

MENU 2025



SNACKS

BBQ-Flavoured Wild Game Meatballs with Garlic L/G 84,50 €

Sauce Fresh Vegetables with Beet Hummus V 3,00 €

(Carrot, cucumber, cauliflower, bell pepper, cherry tomato, beet hummus)

Cheese Selection T/L/G 6,50 €

(Parmesan, smoked cheese, white mold cheese, blue cheese, cheddar, jam, grapes, salted crackers)

Garlic Bread with Herb Dip T/L/G 3,00 €

Marinated Mushrooms with Garlic and Rosemary V 2,50 €

Crispy Fish Bites with Herb Dip L/G 4,50 €

Spicy Cheese Balls with Herb Dip T/L/G 4,50 €

Tex-Mex Chicken Wings with Honey Mustard Sauce L 4,50 €

Toosikannu Meat Selection L/G 7,50 €

(Assortment of venison products, onion jam, toasted baguette)

Ham Rolls with Cheese-Pesto Filling L 2,00 €

Spinach and Smoked Chicken Tortilla Rolls 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 G 6,50 €

(Salmon marinated with orange and mustard, salmon marinated with soy and coriander, herbed salted herring, cod fillet in a house-made marinade)

Breaded Shrimp with Mango-Chili Sauce G 5,00 €

Crispy Vegetable Spring Rolls with Sweet Chili Sauce V 4,00 €

Fried Onion Rings with Honey Mustard Sauce T/L/G 3,00 €



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SALADS

Classic Potato Salad	L	4,00 €
Pasta Salad with Smoked Chicken, Tomato & Basil Pesto	G	4,50 €
Thai-Style Beef and Rice Noodle Salad with Sesame Seeds	T/L	5,00 €
Caesar Salad with Chicken and Bacon	L/G	5,00 €
Rosolje (Beetroot-Potato 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 €

SOUPS

Creamy Salmon Soup	L	6,00 €
Thai-Style Spicy Vegetable Soup with Chicken, Prawns, and Coconut Milk		5,50 €
Toosikannu Rich Meat Solyanka	T/L	5,50 €
Carrot and Sweet Potato Purée Soup with Roasted Pumpkin Seeds		4,50 €
Toosikannu Wild Game Soup	G	5,50 €
Indian-Style Chickpea and Vegetable Soup with Coconut Milk	V	4,50 €
Sauerkraut Borscht with Wild Game		4,50 €

MAIN COURSES WITH GAME MEAT

Burgundy Stew with Venison		11,00 €
Juniper and Thyme-Braised Elk Roast with Port Wine Sauce		13,00 €
Venison Roast with Red Wine-Mint Sauce		12,00 €
Spiced Venison in Sweet and Sour Sauce	G	11,00 €



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Baked Elk Roast with Nuts and Herbs Served with Creamy Mushroom Sauce	L	12,50 €
Venison with Roasted Onion and Green Pepper Sauce	L	11,00 €
Peppery Venison Roast with Dark Beer Sauce		11,00 €
Venison Meatloaf with Sun-Dried Tomatoes and Creamy Mushroom Sauce	L/G	10,50 €
Tomato-Based Venison Pasta with Roasted Vegetables and Parmesan	L/G	10,50 €
Herb-Crusted Elk Roast with Rosé Pepper Sauce	L	12,50 €
Venison Curry with Coconut Milk		10,50 €
(Recommended side: Steamed Rice with Fresh Herbs)		
Sautéed Elk with Bacon, Mushrooms, and Lingonberry Jam	L	11,50 €
(Recommended side: Mashed potatoes with smoked cheese and roasted onion)		
Smoked, Low-Temperature Roasted Venison Haunch with BBQ Sauce	L	200,00€
(approximately 5 kg per piece)		

MAIN COURSES WITH PORK

Pork Roast with Honey, Thyme, and Garlic	L	10,00 €
Served with Mustard Sauce		
Herb-Crusted Pork Shank with Dark Beer Sauce		11,00 €

