



VIHULA MÕISA RESTORAN  
VIHULA MANOR RESTAURANT

## TOIDUMENÜÜ | FOOD MENU

SUPID | SOUPS

EELROAD | STARTERS

PEAROAD | MAIN COURSE

LASTERMENÜÜ | FOR KIDS

MAGUSTOIDUD | DESSERTS

## JOOGIKAART | BEVERAGES

VAHUVEINID | SPARKLING WINES

SHAMPANJA | CHAMPAGNE

VALGED VEINID | WHITE WINES

PUNASED VEINID | RED WINES

ROSÉ VEINID | ROSE WINES

DESSERTVEINID | DESSERT WINES

PORTVEINID | PORT WINES

KANGE ALKOHOL | STRONG LIQUOR

ÕLU & SIIDER | BEER & CIDER

KARASTUSJOOGID | SOFT DRINKS

KUUMAD JOOGID | HOT DRINKS



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## Supid | Soups

Kalasupp tänasest püügist | Fish soup from today's catch  
8€

V Kõrvitsa-kookose püreesupp vürtsika kapsa ja peekoni krõpsuga  
V Pumpkin-coconut puree soup with spicey cabbage and bacon chips  
8€

## Eelroad | Starters

V Sütel küpsetatud köögiviljad | Grilled vegetables  
8€

Vürtsikad sinimerekarbid koorese kastmes  
Spicy mussels with creamy sauce  
12€

Värske salat kitsejuustu ja murakamoosiga  
Fresh salad with goat cheese and cloudberry jam  
10€

Veiseliha Carpaccio laagerdatud juustu, kirveliõli ja naeri võrsetega  
Beef Carpaccio with cured cheese, chervil and mizuna shoots  
10€

Caesari salat kanaga või hooajalise kalaga  
Caesar salad with chicken or seasonal fish  
10€

Vihula mõisa vaagen kahele | Vihula Manor platter for two  
Kohalik liha, vorstid, juust ja midagi metsast  
Local meat, sausages, cheese and something from the forest  
16€

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



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## Pearoad | Main course

☺ Peekoni-seene Carbonara | Bacon-mushroom Carbonara  
12€

V Maapirni risotto naeri võrsete ja röstitud kõrvitsa seemnetega  
V Jerusalem artichoke risotto with mizuna shoots and roasted pumpkin seeds  
10€

☺ Hooajaline kala herne-mündikreemi ja röstitud brüsseli kapsaga  
Seasonal fish with pea-mint puree and roasted brussels sprouts  
17€

Veiseliha burger sibulamoosi, peedi aioli ja friikartulitega  
Beef burger with onion jam and fries  
16€

V Kauaküpsetatud munataim herne-mündikreemi ja kinoaga  
V Slowly cooked egg plant with pea-mint cream and kinoa  
15€

☺ Vasikaliha šnitsel juustuse kartuligratääni ja seenekastmega  
Veal schnitzel with cheese-potato gratin and mushroom sauce  
17€

Pardikoiva confit maapirni kreemi ja marjakastmega  
Duck leg confit with jerusalem artichoke cream and berry sauce  
18€

☺ Hautatud metssiga röstitud seene-sibula salati, mullakartuli ja  
kõrvitsakreemiga  
Slowly cooked wild boar with roasted mushroom-onion salad, soil potato  
and pumpkin puree  
16€

V- Vegan | V-vegan

☺ Sellise märgistusega on lastele -50%

☺ With this marking for kids -50%

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## Lastemenüü | For Kids

Lihapallid friikartulitega  
Meatballs with fries  
6€

Kanapasta koorekastme ja juustuga  
Chicken pasta with cream&cheese  
6€

## Magustoidud | Desserts

Marmorkook  
Marble cake  
6€

Kookose panna cotta marjakompotiga  
Coconut panna cotta with berry compote  
7€

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## VAHUVEINID | SPARKLING WINES

