



VIHULA MÕISA RESTORAN
VIHULA MANOR RESTAURANT

DEGUSTEERIMISE MENUU – TASTING MENU

Viiekäiguline | Five course 59€

Foie Gras

2019 Riesling Feinherb Mosel, Meulenhof – Saksamaa 12cl

Veise Carpaccio | Beef Carpaccio

2017 Primitivo di Manduria Lirica, Produttori di Manduria – Itaalia 12cl

Kohafilee | Pike Perch Fillet

2019 Chablis Domaine, Domaine Vrignaud – Prantsusmaa B|V 12cl

Tallekarree | Rack of Lamb

2015 Vina Olabbarri Reserva, Rioja, Vina Olabbarri – Hispaania 12cl

Karamell | Caramel

10 Year Old Tawny Port, Quinta do Vallado 6cl

Veinipakett | Wine package

43€

Seitsmekäiguline | Seven course 69€

Krevett | Shrimp

2019 Riesling Feinherb Mosel, Meulenhof – Saksamaa 12cl

Foie Gras

2019 Riesling Feinherb Mosel, Meulenhof – Saksamaa 12cl

Veise Carpaccio | Beef Carpaccio

2017 Primitivo di Manduria Lirica, Produttori di Manduria – Itaalia 12cl

Kammkarp | Scallop

2019 Chablis Domaine, Domaine Vrignaud – Prantsusmaa B|V 12cl

Kohafilee | Pike Perch Fillet

2019 Chablis Domaine, Domaine Vrignaud – Prantsusmaa B|V 12cl

Tallekarree | Rack of Lamb

2015 Vina Olabbarri Reserva, Rioja, Vina Olabbarri – Hispaania 12cl

Karamell | Caramel

10 Year Old Tawny Port, Quinta do Vallado 6cl

Veinipakett | Wine package

55€

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