

VLADISLAV DJATSUK

C H E F

"A little bit of humour, love and salt" - this is how Vlad describes gastronomy.

Gastronomy is my everyday life. I am very meticulous about culinary details, fundamental techniques and cuisine that delivers the very best products of the earth to the table. Neither detail nor element can be less important or more important than the other. A good meal is an emotional experience that makes visitors happy.



Vladislav Djatšuk - Chef de Cuisine

THE CUISINE

Today Vladislav "Vlad" is the Chef de Cuisine of the Restaurant Tchaikovsky at the Hotel Telegraaf which is voted the best restaurant in Tallinn and located in the historical Old Town. Tchaikovsky serves classic Russian cuisine with French techniques and a modern twist. The dishes are rarely without a hint of the Nordic. After all, this award-winning cook has worked at many fine Nordic restaurants.

"Cooking is very important for keeping the traditions, have the experience and skills, as well as teachers. Everything must come together and be in balance"

Vlad likes more homemade food and flavours. He tries to link the simplicity and fine dining in his menus. Vladislav has several trusted local producers, who provide him with herbs, vegetables, meat, fish and quails. The atmosphere of the restaurant is another matter of honour for Vladislav.

"When I work on menus and dishes, I always pay special attention to the season and local, high-quality ingredients"

"When the right mood is combined with excellent ingredients, interesting dishes, and the best wines, the customer feels he or she is in the right place. In our restaurant everything is carefully thought-out, from art and tableware to live music. Having been named after the great composer, our restaurant name poses a demand in itself"



Lavaret & Beetroot



Restaurant Tchaikovsky

Restaurant Tchaikovsky is a celebration of food and music. Just as a symphony is separated into movements, each with its own tempo and mood, so is a remarkable meal. And when food and music are properly paired they make for the experience of a lifetime.

Food and music may be opulent, colourful, and packed with extreme emotional passion. As music reflects the temperament of its composer, a meal reveals the nature of the chef behind it.

Restaurant Tchaikovsky presents a bold, modern meeting of French tastes, Russian traditions, and Estonian ingredients. It is the Czar's cuisine giving way to a refreshing new take on old traditions.

An evening at Tchaikovsky is a masterfully orchestrated affair, replete with romantic melodies, crescendos, suspensions and a finish with perfect cadence.

Tchaikovsky himself said that "a composition is a musical confession of the soul," and a guest's experience at my restaurant is my confession. Food, like music, is friend, refuge, and comforter.

Restaurant Tchaikovsky is perennially at the top of the list of Best Restaurants in Estonia. *"Flavours of Estonia"* named us *"Best Gourmet Restaurant"* and *"Best Hotel Restaurant"*. We are also listed in the White Guide, the Scandinavian guide to top restaurants.

Please join us by making your reservation for an evening with Tchaikovsky.

Vladislav Djatšuk
Chef de Cuisine

My achievements

2003 Chef of the year 1st place, Tallinn, Estonia,
2005 Baltic Culinary Star Cup 1st place, St. Petersburg, Russia
2006 The Best coastal kitchen in Europe 3rd place, Sweden, Stockholm
2008 Bocuse d'Or Estonia selection 1st place, Tallinn, Estonia
2008 Bocuse d'Or Europe selection 7th place, Stavanger, Norway
2009 Bocuse d'Or Final 15th place, Lyon, France, the biggest world competition
2011, 2012, 2013 Restaurant Tchaikovsky, Executive chef 1st place
Best Gourmet restaurant "Silver spoon"
2012, 2013 Tchaikovsky 1st place Best Restaurant 2013

My experience

1999 Restaurant Gloria, Tallinn, Estonia, chef Dmitri Demjanov
1999-2010 Restaurant Egoist, Tallinn, Estonia, started as a Commis de cuisine and finished with 6 years experience of Chef de Cuisine.
2004 Restaurant Palace Ranta, Helsinki, Finland chef Pekka Terava
2004 Restaurant La Table Du Gourmet, Riquewihr, Alsace, France, 1 Michelin Star, chef Jean-Luc Brendel
2005 Restaurant Edsbacka Krog, Stockholm, Sweden, 2 Michelin stars, chef Christer Lingström
2007 Restaurant Au Crocodile 2 Michelin, chef Emile Jung
2008 Restaurant Noma, Copenhagen, Denmark, 2 Michelin, chef Rene Redzepi
2008 Restaurant Geranium, Copenhagen, Denmark, 1 Michelin chef, Rasmus Kofoed
2009 Restaurant OLO, Helsinki, Finland, 1 Michelin chef Pekka Terävä
2012 Restaurant Luomo, Helsinki, Finland, 1 Michelin, chef Jouni Toivonen
2013 Restaurant Four Season Hamburg, Germany, 2 Michelin, Chef Karlheinz Hauser
2010 -..... Restaurant Tchaikovsky Chef Executive



TCHAIKOVSKY

A SYMPHONY OF RUSSIAN CUISINE



Pumpkin with goat cheese and sea buckthorn-saffron aioli

TCHAIKOVSKY

A SYMPHONY OF RUSSIAN CUISINE



King mackerel "mosaic" with coriander crème
and white fish roe beurre blanc

TCHAIKOVSKY

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Rabbit pelmeni with cauliflower and garlic-truffle cream

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Roasted venison tenderloin with pickled pear,
smoked celery and beetroot sauce

TCHAIKOVSKY

A SYMPHONY OF RUSSIAN CUISINE



Moscato d'Asti sabayon with pistachio cake,
black truffle and white chocolate ice cream