



Some escapes are irresistible

A perfect blend of unwinding peace and
authentic Nordic Islands' Cuisine



PÄDASTE

simple luxury

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A special arrangement to enjoy the blossoming of spring together with the [Cuisine of chef Matthias Diether](#).

31 March – 31 May 2017

Eight time Michelin star chef Matthias Diether introduces his new spring degustation menu. Matthias has established his culinary home in Estonia, where he has fallen in love with our naturalness and our passion for the unique regional cuisine in Estonia, on Muhu Island.

This attractively priced offer includes

5-course Islands' Degustation dinner at Alexander Restaurant

1-night accommodation in a Deluxe Double room in the Manor House, inclusive of our sumptuous breakfast

Price per person 140 €

To upgrade to the **7-course Degustation Dinner** at the communal *Chef's Table* at [Alexander Restaurant](#) add a supplement of 35 € per person.

To upgrade to **Superior Double room** add a supplement of 40 € per person.



The number of rooms available for this offer is limited; we suggest making your reservation well ahead.

For reservations please contact our Guest Relations Manager on info@padaste.ee or give us a call on +372 45 48 800.

BOOK NOW

Terms & conditions

The special offer requires a full non-refundable prepayment at the moment of booking. Confirmed reservations are final.

- The promotional rate is valid for stays consumed between 31 March and 31 May 2017.
- Rates are per guest, based on double occupancy in a Deluxe Double room with breakfast, for one night and includes a 5-course dinner.
- A 100% non-refundable prepayment is required.
- A limited number of rooms may be available at this rate and additional restrictions and blackout dates apply.
- Offer not applicable to groups or in combination with other special offers.
- Offer available when booked directly with Pädaste Manor.

