What is the traditional Estonian cuisine - Nordic cuisine with a twist, or German or Russian? To find out, take a guided stroll in Tallinn Old Town and have some nice food & wine stops combined with the short introductory city sightseeing. Tour is followed by 2-course meal in the old town or city centre.

Season 2017 (sample timings)

~13:25 gathering next to Viru Gates or at centrally located hotel lobby area (add 15min)
13:25 our local English-speaking guide will meet & greet the group with a sign "Food Sightseeing Estonia"

13:30 Your cultural and culinary adventure starts with short stroll towards to the Old Town centre. During the tour your guide will tell you interesting facts and funny stories about the history and nowadays of Tallinn and Estonia, combining it also with stories and tendencies of Estonian cuisine and food culture.

13:35 You will have your first food-stop at small local Deli shop13:55 Further on you will have entrance to one of the

Tower, where a surprise schnapps break will be served. **NB!** Please note, that with larger groups the stop at Deli will be substituted with picnic at Hellemann Tower.

14:10 After warming you up a bit you'll walk along with old city walls on Müürivahe Street, and will have a stroll via famous Katharina's Passage,...

14:30 You will have a soup break at medieval theme restaurant

15:00 Your next stop is at The Old Town Hall Square - the centre of Tallinn Old Town. Your tour guide will tell you

some interesting facts and funny stories about Tallinn medieval and more recent history.

15:10 You'll have a an open faced sandwich break at **modern Estonian restaurant**. **15:30** after this small tasting you are now invited to the oldest continuously working pharmacy in Europe, **"Raeapteek"** (ad 1422), where everyone will be presented a piece of marzipan candy prepared by ancient recipe at the pharmacy even nowadays!

After short stop at Old Town Hall Square you will continue to see the old Grand Guild House building by taking Saiakäik passage with nice views to the Church of Holy Ghost. Your guide will introduce you to the interesting mixture of the German, Scandinavian and Russian influences here.

You will also pop into the small marzipan museum displayed at the oldest continuously operated café in Tallinn - **Café Maiasmokk** (ad 1864), where you can also admire their largely authentic atmosphere and famous window decorations.

16:00 After awakening your gustation, we will give it some time to adjust, as this special tour continues now with a short walking tour taking you to the Upper Old Town - Toompea Hill. You will have short en route stop at Rataskaevu Street (a street with famous wheel well on it), and continue your climb to upper old town by taking Lühike jalg (Short Leg) passage with stairs. Once on upper old town, you'll have a quick stop at Danish King Garden, with spectacular views to Neitsitorn (The virgin tower) medieval defensive tower and to the city of Tallinn.

You will continue your stroll on upper old town, and will have short en-route stops at Alexander Nevsky Cathedral, a stop with views to Toompea Castle -

Food Sightseeing Estonia

Tel: +372 525 0519

E-mail: info@foodsightseeing.ee









nowadays Estonian Parliament building, and a stop at Dome Church. Further you will head to "Kohtuotsa" panorama platform, from where you'll have some marvelous views over the towers and steeples rising above the red-tiled roofs of the lower old town.

16:30 You'll have a wine-break in combination with visit to the Museum of Estonian Drinking Culture, located at secret wine terrace and cellar of the old town

The owner, or the host of the wine cellar, will introduce you to the fascinating history and legends of this century old wine factory, while you will have a taste of their newborn red, rose, and white dry wines (or juice). And - you will have some superb views from the secret panorama terrace!

16:50 After this small wine-break you'll head back to lower old town by taking Pikk Street (Long Leg Street).



NB! Please note, that depending on the final restaurant, the way to upper and lower old town can be turned vice versa.

Here are just some sample options for the final meal of this tour (click the links):

Modern fine dine, cherished both by locals and our visitors - restaurant "Leib Resto & Aed"

Modern Estonian cuisine restaurant "Kaerajaan", located right on Old Town Hall Square

Café & restaurant "<u>Wabadus</u>", which windows are overlooking Tallinn Freedom Square

Modern, cozy, and a bit bohemian like "<u>Café Klaus</u>". It is located a bit outside of Tallinn Old Town, next to old Tallinn Fish Harbour, with walking distance from L&M in about 1,5 km. So it might be feasible to include one-way transfer (1-3 pax $\in 20 / 4$ -6 pax $\in 30 / 7$ -9 pax $\in 60 / 10$ -14 pax $\in 75 / 15$ + pax $\in 100$)

~17:20 You will be served main course and dessert along with table water, and cup of coffee or tea.

