

TCHAIKOVSKY

A SYMPHONY OF RUSSIAN CUISINE

PERFUME AND WINE DINNER

22. September at 19:00

Menu

Amuse Bouche

NV Champagne Grande Cuvée AC, Veuve Doussot, France
I diptyque Vetyverio

Starter

Octopus with coriander cream, avocado purée, chicory and mango sauce
2009 Riesling "Piesporter Goldtröpfchen" GG, Reichsgraf von Kesselstatt, Mosel, Germany
II Terry de Gunzburg Flagrant Delice

Second starter

Creamy bouillabaisse with blue mussels on crisp toast
2014 Chardonnay "Panamera", Story Ridge Vineyards, California, USA
III Fueguia 1833 Mbucuruya

Main Course

Oxtail confit with black truffle, roasted celeriac purée, with Bourguignonne sauce
2009 Rosso Conero Riserva "Grosso Agontano" DOC, Garofoli, Marche, Italy
IV Robert Piguet Oud Divin

Dessert

White chocolate cream with passion fruit mousse, mango and ginger ice cream
Limoncello Sicilia, Limonio, Italy
V Mona di orio Les Nombres D'Or Eau Absolue

Water / coffee / tea

Welcome!

Vladislav Djatšuk
Chef de Cuisine

99 € per person

Please confirm your participation by 20. September at the latest at
kaido.pallo@telegraafhotel.com or by telephone at +372 6000 608.
Your reservation will be confirmed by an advance payment. Address: Vene 9, Tallinn.

Bestwine, Crème de la Crème and Restaurant Tchaikovsky