

Vihula Mõisa Uudised

October 2014

because U are unique

Interview with our new head chef Lauri Tomingas

His interest for food developed in early years growing up just miles away from Vihula. Lauri Tomingas is an active member of the Estonian Chefs Association and like many other chefs, he has worked in countries like Scotland, Norway, France and Finland. He went there most of all to extend his list of skills, experience and to get new knowledge. Whilst travelling he had the possibility to discover the flavours of the world, to taste different food and drinks; some of them have been amazing some not so much but during these years he learnt the meaning of food and how it affects our body and even mind.

The food in Vihula Manor- The kitchen in Vihula Manor has been a tough nut to crack, because of the historical background as well as the background of current owners. It is interesting to find the right content and direction of the menu in such a complicated situation. However, I am not here to destroy or demolish things in the current kitchen, but I try to provide an honest and good food that everybody deserve.

Already the second season in Vihula- why? Vihula is huge, obscure and interesting! To handle two completely different kitchens is a challenge. However, the herb garden, greenhouse and shed offer plenty of freshness and opportunities. On the one hand, I like the relaxed atmosphere in Vihula. On the other hand, I like to please the wishes of demanding customers. The manor has hundreds of years of traditions and history. It takes time to get used to, understand and adapt to but that is what makes it exciting for me.

It has taken a year to start understanding the needs of customers and seems like we are moving towards the right way.

However, there are still a lot of work to do and new ideas to bring into life.



Head chef amongst visitors- I like moving around in the restaurant and manor to receive people's opinions and thoughts about the taste and presentation of food. Therefore, I always like to tell this story that chefs are like chimney sweeps, people should stop them, hold the button on their jacket, take pictures and have a discussion over their work. I encourage people to tell me what is good or bad, so that we can continue improving.

Further development of the kitchen- Like in the old days, we grow our own herbs in the summer, salads, cucumbers, tomatoes, chicken and sheep, hundreds of tons of apples in the fall, this is a good way to continue the centuries-old traditions. We enjoy picking fresh raw materials in the morning to get simple and delicious meals. Also, we are working closely with local farmers, in this way we manage to keep the materials fresh and local throughout the year. I like to keep delicious raw in its own juice and taste and serve them to customers as fresh as possible.

RELAXING TREATMENTS

Moisturizing treatment that is perfect in a cold spring evening to make your skin glowing.

Price: 50 EUR (45 min)

Includes: full body scrub, refreshing massage with a rich body cream from ESPA

More information at the reception or eco- SPA.

POOL AND STEAM SAUNA

The old large Cattle Barn features another of the Vihula Manor's great family attractions – an in-door 15-meter Swimming Pool with a Kids area, Turkish Steam bath and Gym. Entrance ticket to the Swimming Pool is available at the Reception and at the Visitor Centre in the Water Mill, where you also can purchase various swimming accessories.

Opened every day from 8.30am to 9pm

EVENTS IN OCTOBER

Friday, 3rd of October
Vodka degustation
program at 6.30 pm

Duration: 60 min

Price: 18 EUR/ per person



Saturday, 4th of October
„Five o'clock tea“- blind
degustation of herb teas at
6.30 pm

Price: 12 EUR/ per person



Friday, 10th of October
Handcraft evening in the old manor - soap felting
at 6.30 pm

Duration: 30 min

Price: 12 EUR/ per person

Saturday, 11th of October
Exciting Manor Tour at 12pm

Duration: 60 min

Price: 10 EUR/ per person

Friday, 17th of October
Presentation and tasting of
beers at 7pm



Friday, 24th of October
„Five o'clock tea“- blind degustation of herb
teas at 6.30 pm

Duration: 1 hour

Price: 12 EUR/ per person

Saturday, 25th of October
Handcraft evening in the old manor - soap felting
at 6.30 pm

Duration: 30 min

Price: 12 EUR/ per person

Friday, 31st of October
„Five o'clock tea“- blind degustation of herb
teas at 6.30 pm

Duration: 1 hour

Price: 12 EUR/ per person

SEMINAR OFFER "MANOR LUXURY"

Package includes:

- Accommodation in a cosy double room
- Sumptuous breakfast
- Conference room at the old granary building
- Freshly baked cookies and coffee break to stimulate the senses
- A vitamin surprise at the end of the seminar
- A delicious Estonian style lunch – or dinner
- To organize your thoughts and recreation, we offer one of the relaxing spa treatments from the list: Herbal oil massage 30 min, Foot Care “Light legs” 30 min, Eco-moisturizing facial “Sunny Garden” 30 min, Paraffin treatment for hands “Honey milk” 20 min
- or one of the following activities: “Five o'clock tea”, „Vodka degustation program“ , „Handcraft evening“



Price: **95 EUR** (one person in a double room)

Offer is valid for **8 participants minimum**.

Starting from **3rd of October** we invite you to enjoy dinner with a beautiful live music on background in the elegant La Boheme Ball Room. Concerts happen every Friday and Saturday 19:30- 21:30 (except 24.10.2014)
Dresscode: *smart casual*