

MENU SIGNATURE
by Tuomas Meriluoto, Master of Wine

Amouse Bouche

Scallops & Asparagus

Grillitud kammkarbid, valge spargel ja röstitud tomati salsa
Halstrade pilgrimsmusslor, vit sparris och rostad tomatsalsa
Grilled Scallops, White Asparagus and Roasted Tomato Salsa
Гребешки-гриль, белая спаржа и обжаренная томатная сальса
Cono Sur Brut, Bio Bio

Pigeon & Cranberry

Kergelt suitsutatud tuvirind, Puy läätsed ja jõhvikatšatni
Lättrökt duvbröst, puy-linser och tranbärschutney
Lightly Smoked Breast of Pigeon, Puy Lentils and Cranberry Chutney
Слегка подкопчённая голубиная грудка, чечевица пюи и клюквенный чатни
Black Queen Shiraz Sparkling

Perch & Morels

Tillivõis praetud ahven, hautatud mürklid, suviköögiljad ja purustatud värsk kartul
Abborre stekt i dillsmör, stuvade toppmurklor, primörer och krossad färsk potatis
Perch Fried in Dill Butter, Stewed Morels, Summer Vegetables and Crushed New Potatoes
Окунь, зажаренный на сливочном масле с укропом, тушёные сморчки, весенние овощи и толчёный молодой картофель
Gerard Bertrand Domaine de Aigle Chardonnay

Veal & Chèvre

Tervelt küpsetatud vasikaantrekoot, Chèvre-oliivi-tomatiragu, madeirakaste
Helstekt kalv entrecote, tomatragu med Chèvre och oliver, Madeira-sås
Veal Entrecote, Chèvre, Olive and Tomato Ragout and Madeira Sauce
Антрекот из телятины, зажаренный целиком, томатное рагу с Chèvre и оливками, соус-мадейра
Cono Sur Ocio

Comté juust,

Kreeka pätklid ja viigimarjamarmelaad

Comté ost,

valnõtter och fikonmarmelad

Comté Cheese,

Walnuts and Fig Marmelade

Сыр Comté,

Грецкие орехи и мармелад из инжира

Blandy's 10 Years Bual Madeira

Piparmündimarinaadis maasikad,

Crème Chantilly

Myntamarinerade jordgubbar,

Crème Chantilly

Mint Marinated Strawberries,

Crème Chantilly

Клубника, маринованная с мятой,

Crème Chantilly

JR Reinisch Rotgipfler Auslese

139 € / 1223 SEK

Club One 125 € / 1100 SEK



Winestate is the leading wine importer in Finland chaired by one of the world's few authorized wine professionals Master of Wine Tuomas Meriluoto. Winestate's wine portfolio covers all major wine producing countries and regions, and wine styles from exclusive specialties to some of the world's most known wine brands. For this summer, and only for Tallink Silja passengers, Tuomas Meriluoto MW has selected a set of wines to be matched with the (Bon Vivant)Signature menu.

The wines are selected to present six different styles of wine and to offer a wide range of experiences even for more enlightened consumer. The menu starts with a palate cleansing fresh and crisp sparkling, and continues to perhaps the most unknown style of bubbles, Australian sparkling Shiraz. In the middle, a two carefully selected 'classic' wines are presented, beautifully oak aged Chardonnay from Southern France and a super-premium Pinot Noir from less expected origin, Chile. The menu closes with one of the oldest wine styles of the world, Madeira that beautifully balances with set of different cheeses, and an expressive and fruity dessert wine made from less known rotgipfler grapes grown in Austria.