La Gioiosa Prosecco Treviso DOC Brut 22€ | 37,5cl 37€ | 75cl

Cava Delapierre Classic, Spain *kuiv/brut* 25€ | 75cl

Sainchargny Emerite Cremant 2015 52€ | 75cl

## SHAMPANJA | CHAMPAGNE

Collet Brut 59€ | 75cl

Collet Art Deco 80€ | 75cl

Collet Collection Priveé Rosé 88€ | 75cl

Collet 2008 Vintage 98€ | 75cl

Veuve Cliquot Brut Yellow Label 70€ | 37,5cl 120€ | 75cl

Ruinart Blanc de Blanc 200€ | 75cl

Perrier-Jouët Belle Epoque 2008 375€ | 75cl

Veinide aastakäigud võivad muutuda!

Vintages are subject to change!



-Märgisega veinid on saadaval ka klaasiga

-Marked wines are available by glass



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## VALGED VEINID | WHITE WINES

### Mõisaveinid | Manor wines

- 2019 Anselmann Riesling Kabinett, Germany 6€ | 16cl 27€ | 75cl
- 2019 Sauvignon Blanc, Nedeburg 1791, South Africa 7€ | 16cl 28€ | 75cl

### Prantsusmaa | France

- 2018 Chablis Jean Bouchard 15€ | 16cl 55€ | 75cl
- 2016 Chablis 1er Cru Mont de Milieu, La Chablisienne 79€ | 75cl
- 2017 Chateauneuf du Pape Blanc AC, Chante Cigale 90€ | 75cl
- 2015 La Moynerière Pouilly Fumè 105€ | 75cl

### Itaalia | Italy

- 2018 Pinot Grigio DOC, Cantina Tramin 47€ | 75cl
- 2017 Soave Classico DOC, Leonildo Pieropan - BIO 43€ | 75cl
- 2018 Gavi il Doge DOCG, Bruno Broglia, Piemonte, Italy 8€ | 16cl 38€ | 75cl
- 2017 Manzanile Vermentino di Sardegna DOC, Azienda Agrigcola Gabbas 49€ | 75cl

### Saksamaa & Austria | Germany & Austria

- 2016 Riesling Gaisberg, Schloss Gobelsburg, Kamptal 69€ | 75cl
- 2018 Gewürztraminer Nahe VDP, Schäfer Fröhlich 50€ | 75cl

### Uus-Meremaa | New Zealand

- 2019 Little Beauty Sauvignon Blanc 57€ | 75cl

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## PUNASED VEINID | RED WINES

### Mõisaveinid | Manor wines

- ✓ 2019 Missetti Negroamaro Primitivo, Italy 6€ | 16cl 27€ | 75cl
- ✓ 2018 Tagus Creek Shiraz-Trincadeira, Portugal 7€ | 16cl 28€ | 75cl

### Prantsusmaa | France

- 2016 Cotes du Rhone AOC, Chateau d'Aqueria 42€ | 75cl
- 2010 Chateau Larose Perganson Cru Bourgeois,  
Haut Medoc, AC 75€ | 75cl
- 2015 Chateauneuf du Pape AC, Chante Cigale 90€ | 75cl
- 2015 Chateau Laroque, Saint-Èmilion Grand Cru Classé 85€ | 75cl
- 2015 Bouchard Aine & Fils Pommard AOP, Bourgogne 150€ | 75cl
- 2014 Chateau Boyd-Cantenac Margaux 3. Grand Cru Classe AOP 250€ | 75cl

### Itaalia | Italy

- ✓ 2018 Lillové Cannonau di Sardegna DOC, Azienda Agricola Gabbas,  
14€ | 16cl 49€ | 75cl
- 2016 Chianti Classico DOC, San Felice, Toscana 53€ | 75cl
- 2014 Valpolicella Classico Superiore, Ruberpan DOC,  
Leonildo Pieropan - BIO, Veneto 59€ | 75cl
- 2014 Vino Nobile di Montepulciano DOCG, Maria Caterina Dei,  
60€ | 75cl
- 2012 Brunello di Montalcino Campogiovanni DOCG,  
Agricola San Felice 130€ | 75cl
- 2012 Barolo Marcenasco DOCG, Renato Ratti, Piemonte 135€ | 75cl

