

Danish Week at Vihula Manor November 6.-15.

November will once again start off with the introduction of a Nordic country. This year the focus will be on Danish cuisine and culture. The head chef position at Vihula Manor will be taken over by the chef de cuisine and co-owner of the well-known Restaurant Borgen, Jesper Brinkløv and guests will be able to visit the Danish artist Søren Kent's exhibition in the Vihula Manor Conference Centre.

- **17.10-08.12 Art exhibition** of Danish painter and ceramicist **Søren Kent** in Vihula Manor Conference Centre.
- **06.11-15.11 New Danish Cuisine Week**, guests will be introduced to this cuisine by **Jesper Brinkløv** who will be taking over the kitchen at Restaurant La Boheme.
- **07.11-15.11 The Danish House** organized in co-operation with the Danish-Estonian Chamber of Commerce.
- **06.11-08.11** Visit of the delegation from **Vordingborg municipality**.
- **06.11** at 7 PM **Gala Evening. Reception and gala dinner at Restaurant La Boheme**, opening of the Danish Week by the Danish Ambassador to Estonia **Søren Kelstrup**.
- **07.11** at 2 PM. Opening of the **Danish House** in the Palm House.
- **07.11** at 3 PM. Seminar on **“The Medieval links and tourism between Estonia and Denmark”**.
- **08.11, 14.11 and 15.11.** The Danish House in the Palm House is open between 2 PM and 6 PM. An introductory exhibition of Danish companies in Estonia and their commercial activities.



Jesper Brinkløv, chef de cuisine and co-owner of Restaurant Borgen

Flavours of Lahemaa Week October 19.-25.

On the second to last week of October, the first ever Flavours of Lahemaa Week will be held. During this week, three manors will offer the produce of the forests, the sea and the fields of Lahemaa in the best way they know how. In **Palmse Manor**, you will get acquainted with dishes from the traditional manor kitchen (Alte Küche) and the peasant's kitchen. The restaurant at **Sagadi Manor** will be highlighting various bounties from the forest: berries, mushrooms and game. In **Vihula Manor**, you can enjoy the modern Nordic cuisine with an Estonian twist. The head chefs will prepare all of the dishes with local produce found right here in Lahemaa.

The kitchen and pub of Palmse Manor, the restaurant at Sagadi Manor and Restaurant La Boheme at Vihula Manor will be offering a special menu with a fixed price during the Flavours of Lahemaa Week: 2 courses for 12 EUR and 3 courses for 15 EUR.



Lauri Tommingas, head chef at Vihula

Vihula Manor will be offering:

- Salmon, smoke and salty mustard
- The slow bear and the wrong-coloured vegetables of Lepiku farm
- Berries, cheese, crackers and herbs

Additionally, the museums are open, you can order programmes, accommodation and nature hikes.

Use the school holidays wisely and come visit Lahemaa with the whole family!

OCTOBER EVENTS IN VIHULA MANOR

Art exhibition of Danish painter and ceramicist Søren Kent in Vihula Manor Conference Centre, 17.11-13.12.2015

In the manor's old cattle barn turned conference centre, 21 of the artist's works will be displayed at the exhibition sale. We welcome you!



October 10 at 3:30 PM, October 25 at 12 PM

A fantastic tour of the manor where we will recount the tales and legends of life during the manor's free days and greet you with a legendary drink.

October 17, 23, 25 and 30 at 7 PM

Vodka degustation programme. We will be tasting 5 different grain-based vodkas (wheat, rye, barley) and telling exciting stories and legends of life in the manor during the olden days.

WONDROUSLY BEAUTIFUL MUSIC IN VIHULA MANOR



October 17 at 5 PM

Edith Piaf 100 - "I am reminded of a song" / "Je me souviens d'une chanson"

October 24 at 5 PM

Jaanus Nõgisto and Tõnu Timm will present their new album

November 7 at 5 PM

The songs of Jaak Joala - Koit Toome & Jorma Puusaag

November 14 at 5 PM

Alen Veziko and Pärt Tarvas – "Still on the road" / "Ikka veel teel"

November 20 at 5 PM

Helin-Mari Arder "Only this is love" / "Vaid see on armastus"



A brilliant new year in the manor

The New Year's Eve party will be made vibrant by Sofia Rubina's concert, amazing service and fireworks at midnight.

We will be making wishes with you beneath the light of the fireworks in the hopes that the New Year will be good! Now imagine the trees blanketed by snow and the last sweet scents of the year and you will understand why visiting this place in winter is unavoidable.

The New Year's Eve party includes:

- A formal dinner
- Sofia Rubina's live concert
- A glass of bubbly at midnight

Price: 79 EUR/person

Autumnal detox with the 2 hour "ESPA Detox Ritual"

The combination of a body wrap and massage will speed up the process of ridding the body of toxins and will improve blood circulation.

Includes: dry body brushing – a body scrub – a detoxing seaweed wrap – a detoxing massage – a head massage

Price: 85 EUR (120 minutes)

In October and November you will also receive a gift with this treatment!

