



WELCOME TO VÕIVÕI.

We here love butter. We love a delicious meal, great company and foremost enjoy them together. We appreciate fairly grown food and choose rather local. The secret of a tasty food is therefore simple – the best ingredients and more butter of course!

And FIRE! Our third secret ingredient. It is primal, playful on guileful and gives food just the right amount of excitement and character!

VÕIVÕI EXPERIENCE

VÕIVÕI handmade butter selection made of Pajumäe farm cream,

graham bread, crispy cumin chip 

EGGPLANT CAVIAR Muhe organic farm potato roast and kimchi

SCALLOPS GRILLED IN BUTTER celeriac, fennel-, mint- and basil salad, orange beurre blanc 

ARCTIC CHARR AND CRAYFISH BISQUE Arctic charr fillet, crayfish,

cherry tomatoes and creme fraiche 

ÄNTU FARM'S ORGANIC CHICKEN chicken fillet, potato gratin,

carrot cream, cognac and mushroom sauce 

STRAWBERRY SABAYON fresh strawberries and sabayon sauce with vermouth

79

Available from 2 guests and for the whole table.

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 buttery  very buttery
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TULI RESTO BAAR

SMALL BITES

VÕIVÕI 	5
handmade butter selection made of Pajumäe farm cream, graham bread, crispy cumin chip	
Oyster 1 pcs	3
mignonette	
Eggplant caviar	11
Muhe organic farm potato roast and kimchi	
Järveotsa quail liver pâté 	16
fig coulis and roast	

APPETIZERS

Arctic charr and crayfish bisque 	18
Arctic charr fillet, crayfish and creme fraiche	
Tomato carpaccio	15
goat's cheese cream, currants and mustard-mint sauce	
Organic trout tartare	16
cucumber, avocado, chicory and citrus sauce	
Scallops grilled in butter 	19
celeriac, fennel-, mint- and basil salad, orange beurre blanc	
Estonian Wagyu carpaccio	18
capers, chicory and Andre Farm cheese	
Mamma Džatšuk's dumplings 	15
Muhu sheep, broth, ajika and sour cream	

 buttery very buttery

Please ask Your waiter about any food allergies.

FROM FIRE

Grilled chanterelles	17
early potato, Peipsi onion and creamy parmesan sauce	
Grilled Arctic charr 	23
green pea veloute, carrot, grilled Romaine lettuce and beurre blanc	
Whole solea cooked in butter 	43
we recommend to choose a side dish	
Äntu Farm's organic chicken 	22
chicken fillet, potato gratin, carrot cream, cognac and mushroom sauce	
Liivimaa black angus liver 	19
fried Peipsi onion and portwine sauce	
Liivimaa black angus tongue 	19
Jerusalem artichoke mash, marinated Peipsi onion and port wine sauce	
Liivimaa black angus Rossini 	29
potato gratin, plum, spinach and truffle sauce	
New York steak 	30
we recommend to choose a side dish and a sauce	
Argentine black angus entrecote 	32
we recommend to choose a side dish and a sauce	

SIDE DISHES

Green salad with radish, grilled tomatoes, pumpkin seeds and citrus sauce	8
Buttery potato puree 	7
Handmade fries with kimchi mayo 	8
Sauteed spinach 	6

SAUCES

Truffle 	5
Chimichurri	3
Port wine 	4
Cognac	4