



HOLIDAY CENTER AND WILDLIFE PARK

MENU, AUTUMN 2024

SNACKS

BBQ flavoured venison meatballs with garlic sauce	L/G	€ 4.50
Vegetables with beetroot hummus (carrots, cucumbers, cauliflower, peppers, cherry tomatoes, beetroot hummus)	V	€ 3.00
Cheese selection (Parmesan, smoked cheese, brie, blue cheese, cheddar cheese, jam, grapes, salt biscuits)	T/L/G	€ 6.50
Garlic bread with herb-dip sauce	T/L/G	€ 2.50
Pickled champignons with garlic and rosemary	V	€ 2.50
Crispy fish pieces with herb-dip sauce	L/G	€ 4.00
Lively cheese balls with herb-dip sauce	T/L/G	€ 4.00
Tex-Mex chicken wings with honey-mustard sauce	L	€ 4.00
Selection of meat from Toosikannu (a selection of different venison products, onion jam, toasted baguette)	L/G	€ 7.50
Ham rolls with cheese-pesto filling	L	€ 2.00
Tortilla roll with spinach and smoked chicken	L/G	€ 2.50
Stuffed eggs with hot smoked salmon	L	€ 2.50
Crispy chicken in sweet and sour sauce	G	€ 4.00
Fish selection (salmon with mustard orange marinade, salmon with soy and coriander marinade, herbaceous salted herring, cod fillet in homemade marinade)	G	€ 6.50
Breaded shrimp with mango-chili sauce	G	€ 5.00
Crispy vegetable-spring rolls with sweet chili sauce	V	€ 3.50
Deep-fried onion rings with honey-mustard sauce	T/L/G	€ 2.50

SALADS

Classic potato salad	L	€ 4.00
Pasta salad with smoked chicken, tomato and basil pesto	G	€ 4.50
Thai style beef-rice salad with sesame seeds	T/L	€ 5.00
Caesar salad with chicken and bacon	L/G	€ 5.00
Rosolli salad with salted herring	L/G	€ 4.00
Quinoa salad with mozzarella and vegetables	T/L	€ 4.00
Greek salad with feta cheese	V	€ 4.00



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SOUPS

Creamy salmon soup	L	€ 5.50
Thai style spicy vegetable soup with chicken, shrimp, and coconut milk		€ 5.50
Toosikannu hearty meat solyanka	T/L	€ 5.00
Carrot and sweet potato puree soup with roasted pumpkin seeds		€ 4.00
Toosikannu venison soup	G	€ 5.50
Indian style chickpea-vegetable soup with coconut milk	V	€ 4.50
Sauerkraut borscht with venison		€ 4.50

MAIN VENISON COURSES

Venison Bourguignon		€ 11.00
Juniper and thyme braised elk steak with port wine sauce		€ 13.00
Venison steak with red wine-mint sauce		€ 12.00
Venison with spicy sweet and sour sauce	G	€ 11.50
Elk steak baked with nuts and herbs in a creamy mushroom sauce	L	€ 12.50
Venison with roasted onion and green pepper sauce	L	€ 11.00
Peppery venison steak with dark beer sauce		€ 11.00
Venison meatloaf with sun-dried tomatoes and a creamy mushroom sauce	L/G	€ 10.50
Tomato venison pasta with roasted vegetables and Parmesan	L/G	€ 10.50
Herbaceous elk steak with rose pepper sauce	L	€ 12.50
Venison curry with coconut milk (the recommended side dish is steamed rice with herbs)		€ 10.50
Roasted elk with bacon, mushrooms and lingonberries (the recommended side dish is mashed potatoes with smoked cheese and roasted onions)	L	€ 11.50
Smoky low-temperature cooked venison haunch with BBQ sauce (approx. 5kg/pc)	L	€ 200.00

MAIN PORK COURSES

Roast pork baked with honey, thyme, and garlic with mustard sauce	L	€ 10.00
Herbaceous mini pork leg with dark beer sauce		€ 11.00

MAIN POULTRY COURSES

Baked chicken thigh with spicy spinach – coconut sauce		€ 9.00
Broiler fillet marinated with honey and mustard with chanterelle – cheese sauce	L	€ 10.00



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MAIN FISH COURSES

Salmon fillet baked with juniper and herbs with creamy nut sauce	L	€ 13.00
White fish with smoky mango tomato sauce		€ 12.00
Herbaceous fish cutlet with tartar sauce (for up to 200)	L/G	€ 11.00

MAIN VEGAN COURSES

Chickpea stew in peanut butter-coconut sauce	V	€ 7.00
Creamy spinach-mushroom pasta	V	€ 6.50
Teriyaki tofu with roasted vegetables and sesame seeds	V	€ 7.00
Vegetable stuffed sweet potato with avocado sauce	V	€ 7.50
Mushroom cutlets	V	€ 6.50
Pumpkin-lentil cutlets	V	€ 6.50
Chickpea-cabbage cutlets	V	€ 6.50
Bean-beetroot cutlets	V	€ 6.50

