VIHULA MANOR

Lobby Lounge Menu

LIGHTER MEALS & SALADS

Warm Bread Basket — 3,5€
Selection of breads with herb butter
Allergens: gluten, milk, nuts, seeds

Chef's Seasonal Manor Soup — 8€
Soup made from seasonal local ingredients.
Served with fresh bread & herb butter

CHEF'S RECOMMENDATION | LIGHT OPTION
Allergens: ask the server

Roasted Manor Garden Beetroot & Caramelized Goat Cheese — 12€
Goat cheese, roasted beetroot, arugula, honey vinaigrette, toasted pine nuts, rye bread crisps

MANOR SIGNATURE
Allergens: milk, gluten, nuts, seeds, honey

Smoked Salmon Salad — 13€
Manor smokehouse salmon, fresh salad leaves, arugula, radish, apple, pickled red onion, quail egg, lemon-honey dressing

MANOR SIGNATURE
Allergens: fish, egg, honey

Light Green Salad — 12€
Romaine lettuce, rye crisp, aged Estonian cheese, cherry tomatoes, fresh herb dressing
Choose an addition: grilled chicken fillet / shrimp

Allergens: gluten, milk, crustaceans, mustard

TO SHARE FOR TWO

Selection of Estonian Artisan Cheeses — 16€
Selection of Estonian cheeses, seed crisps, honey-nut compote, cloudberry jam, dried fruits, grapes

Allergens: milk, gluten, nuts, seeds

Meat Selection — 16€
Juniper-cured salted meat, lightly smoked duck fillet, salami, cold-smoked ham, seed crisps, honey-nut compote, grapes, dried fruits, cloudberry jam

GUEST FAVORITE
Allergens: gluten, mustard, nuts, seeds

MAIN COURSE

Beef Burger — 18€
100% beef patty, brioche bun, aged cheese, crispy bacon, pickled cucumber, tomato, lingonberry-apple chutney, green salad, juniper mayonnaise, French fries

GUEST FAVORITE | MANOR SIGNATURE
Allergens: gluten, milk, egg, mustard, sesame

Golden Crispy Schnitzel — 20€
Pork loin schnitzel, roasted herb potatoes, fresh seasonal salad, tartar sauce, lemon

MANOR SIGNATURE
Allergens: gluten, egg, milk, mustard

Slow-Cooked Duck Leg — 20€
Crispy duck leg, parsnip purée, roasted vegetables, lingonberry-apple chutney, red wine sauce

CHEF'S RECOMMENDATION

Crayfish Tail Orsotto, Lahemaa Style — 17€
Crayfish tails, garlic, herb butter, shallots, white wine, chives, lemon, rye bread crumbs, aged Estonian cheese

CHEF'S RECOMMENDATION | MANOR RECIPE
Allergens: gluten, crustaceans, milk

Vegan Orsotto — 16€
Wild mushrooms, seasonal vegetables, garlic, onion, white wine, chives, lemon, vegan cheese, herb oil, rye bread crumbs

VEGAN | CHEF'S RECOMMENDATION
Allergens: gluten. May contain celery

Sides — 5€
Fries | Sweet potato fries | Mashed potatoes
Fresh salad | Roasted seasonal vegetables

SWEET FINISH

Pavlova — 9€
Light meringue, mascarpone cream, sea buckthorn sauce, and fresh berries

GUEST FAVORITE
Allergens: egg, milk

Manor Kitchen Cake of the Day — 8€
Baked on-site according to the season

Allergens: ask the server

Artisan Ice Cream — 9€
Handmade in the manor kitchen.
Pick a flavor: chocolate, strawberry, vanilla

Allergens: milk, egg

Artisan Sorbet (Vegan) — 9€
Handmade in the manor kitchen.
Pick a flavor: rhubarb, blackberry, apple-lemon

DRINK LIST

Manor Lobby Lounge

BEER & CIDER

Vihula Craft Beer	0,33l 8€
Saku Original	0,5l 6€
Saku Dark	0,5l 6€
Saku Kuld	0,33l 5€
Saku Kuld Draft	0,5l 7€
Kronenbourg 1664 blanc	0,33l 5€
“Pilvine õun” Apple Cider	0,33l 5€
“Pilvine õun” Draft Cider	0,5l 7€
Galipette Brut Cider	0,33l 7€
Galipette Non-alcoholic Cider	0,33l 6€
Koff Gin Long Drink	0,5l 7€
Saku Original Non-alcoholic	0,5l 5€

