

MENU 2025/2026



TOOSIKANNU

SNACKS

BBQ-flavored wild meatballs with garlic sauce L/G	€5.00
Vegetables with spicy carrot hummus V (carrot, cucumber, cauliflower, bell pepper, cherry tomato, spicy carrot hummus)	€4.50
Cheese selection T/L/G (parmesan, alder-smoked cheese, white mold cheese, blue cheese, green pesto cheese, fig jam, grapes, grissini)	€7.50
Garlic bread with cheese dip T/L/G	€4.00
Colorful beets marinated with soy and herbs V	€3.00
Crispy fish bites with herb dip L/G	€4.50
Zesty cheese balls with herb dip T/L/G	€4.50
Buffalo chicken wings with ranch sauce L	€5.00
Toosikannu meat selection L/G (variety of venison products, tomato-onion jam, roasted baguette)	€8.50
Ham rolls with cheese and sun-dried tomatoes L	€2.50
Tortilla roll with smoked salmon L/G	€4.50
Tortilla roll with pineapple and smoked chicken L/G	€4.00
Crispy chicken in sweet-and-sour sauce G	€4.50
Fish selection G (salmon marinated with beet, cold-smoked salmon fillet, herring fillet in mustard marinade, cod liver salad)	€9.00
Breaded shrimp with mango-chili sauce G	€5.50
Crispy vegetable spring rolls with sweet chili sauce V	€4.00
Fried onion rings with honey-mustard sauce T/L/G	€3.50

- T - Vegetarian (may contain eggs and dairy)
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Prices include 24% VAT. Catering is available by pre-order, with a minimum of four portions per dish.

SALADS

Classic potato salad L	€5.00
Chorizo pasta salad G	€5.00
Thai-style beef and rice noodle salad with sesame seeds G	€5.50
Caesar salad with chicken and bacon L/G	€5.00
Rosolje with salted herring (beet-herring salad, Estonian classic) L	€5.00
Quinoa salad with mozzarella and vegetables T/L/G	€5.50
Pearl couscous salad with feta T/L	€5.50

SOUPS

Pike-perch soup L	€6.50
Tom Kha (Thai coconut chicken soup)	€6.00
Toosikannu hearty solyanka (rich meat soup) L/G	€5.50
Cauliflower cream soup with roasted cauliflower V	€6.00
Toosikannu wild game soup	€7.00
Indian-style chickpea and vegetable soup with coconut milk V	€5.50

MAIN COURSES WITH GAME MEAT

Venison stew with creamy sauce and forest mushrooms	€13.00
Moose roast braised with juniper and thyme, served with port wine sauce	€18.00
Venison roast with red wine sauce	€13.00
Venison with spicy sweet-and-sour sauce G	€15.00
Garlicky moose roast with mustard sauce L	€17.00
Venison marinated in blackcurrant, served with blackcurrant sauce L	€13.50
Venison roast seasoned with five peppers and dark beer sauce	€14.00

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Venison meatloaf with sun-dried tomatoes, creamy mushroom sauce L/G	€12.00
Tomato-based venison pasta with roasted vegetables and parmesan L/G	€12.50
Herbed moose roast with pink peppercorn sauce L	€17.00
Venison curry with coconut milk	€12.50
(recommended side: Basmati rice with mustard seeds)	
Smoked slow-cooked venison haunch with BBQ sauce	€200.00
(approx. 5 kg / piece)	

MAIN COURSES WITH PORK

Pork roast with horseradish and horseradish sauce L	€12.00
Herbed pork shank with dark beer sauce	€12.50

MAIN COURSES WITH POULTRY

Oven-baked chicken drumsticks with chili-mango sauce	€11.00
Braised duck leg in coconut sauce L	€13.00
Oven-baked cheesy chicken fillet with creamy sauce	€12.00

MAIN COURSES FROM FISH

Almond-crusted salmon fillet with lemon-butter sauce L	€14.50
White fish with smoky mango-tomato sauce	€12.00
Pike-perch cutlet with creamy herb sauce (for up to 100 servings) L/G	€11.50

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VEGAN MAIN COURSES

Lentil Stroganoff V	€8.50
Coconut-lemon pasta with chickpeas V/G	€8.00
Tofu-peanut curry	€8.00
Sweet potatoes stuffed with vegetables and avocado sauce V	€8.50
Quinoa cutlets V	€7.00
Mushroom cutlets V	€7.00
Zucchini-sweet potato cutlets V	€7.50
Bean-beet cutlets V	€7.50

