommended wine:
2018 Chablis Jean Bouchard 13€ | 16cl 55€ | 75cl

Metsloomaleem – röstitud peakapsas, madalküpsetatud metssiga, jõhvikad

Wild game broth – roasted cabbage, slow cooked wild boar, cranberries

8€

Veinisoovitus | Recommended wine:
2016 Cotes du Rhone AOC, Chateau d'Aqueria 12€ | 16cl 42€ | 75cl

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PEAROAD | MAIN COURSE

Madalküpsetatud karuliha – ürdivõiga bulgur, röstporgandikreem,
metsaseened, confit tomat

Slow cooked bear – herb butter bulgur, roasted carrot cream, wild
mushrooms, confit tomato

34€

Veinisoovitus | Recommended wine:

2015 Vinas de Gain Tinto DOC, Artadi - BIO, Rioja 17€ | 16cl 81€ | 75cl

Põdrafilee – juurseller, confit küüslauk, röstkartul,
marjaveinireduktsioon

Elk sirloin – celleriac, confit garlic, roast potatoes, berry wine
reduction

26€

Veinisoovitus | Recommended wine:

2016 Cotes du Rhone AOC, Chateau d'Aqueria 12€ | 16cl 42€ | 75cl

Forellifilee – porgandikreem, confit munakollane, metspähklitega
spargelkapsas, metsaseenekaste

Trout fillet – carrot cream, confit egg yolk, hazelnut broccoli, wild
mushroom sauce

22€

Veinisoovitus | Recommended wine:

2018 Chablis Jean Bouchard 13€ | 16cl 55€ | 75cl

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**Suitsutatud pardifilee – mandlikreem, röstseened, Pargi talu meega
pastinaak, õhitud kartul, kirsine Vihula porteri kaste**
**Smoked duck – almond puree, roast mushroom, Pargi farm honey
roasted parsnip, popped potato crisp, Vihula porter-cherry sauce**

23€

Veinisoovitus | Recommended wine:
2016 Chianti Classico DOC, San Felice, Toscana 14€ | 16cl 53€ | 75cl

**Kuumsuitsu metssiga – põletatud kapsas, musta küüslaugu-
munataimekreem, vürtsileib, suitsuleem**
**Hot smoked wild boar – burnt cabbage, black garlic-eggplant puree,
spiced bread, smoked broth**

23€

Veinisoovitus | Recommended wine:
2015 Vinas de Gain Tinto DOC, Artadi - BIO, Rioja 17€ | 16cl 81€ | 75cl

Röstitud kõrvits – lehtkapsas, juurseller, röstitud kõrvitsaseemned
Roasted pumpkin – sautéed kale, celeriac, roasted pumpkin seeds

19€

Veinisoovitus | Recommended wine:
2017 Riesling "R" Kabinett Trocken, Kessler, Pfalz 12€ | 16cl 44€ | 75cl

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MAGUSTOIT | DESSERT

Šokolaad – röstitud porgand, marineeritud kirsid, šokolaadimuld
Chocolate – roasted carrots, pickled cherry, chocolate soil

7€

Joogisoovitus | Recommended drink:
Tailor's 10 Year Old Tawny Port, Portugal 10€ | 6cl

Vihula taliõun – ahjuõunajäätis, röstitud kaerahelbed, mooniseemne
vaht

Vihula's Winter apple – Baked apple ice cream, roasted oat flakes,
poppy seed foam

8€

Joogisoovitus | Recommended drink:
Branco/Valge Port, Quinta do Vallado, Portugal 8€ | 6cl

Saiavorm – Vihula aia lavendel, karamelliseeritud kondenspiim,
tikrikeedis, soolatud mandel

Bread pudding – Vihula garden lavender, caramelized condensed
milk, gooseberry jam, salted almonds

7€

Joogisoovitus | Recommended drink:
2012 Recioto di Soave Le Colombare DOCG 12€ | 6cl 72€ | 50cl

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**Juustud Arkna mõisast, Hõbeda talust, Norrast ning Inglismaalt
Cheese from Arkna manor, Hõbeda farm, Norway and England**

8€

**Joogisoovitus | Recommended drink:
2012 Recioto di Soave Le Colombare DOCG 12€ | 6cl 68€ | 50cl**

LASTELE | FOR KIDS

**Kanapasta
Creamy penne with chicken**

6€

**Lihapallid röstkartuliga
Meatballs with roasted potatoes**

6€

**Jäätis
Ice cream**

6€

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