

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.



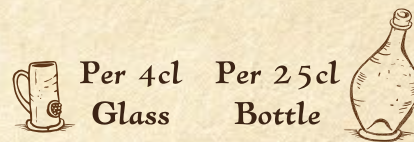


# D

## rinks in the Banqueting Hall for the Nobles

### Aqua Vitae

*'Created and blended by Olde Hansa, our 'Aqua Vitae' schnapps is a must before and after a meal.'*



|                                | Per 4cl<br>Glass | Per 25cl<br>Bottle |
|--------------------------------|------------------|--------------------|
| Gold Grüber ~Aged for 4 years  | 6.00             | 35.00              |
| Caraway Aqua Vitae             | 4.90             | 22.80              |
| Healing Drops with Pepper      | 4.90             | 22.80              |
| Monk's Bride                   | 4.90             | 22.80              |
| Berry Schnapps                 | 4.90             | 22.80              |
| Elixir Vitae ~Aged for 4 years | 6.50             |                    |



‘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’



## Crafted Beers

Dark Beer with Herbs  
 Dark Honey Beer  
 Light Cinnamon Beer



0.5l



1.0l

6.90

12.00

## Spiced Wines

Hansa Claret

Olde Hansa ‘Vinum Aurum  
 Regis’ Rot

Olde Hansa ‘Vinum Aurum  
 Regis’ Weiss



20cl

6.00



75cl

21.00

8.00

29.00

8.00

29.00

Many blessed wines from far-away lands  
 can be found on the wine list





The **M**aster 42.00 / guest  
**Cook's Feast**  
The best of the house in one meal

 **A**ppetisers

Duck Liver Pate  
with Onion Jam

Fine Salmon  
from Andalusia

Oven-baked Herb and Juniper Cheese

Castle's Fresh Cheese

Olive Berries

Pickled Cucumbers

Saffron Pickles

Herb Bread with nuts ♦ Rye Bread with ham

 **M**ain Courses

Bürgermeister's game fillets

Grilled Salmon with Nut Sauce

Game Sausages made from Wild Boar, Elk and Bear

- served with -

Smoked Sauerkraut ♦ Cooked Spelt with Saffron  
Ginger Turnip ♦ Crusader's Lentil Stew

 **D**essert

A sweet remembrance of your evening

Rose Pudding

A Sweet and Velvety Delight of the Nobility







# L et Hunger Arise

## Neptune's Platter

10.30

Salmon eggs, Andalusian fish, grilled smoked salmon, herring, Castle's fresh cheese, herbbread with nuts, rye bread with ham



Pinot Grigio, Garda, Cantina di Custoza  
7.50/27.00

## Reval's Tasting Plate

10.30

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



Cabernet Sauvignon Reserva, Montes  
7.50/27.00

Oven-baked Herb and Juniper Cheese 5.90  
with Freshly Baked Herb Bread with Nuts

Dried Elk Meat  
with Herbs

7.90

Excellent with Beer



"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."



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



# Fresh and Green



Salad with Two kinds of Fish 9.10  
Hansa house smoked herring, grilled smoked salmon



