

SAMPLE OF THE
7-course Islands' Degustation menu

Goose liver
rhubarb & lemon verbena

Trout
tomato & fennel

Ostrich
buckwheat & ramson

Veal
wild broccoli & baltic hering

Eel
red cabbage & mustard

Guineafowl
celeriac & lentils

Topinambur
apple & anis

Today's wine pairing

Kiedricher Sandgrub Rheingau riesling spätlese 2013
Riesling, Charm, G. Breuer, 2015, Rheingau, Germany
Pinot Noir, Coralillo, Matetic, 2013, San Antonio Valley, Chile
Cotes du Rhone, 100%, Xavier, 2012, Rhone, France
Pinot Blanc, Weissburgunder, Reichsgraf von Kesselstatt, 2016, Germany
Chardonnay, Panamera, Fine Wine, 2014, California, USA
Josef Rosch riesling auslese 2013 Germany

Pädaste Manor, Muhu Island

Chef de cuisine Matthias Diether