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## PUNASED VEINID | RED WINES

### Hispaania | Spain

2015 Tempranillo Volver Single Vineyard DO,  
Bodegas Volver, La Mancha 45€ | 75cl

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

2009 Mauro Vendimia Seleccionada, Tudela del Duero,  
Bodegas Mauro, Castilla Y Leon 124€ | 75cl

### Austria

2017 Zweigelt Gobelsburger Niederösterreich DAC,  
Schloss Gobelsburg, Kamptal 42€ | 75cl

### Austraalia | Australia

2013 Penfolds BIN 28 Kalimna Shiraz 105€ | 75cl

### Uus-Meremaa | New Zealand

2019 Little Beauty Pinot Noir 79€ | 75cl

## ROSE VEINID | ROSE WINES

▼ 2018 Rosa dei Masi, Rosato delle Venezie IGT, Italy 10€ | 16cl 33€ | 75cl

2019 Ogier Etamines Tavel AOP, France 65€ | 75cl

## DESSERTVEINID | DESSERT WINES

▼ 2015 Recioto di Soave Le Colombare DOCG, Leonildo Pieropan  
BIO, Veneto 12€ | 6cl 72€ | 50cl

2006 Chateau Suduiraut Sauternes  
1er Grand Cru Classe AOP 130€ | 37.5cl

Veinide aastakäigud võivad muutuda!  
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## PORTVEINID | PORT WINES

Branco Quinta do Vallado, Portugal 8€ | 6cl  
10 Year Old Tawny Port, Quinta do Vallado, Portugal 11€ | 6cl  
20 Year Old Tawny Port, Quinta do Vallado, Portugal 14€ | 6cl  
30 Year Old Tawny Port, Quinta do Vallado, Portugal 25€ | 6cl  
40 Year Old Tawny Port, Quinta do Vallado, Portugal 35€ | 6cl

## KANGE ALKOHOL | STRONG LIQUOR

### GRAPPA

Grappa di Barbaresco, Produttori del Barbaresco, Piemonte 8€ | 4cl  
Po di Poli Morbida, Grappa di Moscato, Jacopo Poli 9€ | 4cl  
Amorosa di Dicembre, Grappa di Torcolato, Jacopo Poli 17€ | 4cl  
Grappa di Bolgheri Sassicaia, Jacopo Poli 25€ | 4cl

### VIIN | VODKA

Vihula Viin | Vihula Manor Vodka 4€ | 4cl  
Hõbe vodka 5€ | 4cl  
Moe Viin 1886 5€ | 4cl  
Ketel One Vodka 6€ | 4cl  
Russian Standard 6€ | 4cl  
Russian Standard Platinum 7€ | 4cl  
Russian Standard Imperia 9€ | 4cl  
Grey Goose 8€ | 4cl

### DŽINN | GIN

Crafter's London Dry 5€ | 4cl  
Bombay Sapphire 6€ | 4cl  
Hendrick's 8€ | 4cl  
Tanqueray 7€ | 4cl



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## RUMM | RUM

Havana Club 3 Y.O. 5€ | 4cl  
Bacardi Superior 5€ | 4cl  
Bacardi Black 5€ | 4cl  
Havana Club Anejo Especial 6€ | 4cl  
Diplomatico Planas White 7€ | 4cl  
Diplomatico Reserva 8 Y.O. 7€ | 4cl  
Zacapa 23Y Solera Gran Reserva 14€ | 4cl  
Diplomatico Ambassador 28€ | 4cl