SIDE DISHES

Baked potato	V	€ 2.00
Herb potatoes	V	€ 2.00
Creamy garlic potato with Parmesan	T/L	€ 2.50
Mashed potatoes with smoked cheese and roasted onions	T/L	€ 3.00
Roasted potatoes and carrots with rosemary	V	€ 2.50
Steamed rice with herbs	V	€ 1.50
Roasted vegetables	V	€ 2.00
Steamed vegetables with herbs	V	€ 2.00
Sweet-sharp stir-fried vegetables	V	€ 3.00
Orange-honey glazed carrots and turnips	T	€ 2.00
Spicy sweet potato and cauliflower with caramelised onions	T/G	€ 2.50
Sauerkraut braised in dark beer with lingonberries	T/G	€ 2.50
Roasted beetroot salad with feta cheese and pomegranate	T/L	€ 2.50
Fresh salad	V	€ 1.80
Chickpea salad with roasted vegetables	V	€ 2.00
Pickled red cabbage salad with herbs	V	€ 1.80



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DESSERTS

Curd cake with nuts and berries 1kg.	T/L/G	€ 22.00
Apple-halvah cake with vanilla sauce	T/L/G	€ 3.50
Kringle	T/L/G	€ 2.50
Red velvet cake	T/L/G	€ 4.00
Curd-mango dessert with crunchy biscuit-chocolate crumbs (up to 300)	T/L/G	€ 3.50
Layered kama-strawberry dessert	T/L/G	€ 3.00
Blueberry curd cake with goat cheese	T/L/G	€ 4.00
Cocoa cream cheese crumb cake	T/L/G	€ 3.50
Pancakes with strawberry jam (2 pcs.)	T/L/G	€ 2.50
Coconut-chocolate brownie with cherry jam	T/L/G	€ 4.00
Fresh smoothie with coconut milk	V	€ 3.50
Fruit platter	V	€ 2.50
Curd crumb cake with strawberries and blueberries	V	€ 4.00
Vegan ice cream with roasted nuts and berries (for up to 200)	V	€ 3.50
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
Avocado-chocolate mousse (for up to 200)	V	€ 3.50

DRINKS

Flavoured water		€ 0.40
Mors		€ 0.50
Juice		€ 2.00
Tea	L	€ 1.00
Coffee, tea, flavoured water	L	€ 2.40
Coffee, tea, mors		€ 2.50
Coffee, tea, flavoured water, and mors		€ 2.70



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MENU FOR COFFEE BREAKS

SAVOURY BITES

Toosikannu venison pirogis (for up to 200)	L/G	€ 3.00
Pirogi (bacon-egg pirogi, spinach-cheese pirogi, cheese roll, wiener pirogi, meat pirogi)	T/L/G	€ 1.80
Croissant with tomato and mozzarella (for up to 200)	T/L/G	€ 4.00
Ham and cheese croissant (for up to 200)	L/G	€ 4.00
Salted salmon croissant (for up to 200)	L/G	€ 4.50
Toosikannu savoury & sweet biscuits	T/L/G	€ 2.00
Smoked chicken-avocado wrap (for up to 50)	L/G	€ 4.00
Venison quiche pirogi with spinach and feta (for up to 200)	L/G	€ 5.00
Vegetables with hummus (carrots, cucumbers, celery, cauliflower, sweet peppers, cherry tomatoes)	V	€ 3.00
Salmon and broccoli quiche (for up to 200)	L/G	€ 5.50

SWEET BITES

Pie (apple-caramel pastry, strawberry-vanilla pastry, rum-cherry bun, curd pirogi)	T/L/G	€ 1.80
Chocolate mousse with roasted nuts (for up to 50)	T/L/G	€ 3.50
Fruit platter	V	€ 2.50
Coconut bars with blueberry and white chocolate	V	€ 3.50
Fresh smoothie with coconut milk	V	€ 3.50
Chocolate croissant	T/L/G	€ 4.00
Toosikannu muffins (berry muffin, vanilla muffin, chocolate muffin) (for up to 200)	T/L/G	€ 2.50
Selection of Kalev chocolates	T/L/G	€ 2.00



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BREAKFAST MENU

Light buffet breakfast:	€ 9.00
Porridge, jam, ham, semi-smoked sausage, cheese, smoked cheese, boiled egg, fresh salted salmon, cucumber, tomato, dark bread, white bread, multi-fruit bun, butter, juice, coffee, tea, water.	
Hearty buffet breakfast: (for up to 100)	€ 10.50
Porridge, jam, mashed potatoes, scrambled eggs, sausages, bacon, ham, cheese, fresh salted salmon, cucumber, tomato, cottage cheese, dark bread, white bread, multi-grain bun, butter, Toosikannu muesli, breakfast cereals, yogurt, juice, coffee, tea, and water.	

TOOSIKANNU MEAT PRODUCTS TO TAKE HOME***

Semi-smoked Chorizo sausage, approx. 380g	€ 6.00
Semi-smoked Krakauer sausage, approx. 380g	€ 6.00
Semi-smoked Pastrami & Pfefferjäger sausage, approx. 380g	€ 6.00
Semi-smoked cheese-garlic sausage 380g	€ 6.00
Beer cigar, approx. 500g	€ 8.00
Semi-smoked cheese-garlic sausage 380g	€ 6.00
Venison, pastrami ham, pepper ham, kg	€ 25.00
Cured venison, 40g	€ 5.00
Cured venison, 40g; 5 packs	€ 20.00
Toosikannu canned venison, 325g	€ 5.00
Toosikannu canned venison, 325g; 5 pcs.	€ 20.00
Toosikannu venison pâté, 200g	€ 4.00

T – Vegetarian food, may contain eggs and dairy products

V – Vegan

L – Contains lactose

G – Contains gluten

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

****We offer catering with an advance order and for a group of at least four (4) people, the minimum quantity of dishes is four (4).**

Ask your server or the sales assistant managing the event for product availability.