MAIN COURSES WITH POULTRY

Baked Chicken Thigh with Spicy Spinach-Coconut Sauce		9,00 €
Honey and Mustard Marinated Chicken Fillet	L	10,00 €
Served with Chanterelle and Cheese Sauce		



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MAIN COURSES WITH FISH

Salmon Fillet Baked with Juniper and Herbs	L	13,00 €
Served with Creamy Nut Sauce		
White Fish with Smoky Mango-Tomato Sauce		12,00 €
Herbed Fish Patty with Tartar Sauce	L/G	11,00 €
(for up to 200 people)		

VEGAN MAIN COURSES

Chickpea Stew in a Peanut-Coconut Sauce	V	7,00 €
Creamy Spinach and Mushroom Pasta	V	6,50 €
Teriyaki Tofu with Roasted Vegetables and Sesame Seeds	V	7,00 €
Stuffed Sweet Potato with Avocado Sauce	V	7,50 €
Mushroom Patties	V	7,00 €
Pumpkin-Lentil Patties	V	7,00 €
Chickpea-Cabbage Patties	V	7,00 €
Bean-Beetroot Patties	V	7,00 €

SIDE DISHES

Oven-Roasted Potatoes	V V	2,50 €
Herb Potatoes	T/L	2,50 €
Creamy Garlic Potatoes with Parmesan	T/L	3,00 €
Mashed Potatoes with Smoked Cheese and Roasted Onion	V	3,50 €
Roasted Potatoes and Carrots with Rosemary	V	3,00 €
Steamed Rice with Fresh Herbs		2,00 €



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Roasted Vegetables	V	2,50 €
Steamed Vegetables with Herbs	V	2,50 €
Sweet and Spicy Wok-Fried Vegetables	V	3,50 €
Carrot and Rutabaga in an Orange-Honey Glaze	T	2,50 €
Spiced Sweet Potato and Cauliflower with Caramelized Onion	T/G	3,00 €
Braised Sauerkraut with Lingonberries in Dark Beer	T/G	3,00 €
Roasted Beet Salad with Feta Cheese and Pomegranate	T/L	3,50 €
Fresh Salad	V	2,30 €
Chickpea Salad with Roasted Vegetables	V	2,50 €
Marinated Red Cabbage Salad with Herbs	V	2,30 €

DESSERTS

Cottage Cheese Cake with Nuts and Berries (1 kg)	T/L/G	22,00 €
Apple-Halva Cake with Vanilla Sauce	T/L/G	3,50 €
Sweet Pastry Wreath (Kringel)	T/L/G	3,00 €
Red Velvet Cake	T/L/G	4,00 €
Cottage Cheese-Mango Dessert with Crunchy	T/L/G	4,00 €
Biscuit-Chocolate Crumble (for up to 300 people)		
Layered Kama and Strawberry Dessert	T/L/G	3,00 €
Blueberry-Cottage Cheese Cake with Goat Cheese	T/L/G	4,00 €
Cocoa-Cream Cheese Crumble Cake	T/L/G	4,00 €
Pancakes with Fresh 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 €



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Fruit Platter	V	2,50 €
Cottage Cheese Crumble Cake with Strawberries and Blueberries	V	4,00 €
Vegan Ice Cream with Roasted Nuts and Berries (for up to 200 people)	V	4,00 €
Vegan Muffin with Berries and Almonds (for up to 200 people)	V	2,50 €
Fruit Salad with Maple Syrup and Almonds (for up to 300 people)	V	3,50 €
Avocado Chocolate Mousse (for up to 200 people)	V	4,50 €

DRINKS

Flavored Water		0,40 €
Fruit Drink (Morss)		0,50 €
Juice		2,00 €
Tea	L	1,00 €
Coffee, Tea, Flavored Water	L	2,40 €
Coffee, Tea, Fruit Drink		2,50 €
Coffee, Tea, Flavored Water, and Fruit Drink		2,70 €