

**SAMPLE OF THE**  
**5-course Islands' Degustation menu**

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Goose liver  
*rhubarb & lemon verbena*

Ostrich  
*buckwheat & ramson*

Eel  
*red cabbage & mustard*

Guineafowl  
*celeriac & lentils*

Topinambur  
*apple & anis*

**Five-course degustation menu – ninety Euros**  
Five beverages selected to pair – sixty five Euros

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**Pädaste Manor, Muhu Island**

*Chef de cuisine Matthias Diether*