

10-th revue season!  
12.10.2018-9.02.2019

Starlight Cabaret presents:

# FOREVER YOUNG

in Show & Dinner Restaurant Merineitsi

## DINNER MENU

### STARTERS

#### Beef consommé with beetroot broth\*

Black Angus beef, duck breast fillet, smoked crème fraîche, beetroot, carrot and potato

\*Soup

2016 „I Classici” Lagrein DOC, Mezzacorona, Italy  
75cl €33, 12cl €6

Wine recommended by sommelier Juri Brattšik

#### Cured red salmon

whitefish roe, bonfire potato, marinated tomato, green apple, cottage cheese with dill, horseradish mousse and pickled onion

2017 Grüner Veltliner Federspiel „Terrassen”, Domäne Wachau, Wachau, Austria  
75cl €35, 12cl €6.50

Wine recommended by sommelier Juri Brattšik

#### Elk tartar

trout roe, marinated vegetables, ramsons aioli, potato chip and smoky blackberry ketchup

2017 „Helios” Negroamaro Rosato IGT, Masseria Surani, Puglia, Italy  
75cl €35, 12cl €6.50

Wine recommended by sommelier Juri Brattšik

### MAINS

#### Halibut

white asparagus, cauliflower cream, glasswort, chanterelle mushroom, saffron sauce and tomato vinaigrette

2017 „Platinum” Chenin Blanc, Lyngrove, Stellenbosch, South Africa  
75cl €49, 12cl €8.50

Wine recommended by sommelier Juri Brattšik

#### Muscovy Duck

lightly smoked breast fillet, barley, quinoa, carrot, chanterelle mushroom, apricot purée and duck jus

2016 Pinot Gris, „Edmond de la Fontaine”, Moselle, Luxembourg  
75cl €39, 12cl €6.70

Wine recommended by sommelier Urvo Ugandi

#### Black Angus entrecôte

truffle & potato purée, braised onion, blackcurrant, mustard seeds and Bordelaise sauce

2015 Cabernet Sauvignon, Gran Reserva, Viña Carmen, Maipo Valley, Chile  
75cl €39, 12cl €6.70

Reserva, Marqués de Cáceres, Rioja, Spain  
75cl €65

Wine recommended by sommelier Urvo Ugandi

### DESSERT

#### Semifreddo

coffee semifreddo, wild strawberry, nut dacquoise and meringue

Sparkling wine: „Wine, Who Must Not Be Named” (Harry Potter)  
12cl €5

Wine recommended by sommelier Urvo Ugandi



**VIRU**

ORIGINAL BY SOKOS HOTELS

**ESTORIA**

SOLO BY SOKOS HOTELS

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