



Raimond

RESTORAN

RAIMOND GOURMET JOURNEY

Chef's Greeting

zucchini/mushroom
scallop/rice paper
beef/lotus root
duck tongue/cassava

FRESH BREAD AND BAKED GOODS

Mätiku dairy butter – whipped/caramelized
morning porridge bread/barley bread/black bread

FIRST STARTER

Tomato from Võiste aiand

asparagus/olive/oat/avocado/coffee

SECOND STARTER

NÖVA sturgeon

„penne“/zucchini/oyster/lime caviar/parsley

Flavour freshener

MAIN COURSE SELECTION

Trout from Pähkla farm

asparagus/Jerusalem artichoke/bimi/venus clam/*beurre monté*

or

Beef tenderloin from Liivimaa

potato/leek/king oyster mushroom/blackcurrant/kampot pepper

Pre-dessert

Estonian farmhouse cheeses

DESSERT

Raspberry

hibiscus/honey/blackberry/yogurt

Petite fours

canelés/macaron/lips/matcha

Raimond's gourmet journey 95 €

Head Chef
Marko Lumera

Paired wine selection 42 €

Exclusive wine selection 92 €

Mocktail pairing 39 €