

MENU SNACKS

Bread chips with hummus	T/L/G	2,50 €
Vegetables with hummus (carrots, cucumbers, celery, cauliflower, peppers, cherry tomatoes)	V	3,00€
Cheese plate (parmesan, alder-smoked cheese, brie cheese, blue cheese,		
Cheddar, jam, grapes, olives, grissini)	T/L/G	6,00€
Roasted garlic breads with dip sauce	T/L/G	2,50€
Grilled and pickled vegetables	V	3,00 €
Deep-fried fish pieces in beer dough with herb dipping sauce	L/G	4,00 €
Breaded cheese sticks with dipping sauce	T/L/G	4,00 €
BBQ chicken wings with sweet chili sauce		4,00 €
Toosikannu's meat selection (moose ham, smoked deer sausage,	L/G	6,50€
five-pepper roast beef, salami, horseradish cream, roasted ciabatta)		
Salami rolls with herb-horseradish cream	L	2,00€
Tortilla roll with spinach and smoked chicken	L/G	2,50 €
Stuffed eggs with shrimp and chives	L	2,00€
Salmon marinated with beets and potato roasts	G	4,50 €
Fish selection (beet-marinated salmon, teriyaki salmon, herring roll,		6,00€
mustard herring)		
Breaded shrimps with avocado cream	L/G	4,50 €
Crispy vegetable spring rolls with sweet chili sauce	V	3,50 €
Deep-fried onion rings with herb dip	T/L/G	2,50€
SALADS		
Classic potato salad	L	3,50 €
Pasta salad with smoked chicken, tomato, and basil pesto	G	4,00 €
Greek salad with feta cheese	T/L	3,50 €
Caesar salad with chicken and bacon	L/G	4,50 €
"Fur coat" - layered salad	L/G	4,00 €
Arugula-tomato salad with mozzarella	T/L	4,00 €
Fresh salad	V	1,80 €



SOUPS

Creamy salmon soup	L	5,00€	
Spicy gumbo soup	G	4,00€	
Velvety pumpkin-vegetable puree soup with roasted seeds	T/L	4,00€	
Toosikannu game meat soup		5,00€	
Clear noodle soup with chicken and mushrooms	G	4,00€	
Lentil soup with coconut milk	V	4,50 €	
Borš(Russian beet and sauerkraut soup) with game meat		4,00€	
MAIN DISHES OF GAME MEAT			
Moose stew with cherries & thyme	L	10,50€	
Juniper & truffle marinated venison with creamy mushroom sauce	L	13,00€	
Venison steak with smoky bourbon-chocolate sauce	L	12,00€	
Game meat with tomato-basil sauce		11,00€	
Game meat roast with bacon and red wine-lingonberry sauce	L	13,00€	
Venison with herbs and green pepper sauce	L/G	11,00€	
Pepper crusted venison roast with dark beer sauce		11,00€	
Game-mushroom cutlets with tartar sauce	L/G	9,50 €	
Creamy pasta with roasted vegetables and torn venison	L/G	10,50€	
Moose steak with plum chili sauce		12,00€	
Venison with curry-coconut milk sauce		10,50€	
Moose roast with gorgonzola cheese sauce	L	12,00€	
PORK DISHES			
Pork steak in herb cream with creamy mushroom-onion broth	L	8,50€	
Low temperature baked BBQ rib with whiskey sauce		9,00€	
POULTRY			
Chicken leg with creamy sun - dried tomato sauce	L	8,00€	
Chicken fillet marinated with herbs with red wine and plum sauce	L	8,00€	
FISH			
Oven-baked salmon fillet with leek fricassee and béarnaise sauce	L/G	13,00€	
Cod fillet with tomato-basil sauce		9,50€	
Salmon lasagna with spinach and smoked cheese (for up to 200 persons)	L/G	10,00€	



VEGAN MAIN DISHES

Vegetable-chickpea curry with coconut sauce	V	6,00€
Whole grain pasta with vegetables and tomato basil sauce	V	5,50€
Tofu stew	V	5,50€
Vegan kebab	V	6,00€
Vegan sausages	V	5,00€
Chickpea - carrot cutlets	V	4,00€
Chickpea - cabbage cutlets	V	5,50€
Bean - beetroot cutlets	V	5,50€
GARNISH		
Owen-baked potatoes	V	2,00€
Herb potatoes	V	2,00€
Creamy garlic potatoes	T/L	2,00€
Mashed potatoes with smoked cheese and green onions	T/L	3,00€
Roasted potatoes and carrots with rosemary	V	2,50€
Pearl couscous with vegetables and herbs	V/G	2,50€
Steamed rice with herbs	V	1,50€
Roasted vegetables	V	2,00€
Steamed vegetables	V	1,80€
Sweet spicy vegetable wok	V	3,00€
Carrot & turnip roasted with honey & mustard	T/L/G	2,00€
Cauliflower gratin with cheddar cheese	T/L	3,00€
Smoky sauerkraut with lingonberries	T	2,00€
Roasted beetroot with balsamic and arugula	V	2,50€
Carrot & Turkish Bean Roasted with Cinnamon & Maple Syrup	V	2,00€
Fresh salad	V	1,50€
Roasted sweet potato and cauliflower salad	V	2,00€
Marinated red cabbage salad	V	1,50€



