



TCHAIKOVSKY

A SYMPHONY OF RUSSIAN CUISINE

PRIMUM FAMILIAE VINI DINNER IN RESTAURANT TCHAIKOVSKY

5-COURSE EXCLUSIVE MENU,

from Chef de Cuisine Vladislav Djatsuk,
paired with wines from legendary family-owned wine producers

Amuse Bouche: Hazelnut bread with melon and parmesan
Franciacorta NV, Marchesi Antinori

Tuna 33°C with King crab, fennel and apple cider jelly
Chablis Mont de Milieu 2013, Premier Cru, Domaine Drouhin Vaudon

Roasted sweetbread with burned salsify and shallot consommé
Aile d'Argent 2012, Chateau Mouton Rothschild

Venison tenderloin with variation of topinambur and cassis sauce
Mas La Plana 2007, Torres

Veal cheek "28 hours" with figs and mashed truffle potatoes
Tignanello 2001, Marchesi Antinori

Millefeuille of exotic fruits
Hugel Gewurtztraminer Vendange tardive 2007, Hugel

Join us for this special occasion!

140 EUR

PRICE PER GUEST

(ACCOMPANIED WITH WINES AND BEVERAGES)

8 OCTOBER, 2015 AT 19:00

FOR RESERVATIONS OR MORE INFORMATION,
PLEASE CALL +372 6000 610 OR WRITE
TCHAIKOVSKY@TELEGRAAFHOTEL.COM

Dunker