



Table d`Hôte dinner

18. September 2004

Pädaste wild mushroom soup
cream of mushrooms under the golden hat

Muhu moose carpaccio
filet of moose lightly marinated with local dark beer and a touch of juniper,
apple - tomato salsa



Duck confit
classical slow-cooked duck leg,
black plum caramelised foie gras, parsnips, goat - cheese strudel,
truffle- pumpkin crème

Rabbit ragout
a traditional casserole



Blackberry trifle

Kama mousse
good old Estonian national dessert with a modern touch,
Crème de Cassis