## TEKIILA | TEQUILA

Jose Cuervo Blanco 5€ | 4cl  
Jose Cuervo Reposado 5€ | 4cl

## VISKI | WHISKEY

Jim Beam Bourbon Whiskey 6€ | 4cl  
J.Walker Red Label Scotch Whisky 5€ | 4cl  
Bushmills Irish Whiskey 6€ | 4cl  
Ballantine`S Scotch Whisky 5,5€ | 4cl  
The Glenlivet Single Malt Whisky 7€ | 4cl  
J.Walker Black Label Scotch Whisky 8€ | 4cl  
J.Walker Gold Label Reserve Scotch Whisky 11€ | 4cl  
J.Walker Blue Label Scotch Whisky 38€ | 4cl  
Talisker 10 Y.O Single Island Malt 10€ | 4cl  
Aberfeldy 12 Y.O Single Malt Scotch Whisky 10€ | 4cl  
Aultmore 12 Y.O Single Malt Scotch Whisky 11€ | 4cl  
Laphroaig 10 Y.O Single Islay Malt 12€ | 4cl

## KONJAK | COGNAC

Martell V.S.O.P. 9€ | 4cl  
Frapin V.S.O.P. 10€ | 4cl  
Hennessy V.S.O.P. 12€ | 4cl  
Godet Antarctica Icy White 12€ | 4cl  
Kelt Tour de Monde V.S.O.P. 12€ | 4cl  
Martell Cordon Bleu 19€ | 4cl  
Hennessy X.O. 33€ | 4cl



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## ARMANJAKK | ARMAGNAC

Bas Armagnac Delord X.O. 11€ | 4cl  
Bas Armagnac Delord 25 ANS D'AGE 13€ | 4cl

## KALVADOS | CALVADOS

Pere Magloire Fine 7€ | 4cl  
Pere Magloire V.S.O.P. 9€ | 4cl  
Pere Magloire X.O. 17€ | 4cl

## LIKÖÖR | LIQUOR

Vana Tallinn 5€ | 4cl  
Vana Tallinn Cream 5€ | 4cl  
Limoncello 5€ | 4cl  
Amaretto 5€ | 4cl  
Sambuca 5€ | 4cl  
Pisang Ambon 5€ | 4cl  
Passoa 5€ | 4cl  
Cointreau 5€ | 4cl  
Baileys 5€ | 4cl  
Jägermeister 5€ | 4cl  
Galliano 6€ | 4cl  
Kristallkümmel 6€ | 4cl  
Vana Tallinn Heritage 6€ | 4cl  
Vana Tallinn Signature 8€ | 4cl  
Vana Tallinn Elegance 9€ | 4cl

## ÕLU & SIIDER | BEER & CIDER

Vihula käsitööõlu | Vihula Manor craft beer | Saison/Porter 7€ | 0,3l  
Saku Originaal 5€ | 0,5l  
Saku Tume 5€ | 0,5l  
Saku Kuld 4,5€ | 0,3l  
Pilvine õun siider | Cloudy Apple Cider 4,5€ | 0,3l  
Gin Long Drink 5€ | 0,5l  
Vihula käsitööõlu (Pale Ale) alkoholivaba 5€ | 0,3l  
Vihula Manor craft beer (Pale Ale) non-alcoholic 5€ | 0,3l



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### KARASTUSJOOGID | SOFT DRINKS

Fentimans Tonic Water 4€ | 0,2l  
Coca-Cola | Sprite | Fanta 3€ | 0,2l  
Acqua Panna 3,5€ | 0,5l 5€ | 0,75l  
San Pellegrino 3,5€ | 0,5l 5€ | 0,75l  
Mahlad | Juices 2,5€  
Värskelt pressitud mahl | Freshly squeezed juice 5€

### KUUMAD JOOGID | HOT DRINKS

Kohv | Coffee 3€  
Espresso 3€  
Doppio 4€  
Latte 3,5€  
Cappucino 3,5€  
Kannutee | Tea pot 5€  
Kakao | Cacao 3€  
Iiri kohv | Irish Coffee 7€  
Glögi | Glögg 7€