Pinot Grigio, Garda, Cantina di Custoza  
7.50 / 27.00

Salad with Smoked Meats 9.70  
Smoked ham, juniper-flavoured beef, grilled beef



Cabernet Sauvignon Reserva, Montes  
7.50 / 27.00

# Soups



Thick Meat Soup 8.20  
Made from meats from the cook's pantry

Earl's Forest Mushroom Soup 7.40  
Herb bread with nuts and cheese







# Game and Meats

from the field and forest

Black Angus "Pepper Bag" Beef Sirloin 28.50



Cotes du Rhone, Saint Esprit, Rhone  
32.00

Himalayan Lamb Dish with warming spices 17.40



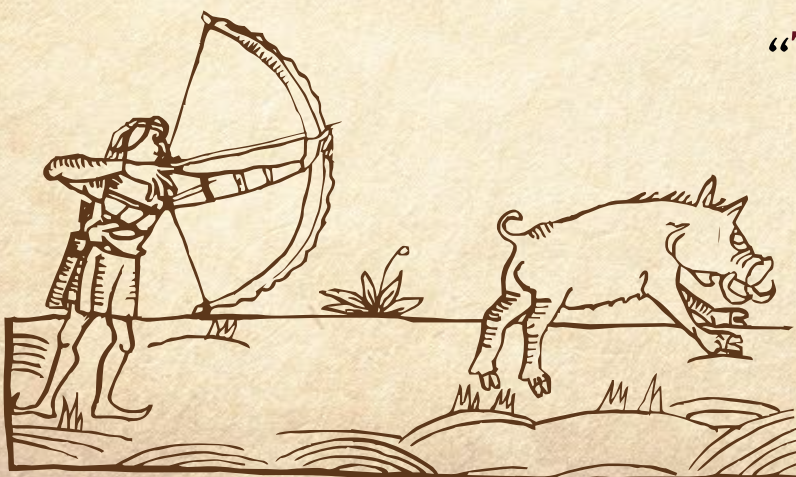
Chianti Classico Riserva, Toscana  
44.00

Mild Game Pot of Grand Merchant  
von Hueck 18.90



Olde Hansa Light Cinnamon Beer  
6.90 - 0.5l / 12.00 - 1.0l

Divine Leg of Pork with beer syrup 23.70



"The Men of the Forest fearlessly  
Hunting God's Fierce 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



**Wild Boar Plate** – Favoured by Earl Von Uexkyll  
Sauerkraut, lovely onion jam, cooked spelt with Saffron

25.20



Ultra Malbec, Kaiken  
39.00

**Bürgermeister's game fillets**  
Seasonal Game Fillets, cooked with Saffron

32.60



Chianti Classico Riserva, Toscana  
44.00

**Bear**  
Fire cooked, marinated in rare spices, cooked spelt with Saffron  
in honour of Waldemar II, the brave King of Denmark

55.20



Amarone della Valpolicella Classico, Veneto  
12.00 (12cl) / 65.00

**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



Amarone della Valpolicella Classico, Veneto  
12.00 (12cl) / 65.00

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

19.70



Ultra Malbec, Kaiken  
39.00



**"F**ish - the Fruit of the Sea  
**M**ake Fitting Fare on Fasting days  
**W**ild Fowl, too, at such a Time  
**A** proper Meal never fails to Make"

