



NEW YEAR'S EVE 5-COURSE DINNER

in the von Stackelberg Hotel Tallinn

WELCOME DRINK

Glass of Sparkling Wine

AMUSE BOUCHE

CHICKEN LIVER PÂTÉ

Lingonberry glaze, served on rye bread

FIRST STARTER

SPICY SALMON TARTARE

Lime, mango, coriander, gochujang chilli mayo and rice crisps

PALATE CLEANSER

SORBET WITH RED PORT WINE

SECOND STARTER

ROASTED BEETROOT SALAD

Roasted goat cheese, persimmon, parsnip crisps and honey-mustard vinaigrette

MAIN COURSE (CHOOSE ONE)

IBÉRICO PORK LOIN

Apple-cinnamon sauce with Calvados, celeriac-parsnip purée and rye bread tuille

SALMON WELLINGTON

Spinach and ricotta filling, minted crushed peas, Sandeman beurre blanc and dill oil

DESSERT

SEA BUCKTHORN CREAM

Kumquat and sugar glass