

ENGLISH



Delicious  
Dishes  
of the  
Merchant's Home

"The nourishment of body is food,  
while the nourishment of the  
soul is feeding others."

**D**omine labia mea  
aperies.  
Et os meum  
annuntiabit laudem tuam.

Prepare to fill your belly, feed your soul and practice the noble art of good conversation.



## Grape and Grain Drinks and Grain



## The Master Cook's Feast 3-courses Dinner



## Lighter Plates Fish, Meats, Salads, Soups



## Game and Meats from the field and forest



## Fresh Fish and Fowl



## After Meal Sweet Temptations



## Young Princes and Princesses



The Master Cook's  
**Feast Dinner**

42  
Euros  
per person

## THE APPETISERS

Stretch your belly with ALL these dishes

**French Royal Duck Liver Paté**  
with Lovely Onion Jam



**Fine Salmon**  
from Fisher Folk of Andalusia



**Saffron Pickles** from a London's Merchant



**Earl's Pickled Cucumbers**  
Livonian-Style



**Olive Berries**  
from a Highly Blessed Tree



**Nutty Herb Bread**  
with Nuts

**Rye Bread**  
with Lard



**Castle's Fresh Cheese**



**Oven-baked Herb and Juniper Cheese**

## MAIN COURSES

With belly stretched, the main dishes come to fill the space....

**Game Sausages** made of  
Bear, Wild Boar, and Elk

Favourite of the Honourable Cook Frederic



**Game Fillet of the Burgemeister**  
Seasonal Game Fillets with Vegetable Dainties



**Grilled Salmon**  
with nut sauce

- all served with -

Smoked Sauerkraut

Cooked Spelt  
with Saffron

Ginger Rootbaker

Crusader's Lentil Sauce

## DESSERT

A sweet remembrance of your evening

**Rose Pudding Dessert**

A Savoury and Velvety Delight of the Nobility

Wine Master's Suggestion

Chianti Classico Riserva Toscana

12.00 / 38.00

spring  
water  
included



We Call Upon All our Powers  
 Using the Monks Secret Recipes  
 To Mix Delectable Drinks  
 That Settle Full Stomachs  
 And Soothe The Soul  
 For the Enjoyment  
 Of our Blessed Guests'

# Grape and Grain

Drinks for Nobility  
 in the Banqueting Hall

## Schnapps by Olde Hansa

Aquavitae with Caraway Seed	4.80	22.80
Pepper Schnapps 'Healing Drops'	4.80	22.80
Monk's Bride - Warm Herb Schnapps	4.80	22.80
Berry Schnapps	4.80	22.80

## Gold Grüber

Aged 4 years in Burgundy Barrels	6.00	35.00
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## Beers and Ales

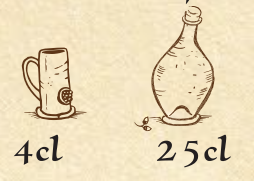
Honey Beer - Dark	5.90	10.50
Strong Dark Beer with Herbs	5.90	10.50
Light Cinnamon Beer	5.90	10.50

## Spiced Wines

Hansa Claret	6.00	21.00
Olde Hansa 'Vinum Aurum Regis' Rot	8.00	29.00
Olde Hansa 'Vinum Aurum Regis' Weiss	8.00	29.00

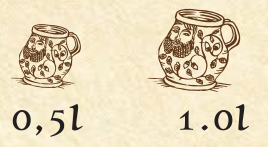


To Complement your meal Our Vine Master wishes to recommended the juice of fermented grapes available by goblet or by flask



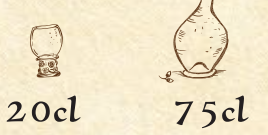
4cl

25cl



0,5l

1.0l



20cl

75cl

All our glassware, beer mugs and tableware is available for purchase in our Shoppe which can be found by asking our Servants.



"The freshest Fruits Consumed for Good health Or something More wholesome Lest ye remain In dire hunger To the eternal Shame of your Rich family."



# Hot Soups Lighter Plates Fish Meats Salads Plates



## Tasting Plates

### Neptune's Platter

Salmon eggs, Andalusian fish, smoke-grilled salmon, herring, anchovies, quail eggs, Castle's fresh cheese, herb-bread with nuts, rye bread with smoked ham

10.30



Riesling, Anselmann 9.00 / 32.00



### Reval's Beef and Liver Paté Tasting Plate

Juniper-flavoured beef, orange tongue jelly, French royal duck liver paté, onion jam

10.30



Malbec, Espiritu de Argentina 8.00 / 28.00

### Oven-baked Herb and Juniper Cheese

with Freshly Baked Bread

5.90

### Dried Elk Meat

with Herbs

7.90

Excellent with Beer



The servants will humbly with everlasting gratitude any squirrel skins or ducats that the guest may generously offer.