~19:00 The official part of the Food Sightseeing tour concludes with dessert and coffee

NB! In order to save some costs we'd suggest to skip our guide presence for the last meal, so that you can have this lunch or dinner in the privacy of your own party or group. Especially it concerns FIT and smaller parties, with larger groups it might be still feasible to have our local guide present during the last meal.

Please see for prices and menus and conditions on next pages -

Package prices:

1	pax, tour is not available
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- 2-3 pax for €115,00 per person
- 4-6 pax for €95,00 per person
- 7-9 pax for €85,00 per person 10-14 pax for €80,00 per person

20-24 + 1 pax for €80,00 per person 25-30 + 1 pax for €78,00 per person *With larger groups we'd recommend to split the group and use 2 guides

15-19 + 1 pax for €83,00 per person

Package prices are NET and include VAT. From 15 paying pax the package prices include 1 TE FOC. Package price includes indicated program, local English-speaking guide services for the whole tour (guide will leave before the final dinner for <15 pax), 1 food & schnapps picnic-break, 2 food-breaks, 1 sweets-stop, 1 wine-break in historical wine factory (a glass of wine).

2-course lunch or dinner along with coffee or tea, and a small food thematic present for every participant at the end of the tour. Tour includes entrance to Hellemann tower and tour at Wine Museum.

Supplementary: a glass of house wine at chosen restaurant from €5,00~10,00 per person

Supplementary: marzipan workshop at Café Maiasmokk, duration 45 min., small figure (60g) for €10 per person + possible coffee break for €6 per person (coffee or tea, along with either cookies or salty pastry or mini-truffles)

During the workshop every participant will get to paint one of the preformed marzipan figures. There will be 3~4 different versions to chose from. It will be possible to collect the painted marzipans right away (half dried), or let them to be delivered to the client's hotel for the next morning (depends somewhat on tour timing)

Please note in relation to services:

Transportation - wherever foreseen or necessary, is based on client. Please let us know if you require transfers and will will quote for it additionally.

Guides - all Food Sightseeing Estonia Tours are conducted by friendly and experienced guides, and the tours combine only the best restaurants, cafés/lounges and eateries; which all represent the Estonian cuisine and food culture in its wide diversity. All our guides are specially trained for the job and mostly have over 10 ~15 years of guiding experience in Estonia.

This quotation is currently based on local English-speaking guide for the indicated transfers and (food) sightseeing tours.

🧶 Meals

Our food sightseeing tours include sightseeing combined with culinary discoveries; short strolls and en route stops along with food & wine stops at various café's, lounges, restaurants, which sum up to a nice and substantial 2 to 4-course meals with drinks.

NB! Duration of the tour is around 4 hours (+ ~2h for 2-course meal at the end), and the tour includes around 2,5~3km of walking on cobblestone streets of Tallinn Old Town

Sample Menu = subject to some alterations, but overall quantity and quality of the indicated menu remains the same.

OPTION A, with groups <15 pax

Deli

Tasting of Estonian root beer (Kali). Snacks made from Vertigo's new & innovative brand - Estonian black bread with raisins and peanuts and one with with juniper flavour in a form of baguette; served with Vertigo's famous pesto, onion -jam and tomato-marmalade, "Vana-Tallinn" flavored truffles to go. **Picnic -** a shot of Sea-Buckthorn-Schnapps (origin Põhjaka Manor Distillery in Estonia)

OPTION B, with groups >15 pax

Picnic

A shot of Sea-Buckthorn-Schnapps (origin Põhjaka Manor Distillery in Estonia) and Estonian homemade Kvass (sort of non-alcoholic beer), which will be served along with Snacks prepared using the Gourmet Club's new & innovative brand - Estonian black bread with raisins and peanuts, and one with with juniper flavour, in a form of baguette. The slices of bread will be served along with suitable pesto sauces, onion -jam, or/and tomato-marmalade, and with some slices of smoked elk sausage.

Medieval theme restaurant

A pumpkin and parsnip soup, fresh bun with butter. A shot of Pepper & Honey Schnapps

Modern Estonian restaurant, where you'll be served famous Estonian spiced sprats sandwiches along with Estonian national drink "Kama" in the atmosphere of the traditional Estonian restaurant.

