

ESTONIA
RESTORAN

Veiniõhtusöök Wine dinner with



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.



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/külaline Price/quest **65.-**

Info Information restoran@opera.ee või or +372 5305 1595