# Garden Salads



## Salad with Two kinds of Fish

*Hansa house smoked herring, smoke-grilled salmon*

9.10



Pinot Grigio, Garda, Cantina di Custoza

7.50 / 27.00



## Salad with Smoked Meats

*Smoked ham, juniper-flavoured beef, grilled beef*

9.70



Cabernet Syrah, Val St Pierre 8.00 / 28.00



# Hot Soups

## Thick Meat Soup

*Made from meats from the cook's pantry*

8.20



## Earl's Forest Mushroom Soup

*Forest mushrooms in a creamy sauce*

7.40



Spring has sprung, the grass has riz, I wonder where those birdies is..?"





# Game and Meats

from the field and forest

Braised Sauerkraut with Ham and Beef  
A Delicacy of Old Reval

14.40



Cabernet, Syrah, Languedoc 8.00 / 28.00



Himalayan Lamb Dish

With warming spices 'mountain people'-style

16.40



Rioja Crianza, Campo Viejo 32.00



Mild Game Pot of Grand Merchant von Hueck

18.90



Carmenere Organic, Las Mulas 9.00 / 32.00



Wild Boar Plate - Favoured by Earl Von Uexkyll  
Sauerkraut, lovely onion jam, cooked spelt with saffron

25.20



Cabernet, Syrah, Val St. Pierre 8.00 / 28.00



Divine Leg of Pork  
with beer syrup

23.70



Malbec, Espiritu de Argentina 8.00 / 28.00



“The men  
Of the forest  
Hunting God's  
Fiercest creatures  
Bear, wild boar,  
And  
Giant elk  
Returning the  
Best of the  
Chase to  
The tables  
Of  
Distinguished  
Guests.”





‘Thoust must eate  
 With thine belly  
 Not with thine eyes,  
 For eyes can deceiveth  
 but the belly doth not.’



- anon 1367

**Black Angus “Pepper Bag” Beef Sirloin**

28.50



Merlot, Carmen, Rapel Valley 8.00/28.00



**Game Fillet of the Burgemeister**  
*Seasonal Game Fillets, cooked with Saffron*  
*Vegetable Dainties of Mayor of Reval*

32.60



Amarone della Valpolicella Classico 12.00 / 65.00



**Game Sausages made of Bear, Wild Boar and Elk**  
*a favourite of the Honourable Cook Frederic*

19.70



Malbec, Espiritu de Argentina 8.00 / 28.00



**Exceptional Elk Fillet**

*a generous share in honour of the Noble Master of the Order*  
*Braised in truffle oil and spiced with juniper berries*

49.40



Barolo, Piemonte 82.00



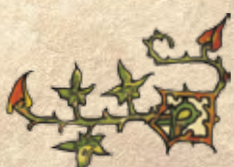
**Bear**

*Fire-cooked, marinated in rare spices with cooked spelt and saffron*  
*in honour of Waldemar II, the brave King of Denmark*

55.20



Bodegas Comenge 62.00





Full Stomachs Even  
On Fasting Days  
**F**ish and **F**owl

“Fish the Fruit of the Sea  
Make Fitting Fare on Fasting days  
Wild Fowl, too, at such a Time  
A proper Meal never fails to Make..”



**Grand Leg of Venice Duck**  
in Saffron sauce with beloved onion jam

18.50



Malbec, Espiritu de Argentina 8.00 / 28.00



**A Hill of Fish Eggs on Braised Salmon**  
Rich golden beads of royal red caviar, delicate salmon,  
herb cake beside

38.40



Saint-Veran Prestige, Burgundy 49.00



**Grilled Salmon with Forest Mushrooms**

16.70



Chablis, Louis Jadot 50.00



**Five Delightful Tastes of Vegetarian Origin**

15.20



Chardonnay, Barco Viejo 7.00 / 25.00



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# After Meal Sweet Temptations

“Puddings, Nectar Sweet Await  
Casting o’er Men a Soothing Spell  
Opening a Maidens Heart to Charms  
Raising a Blush on their pure fair cheeks”



## Rose Pudding Savoury A Velvety Delight of the Nobility

5.90



Vine Master says:

Take with a Sweet White Wine for Noble Perfection

Sauvignon Blanc, Late Harvest, Tarapaca 4.00 / 20.00



## Apple and Honey Under a Crispy Coat Served with almond milk

7.40



## Kitchen Master Rickard’s Filling Cake Served with Saffron Pudding

5.90



## Coffee & Cake

Strengthened House Coffee with whipped cream  
St John’s Cake in attendance

6.50





# Young Princes and Princesses



only for nobles 15 years or younger



Thirst  
Quenching  
Healthy  
Sweet Berry  
Juices  
At your  
Behest

Roasted Chicken  
*Served with assorted vegetables*

7.80



Game Sausages  
*With Sauerkraut*

8.70



Hot Apple and Cinammon Pancakes  
*Served with a caramel almond topping*

4.50



“For Only Fools and Vagabonds  
Tread a path without a Guide.

Thus Follow your elders  
And inherit their Wisdom  
One That will deliver  
A Prosperous  
And Healthy Life.”





“**T**he lambs, porks and beasts from  
**F**orests, grains of fields and fruits  
**O**f gardens roasted and braised  
**W**ith wisdom of cooks settled  
**O**n platters to delight  
**O**ur guests”



# Olde Hansa

The Medieval Heart of Old Town Tallinn

[www.oldehansa.ee](http://www.oldehansa.ee)

MCDLXXV