## Fish and Fowl

Grand Leg of Venice Duck  
in Saffron sauce with lovely onion jam

18.50



Sauvignon Blanc, Sileni the Straits, Marlborough

36.00

Fine Roasted Chicken

14.50



Cabernet Sauvignon Reserva, Montes

7.50/27.00

Freshly caught saltwater fish

19.50



Pinot Grigio, Garda, Cantina di Custoza

7.50/27.00

A Hill of Fish Eggs on Braised Salmon

26.40

Rich golden beads of royal red caviar, delicate salmon,  
herb cake beside



Riesling, Anselmann

9.00/32.00

Grilled Salmon with Forest Mushrooms

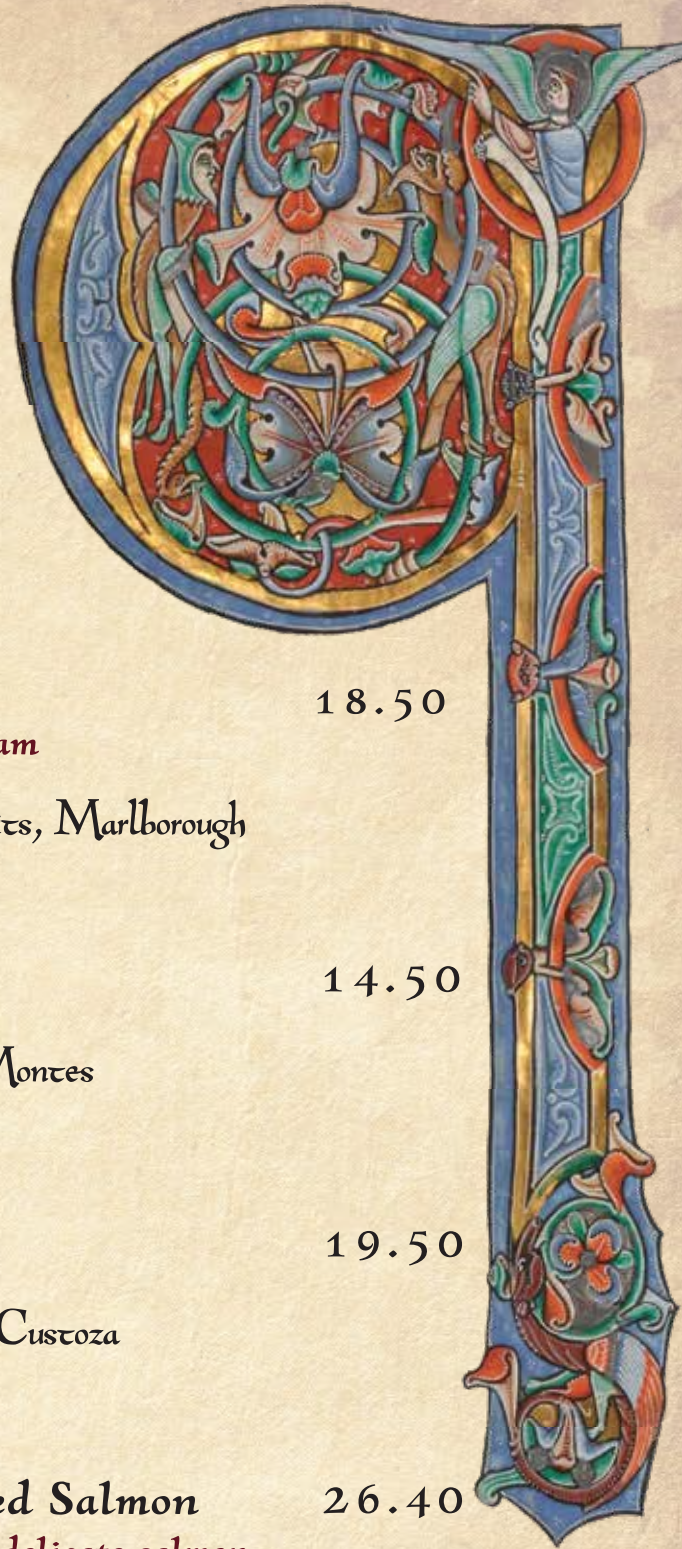
16.70



Riesling, Anselmann

9.00/32.00

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squirrel skins or ducats that the guest may generously offer.





# From the Merchant's Herb Garden



Chickpea-spinach spread with cumin crispbread 5.00

Oven-baked Herb and Juniper Cheese 5.90  
with Freshly Baked Herb Bread with Nuts

Earl's Forest Mushroom Soup 7.40  
with Freshly Baked Herb Bread with Nuts

Five Delightful Tastes of Vegetarian Origin 15.20

Golden Lentil Pot 13.50

Sweet Almonds 4.00



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can be found on the wine list

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# **S** After Meal weet 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

*A Velvety Delight of the Nobility*

6.40



Gewürztraminer, Alsace Grand Cru

5.00 (8cl) / 45.00

## Apple and Honey Under a Crispy Coat

*Served with almond milk*

7.40

## A Swan is not a Goose

*An illusion for the eyes, a delicacy for the plate*

6.40

## Kitchen Master Rickard's Filling Cake

*Served with Saffron Pudding*

6.10

## Coffee & Fudge

*Strengthened House Coffee with rum fudge*

6.50







# Olde Hansa

The Medieval Heart of Old Town Tallinn

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

MCDLXXV