SIDES

Oven-baked potatoes V	€2.50
Herb potatoes V	€2.50
Garlic potatoes with rosemary T/L	€3.00
Mashed potatoes with fried onions T/L	€3.50
Roasted potatoes and carrots with rosemary V	€3.50
Basmati rice with mustard seeds V	€2.30
Roasted vegetables V	€3.50
Steamed vegetables with herbs V	€3.00
Spicy vegetable salad V	€3.50
Roasted cauliflower T	€3.00
Spicy sweet potato & cauliflower with caramelized onion T/G	€4.00
Sauerkraut braised in dark beer with lingonberries T/G	€3.00
Roasted beetroot salad with feta cheese and pomegranate T/L	€4.50
Fresh salad V	€2.50
Grilled salad V	€2.50
Marinated red cabbage salad with herbs V	€2.50

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DESSERTS

Curd cake with nuts and berries (1 kg) T/L/G	€24.00
Apple-halva cake with vanilla sauce T/L/G	€4.00
Sweet braided bread with cinnamon and chocolate (Kringel) T/L/G	€3.00
Red Velvet cake T/L/G	€4.50
Curd mango dessert with crunchy cookie-chocolate crumble (for up to 300 servings) T/L/G	€4.00
Kama cream with cranberry jam (Estonian roasted grain dessert) T/L/G	€3.50
Curd peach cake T/L/G	€4.00
Pancakes with fresh strawberry jam (2 pcs) T/L/G	€3.50
Chocolate-blackcurrant cake T/L/G	€5.00
Smoothie with coconut milk V	€4.00
Fruit platter V	€3.50
Curd crumble cake with strawberries and blueberries V	€4.50
Vegan ice cream with roasted nuts and berries (for up to 200 servings) V	€4.00
Vegan muffin with berries and almonds (for up to 200 servings) V	€3.50
Fruit salad with maple syrup and almonds (for up to 300 servings) V	€4.00
Avocado-chocolate mousse (for up to 200 servings) V	€4.50

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DRINKS

Fruit-infused water	€0.50
Fruit drink	€1.00
Juice	€2.50
Coffee	€1.50
Tea	€1.00
Coffee, tea, flavored water	€2.50
Coffee, tea, fruit drink	€2.50
Coffee, tea, flavored water & fruit drink	€2.80
Coffee with cream, tea with honey	€2.00

BREAKFAST MENU

Buffet breakfast	€10.00
Porridge, jam, ham, semi-smoked sausage, cheese, boiled egg, oven-baked omelette, fresh sausages, fresh salted salmon, cucumber, tomato, bread, white bread, multigrain bun, butter, juice, coffee, tea, water	

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COFFEE BREAK MENU 2025



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SAVOURY BITES

Toosikannu venison pies (for up to 200 servings) L/G	€4.50
Pie T/L/G	€2.50
(choices: bacon-egg pie, spinach-cheese pie, cheese roll, sausage roll, meat pie)	
Croissant with tomato and mozzarella (for up to 200 servings) T/L/G	€4.50
Croissant with ham and cheese (for up to 200 servings) L/G	€4.50
Croissant with salted salmon (for up to 200 servings) L/G	€5.00
Toosikannu oat cookies	€2.00
Toosikannu cheese cookies T/L/G	€2.00
Smoked chicken-avocado wrap (for up to 50 servings) L/G	€4.00
Venison sheet pie with spinach and feta (for up to 200 servings) L/G	€5.00
Vegetables with spicy carrot hummus V	€3.00
(carrot, cucumber, cauliflower, bell pepper, cherry tomato, spicy carrot hummus)	
Salmon & broccoli quiche (for up to 200 servings) L/G	€5.50

SWEET BITES

Pie T/L/G	€2.50
(choices: apple-toffee pastry, strawberry-vanilla tart, poppy seed roll, cottage cheese pie)	
Chocolate mousse with roasted nuts (for up to 50 servings) T/L/G	€4.00
Fruit platter V	€2.50
White chocolate truffle L	€3.50
Smoothie with coconut milk V	€2.00
Chocolate croissant T/L/G	€4.00
Toosikannu muffin (for up to 200 servings) T/L/G	€2.50
(berry muffin, vanilla muffin, chocolate muffin)	

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