Old Town Hall Pharmacy

A piece of marzipan prepared by ancient recipe / will be served outside when the pharmacy is closed **NB!** It can be substituted with a piece of marzipan prepared in Café Maiasmokk

Wine break at secret wine terrace and cellar of the old town

A glass of wine from Luscher & Matiesen newborn red, rose. and white wines selection. A legend, story and tour in the historical Luscher & Matiesen Wine Factory premises, including tour in The Museum of Estonian Drinking Culture. Check for the wines included for the degustation at L&M from <u>HERE</u>

Small food thematic presents for everyone

Dried berries and vegetables

Hereby a sample menu for the final dining. Similar 2 -course + drinks menu is also applicable to other 3 café's and restaurants indicated in this quotation.

Modern restaurant & terrace ... (preferably same choices for everyone, menu will alter)

Main courses (the selection should be made beforehand!):

- Torvaaugu farm buckwheat with sprouts and whipped cream
- 48 C trout fillet with roasted pumpkin and brown butter sauce
- Duck confit with parsnip and marinated wild mushrooms

Desserts (the selection should be made beforehand!):

- Créme brulée with black bread
- Grandma's fried white-bread with yoghurt-ice-cream and marinated cranberries

A glass of mineral water, a coffee or tea

1 glass of house wine (red, white, or rose) per person

*All the drinks ordered in addition to above menu are due & payable on spot by participants.

GENERAL BOOKING & CANCELLATION CONDITIONS

BOOKINGS

•Bookings for individual guests and groups for Food Sightseeing tours should be made preferably at least 72 hours prior to the start of the services or as early as possible, and the booking should contain all requests for required services, (including information whether there are people with special dietary requirements or disabilities in the group).

•Group bookings for Food Sightseeing private & tailor-made tours should be made preferably at least 3~2 weeks prior to the start of the services or as early as possible, and the booking should contain all requests for required services.

CANCELLATIONS OF INDIVIDUALS

•Cancellations of individual reservations received more than 72 hours prior to the start of the tour will be free of charge.

•Cancellations received 72 to 24 hours prior to the start of the tour will be charged with 50% of the tour costs. •Cancellations received less than 24 hours prior to the start of the tour will be charged with 100% of the tour costs.

CANCELLATION OF GROUPS (groups start from 10 participants)

•Cancellations of group reservations <u>without packaged accommodation and other services with</u> **supplier* based cancellation conditions, are free of charge up to 72 hours prior to the start of the tour.

•Cancellations received 72 to 24 hours prior to the start of the tour will be charged with 50% of the tour costs. With exception to *supplier based conditions

•Cancellations received less than 24 hours prior to the start of the tour will be charged with 100% of the tour costs. <u>With exception to</u> **supplier based conditions*

*Supplier based cancellation conditions are Booking & Cancellation Conditions Food Sightseeing Estonia is to accept by making reservations in connection to our private or tailor made tours to third party suppliers such as; hotels, ferry companies, some venues and possibly some incentive components or attractions in our tailor made tours. In case supplier based conditions apply, our partners or/and customers will be informed of that and thereby these conditions will overwrite our standard conditions and will become valid as is.

PAYMENT FOR INDIVIDUALS

Individual reservations has to be prepaid least 3 days prior to the start date of the tour. Reservations made less than 72 hours prior to the tour start are due on receipt.

PAYMENT FOR GROUPS

Prepayment invoice will be issued latest 10 days prior to the service dates. Group reservations has to be prepaid least 5 days prior to the start date of the tour, unless otherwise agreed in written form; concerns mainly supplier based conditions for cancellation & payment.

Reservations made within less than 5 days prior to the tour start are due on receipt.

In case of additional items or later changes in the reservations for the group, the **Final invoice** will be issued right after the event ends, with due date 1 week from the issue date.

<u>The above stated booking, cancellations and payment conditions are accepted by the customer or partner by booking services from Food Sightseeing Estonia, unless otherwise agreed in written form.</u>

Our legal info:

and bank account details:

OÜ ERINEV / Reg. No. 12253108	AS SEB PANK
VAT No. EE101609847	Tornimäe 2
Kastiku tee 13	15010 Tallinn, Estonia
11912 Tallinn, Estonia	Reg. No. 10004252
Tel: +372 5250519	BIC: EEUHEE2X
E-mail: info@foodsightseeing.ee	IBAN: EE121010220206163223

Sincerely,

Paul Toots

Food Sightseeing Estonia