Curd-mascarpone cake with berries 1 Kg	T/L/G	18,00€
Apple pie with vanilla sauce	T/L/G	2,50€
Kringel (Twist cinnamon bread)	T/L/G	2,50€
Honey cake with lingonberry jam	T/L/G	2,50€
Chocolate curd mousse with blueberries (for up to 300 persons)	T/L	2,50€
Toosikannu crispy muesli with yoghurt cream and berries	T/L/G	2,50€
Rhubarb cake (seasonal dish)	T/L/G	2,00€
Curd and breadcrumbs pie with chocolate & cherries	T/L/G	3,00€
Pancakes with raw jam (2 pc)	T/L/G	2,50€
Oven apples with caramel sauce	T/L	2,50€
Brownie with raspberry jam	T/L/G	3,00€
Fresh smoothie with berries & fruits	V	2,50€
Vegan ice-cream with roasted peanuts and berries	V	2,50€
Vegan muffin with berries and almonds (for up to 200)	V	2,50€
Fruit salad with maple syrup and almonds (for up to 300)	V	3,00€
Fruit plate	V	2,50€
DRINKS		
Fresh water		0,40 €
Berry drink		0,50 €
Juice Suice		1,50 €
Milk	L	1,00 €
Kefir (sour milk)	L	1,00 €
Coffee	-	1,20 €
Tea		1,00€
Broth		2,00 €
Cocoa	L	0,60€
Coffee, tea, and fresh water	_	2,40 €
Coffee, tea, and berry drink		2,50 €
Coffee, tea, fresh water, and berry drink		2,70 €
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COFFEE BREAK MENU

SALTY BITES

Toosikannu moose pies (for up to 200)	L/G	2,00€
Toosikannu deer pie (for up to 200)	L/G	2,00€
Pie (chicken ham-cheese pie, meat-rice pie, cheese-filled ham rolls)	T/L/G	1,80 €
Croissant with ham and cheese (for up to 200)	L/G	3,50€
Croissant with salted salmon (for up to 200)	L/G	4,00€
Toosikannu salty & sweet cookies	T/L/G	1,50€
Toosikannu salami-roasted onion roll (for up to 50)	L/G	2,00€
Moose plate pie with leek & sun-dried tomatoes (for up to 200)	L/G	5,00€
Vegetables with hummus (carrots, cucumbers, celery, cauliflower, peppers, cherry tomatoes)	V	3,00€
SWEET BITES		
Pie (Moscow pastry, cherry curd pie)	L/G	1,80€
Toosikannu cinnamon roll with raisins (for up to 50)	T/L/G	2,00€
Fresh fruits	V	2,50€
Toosikannu crispy muesli with yoghurt cream & berries	T/L/G	2,50€
Fresh smoothie with berries & fruits	V	3,00€
A selection of <i>Kalev</i> candies	T/L/G	2,00€
Toosikannu freshly baked muffins (berry muffins,	T/L/G	2,00€
vanilla muffins, chocolate muffins) (for up to 200)		



Light buffet breakfast:

multigrain buns, butter, juice, coffee, tea.

Porridge, jam, ham, smoked sausage, cheese, alder smoked cheese, boiled egg, fresh salted salmon, cucumber, tomato, black bread, white bread,

Rich buffet breakfast: (max. 100 persons) 10,00€

8,50€

Porridge, jam, scrambled eggs, sausages, bacon, ham, cheese, fresh salted salmon, cucumber, tomato, bread, bread, muffins, butter, Toosikannu's muesli, breakfast cereals, yogurt, juice, coffee, tea.

Breakfast on the plate: 5,00 €

Ham, smoked sausage, cheese, alder-smoked cheese, tomato, cucumber, bread, bread, butter, coffee, juice.

TAKE AWAY FROM TOOSIKANNU

Semi dry smoked sausage Chorizo, ca 380g.	6,00€
Semi dry smoked sausage Krakauer, ca 380g.	6,00€
Semi dry smoked sausage Pastrami & Pfefferjäger, ca 380g.	6,00€
Semi dry smoked sausage, with cheese and garlic 380g.	6,00€
Semi dry smoked sausage "Beer cigar" 500g	8,00€
Venison ham, per kg.	25,00€
Pastrami ham, per kg.	25,00€
Pepper ham, per kg.	25,00€
Canned venison, 325g.	5,00€
Canned venison, 325g. x 5	20,00€

T - Vegetarian dish, could contain egg and dairy

V - Vegan

L - Includes lactose

G - Includes gluten

Prices include 22% VAT. Toosikannu OÜ reserves the right to make changes to the menu by notifying the customer no later than 1 month before the event.