

NEW YEAR 2026

STENHUS

169 EUR

❖FIRST APPETIZER❖

TROUT

Gin & Juniper Cured Trout from Pähkla Farm / Pickled Beetroot / Raspberry / Tarragon Oil

❖SECOND APPETIZER❖

LOBSTER

Butter-Poached Lobster / Potato Pavé / Sautéed Leek / Bisque Espuma / Pickled Samphire / Chive Oil

❖THIRD APPETIZER❖

TARTARE

Saaremaa Venison Tartare / Truffle Aioli / Black Garlic Cream / Pickled Honey Mushrooms /
Porcini Foam / Crisp Brick Pastry

❖ENTREMET❖

Sea Buckthorn Sorbet / Cucumber Air

❖MAIN DISH❖

BEEF

Beef Tenderloin / Foie Gras / Sour Cream Braised Porcini / Jerusalem Artichoke / Madeira Sauce

❖DESSERT❖

CHOCOLATE

Tartlet / Coffee Ganache / Salted Caramel / Chocolate Caviar