



O ESTONIA RESTORANIS | 18.10.2019 | 19:00
Veine esitleb veinimaja Zenato veinimaja esindaja
Wines will be presented by Zenato Winery representative

Menüü Menu

NV Zenato Lugana Brut Spumante

Langustiin külmsuitsu angersägavahu ja kaaviariga Langoustine with cold-smoked African catfish mousse and caviar
2018 Zenato Lugana DOC „San Benetto“

Hakitud kodukitse liha kasesiirupipärlite ja redisevinegretiga Chopped goat meat with birch syrup beads and radish vinaigrette
2015 Zenato Alanera Rosso Veronese IGT

Ürdikoorikus madalküpsetatud põdrafilee kukeseente ja pastinaagiga Herb-crusted slow-cooked elk fillet with chanterelles and parsnip
2015 Zenato Amarone della Valpolicella DOCG Classico

Juustuvalik (Blu di Bufala, Pecorino sotto fieno, Perla grigia), arooniamarmelaad, soe viigimari Selection of cheeses (Blu di Bufala, Pecorino sotto fieno, Perla grigia), chokeberry marmalade, warm figs
2012 Zenato Recioto della Valpolicella DOC Classico

Modica šokolaad soolahelvestega, mandli-Torrone
Modica chocolate with salt flakes, almond Torrone

Espresso, vesi Espresso, water

Peakokk/ Head Chef Kalvi Sedrik

Hind/küalaline Price/quest **65.-**
Info Information restoran@opera.ee või or +372 5305 1595



Fine Brands