WINES BY GLASS

CHAMPAGNE & SPARKLING WINE

Prosecco Rose Argeo Brut, Ruggeri (IT)	20cl 13€
Cava Mas Pere Brut Reserva	20cl 13€
Champagne Nicolas Feuillatte Reserve Exclusive Brut	20cl 30€

WHITE WINE

P`tit Le Buisse Sauvignon Blanc (FR)	16cl 7€
Les Perruches, Vouvray (FR)	16cl 8€
Aveleda Alvarinho, Rios Minho (PT)	16cl 11€
Soave Classico, Pieropan, Vento (IT) B|V	16cl 12€
Masi Tupungato Passo Blanco (AR)	16cl 10€
Riesling Feinherb Mosel, Meulenhof (DE)	16cl 12€

ROSÉ WINE

Rosa dei Masi, Rosato delle Venezie IGT (IT)	16cl 13€

RED WINE

P`tit Le Buisse Pinot Noir (FR)	16cl 7€
Paul Buisse, Chinon, Cabernet Franc (FR)	16cl 8€
Primitivo di Manduria Lirica, Puglia (IT)	16cl 13€
Godelia Mencia, Bodegas Mencia, Bierzo (ES)	16cl 14€

SOFT DRINKS

Artisan Tonic Water	0,2l 5€
Coca-Cola, Coca Zero, Sprite, Fanta	0,25l 4€
Craft lemonade	0,33l 6€
House lemonade, Mint-Pineapple	0,33l 6€
Kvass	0,5l 4€
Flavored Water	1l 3€
Juice	4€ / 5€
Acqua Panna / S. Pellegrino	0,5l 4€ / 0,75l 5€

HOT DRINKS

Espresso, Americano	3,5€
Latte, Cappuccino, Cocoa	4€
Pot of Tea	5€
Irish Coffee	10€
Non-alcoholic Irish Coffee	8€

COCKTAILS

CLASSIC COCKTAILS 10€

Aperol Spritz
Aperol, Prosecco, Sparkling Water, Orange

Sarti Spritz
Sarti Rosa, Prosecco, Sparkling Water, Lime

Limoncello Spritz
Limoncello, Prosecco, Sparkling Water, Lemon

House Negroni
Gin, Vermouth, Campari, Orange Peel

Irish Mule
Irish Whiskey, Lime Juice, Ginger Beer

Lazy Paloma
Tekiila, Lime Juice, Chili

G&T COCKTAILS 10€

Citadelle Original Gin &Tonic
Artisan Classic London Tonic, Lemon

Citadelle Jardin D´Ete Gin &Tonic
Artisan Classic London or Yuzu Tokyo Tonic, Lemon

Citadelle Rouge Gin &Tonic
Artisan Classic London, Citrus or Pink Citrus Tonic, Berries

NON-ALCOHOLIC COCKTAILS 10€

Passion Spritz
Passionfruit Puree, Apple Juice, Sparkling Water

ISH Happy Hugo
ISH London Botanical Spirit, Artisan Classic London Tonic, Elderflower Syrup, Mint

ISH Plum Collins
ISH London Botanical Spirit, Lime Juice, Plum Bitter, Sparkling Water

ISH Passion Mojito
ISH Caribbean Spiced Spirit, Mint, Lime, Passionfruit, Sparkling Water

HARD LIQUEUR 4cl

House Vodka

Vihula Vodka	5€

House Gin

Saaremaa Dry / Rhu / Ore / Pas / Yuz Gin	7€

Rum

Plantation 3 Stars Artisanal	7€
Planteray Original Dark	7€
Zacapa 23Y Solera Gran Reserva	16€

Cognac

Martell V.S.O.P.	12€
Martell Cordon Bleu	26€
Hennessy V.S.O.P.	14€
Hennessy X.O	36€

Liqueur

Vana Tallinn	7€
Pallini Limoncello	7€
Gustav Arctic Cloudberry	7€
Cream Liqueur	6€

Whiskey

Talisker 10 Y.O Single Island Malt	13€
Lagavulin 16 Y.O Single Islay Malt	23€

Tequila

Jose Cuervo Blanco	7€
Jose Cuervo Reposado	7 €