



## FLAVOURS OF ESTONIA

Founded by Aivar Hanson, 2017 marks the 10<sup>th</sup> consecutive year of Flavours of Estonia Restaurant Guide: a guide that will point you to the best dining places in Estonia. Flavours of Estonia is an all encompassing print and online publication that is the authority on in-depth, knowledgeable, and pioneering food, restaurant, and hotel news in Estonia.

To celebrate the 10<sup>th</sup> anniversary, Flavours of Estonia has teamed up with the Estonian Tourism Board, to create an opportunity for the rest of Europe to experience first hand, why exactly we should be adding this Baltic country to our European culinary map.

“We Estonians have always known that Estonia is a land of good food. Recently, however, this knowledge has also started to spread elsewhere,” says Aivar. You only need to read [The White Guide Nordic 2017](#) who published the top 60 of the best restaurants in the Baltic States, half of those listed were in fact Estonian restaurants.

This Autumn, Estonia travels to Paris and London, with two immersive events curated by Creative Consultants, [Anna & Frankie](#), in which four of Estonia’s top chefs will share their innovative culinary talents, unique cultural insights, native ingredients, and hospitality. The evening will be focused on what Estonia has to offer, experiencing it through some of the best fine dining chefs and sommeliers.



Tõnis Siigur – NOA Restaurant



Matthias Diether – Pädaste Manor and Alexander



Vlad Dyatchuk – Tchaikovsky

Personally selected by Aivar, the following chefs have been chosen as unofficial Estonian ambassadors because of their contribution and exceptional skills within the restaurant industry:

**Tõnis Siigur** and **Orm Oja** from [NOA's Chef's Hall](#), Tallinn  
**Matthias Diether** from [Pädaste Manor](#), Muhu Island (throughout the summer months),  
and [Alexander](#), Old Town of Tallinn (throughout the winter months)  
**Vlad Dyatchuk** from [Tchaikovsky](#)



NOA Restaurant

Tõnis Siigur, Executive Chef of NOA Chef Hall, is a born and bred Estonian. Born in Tartu, the second city of Estonia, Tõnis studied to become a chef at Tartu Hospitality College and went on to work in every corner of his native country, learning, absorbing, and understanding Estonian ingredients and cuisine. With brief stints in Germany, France, Finland, and Denmark, Tõnis returned to Estonia in 2000 at the helm of OKO Restaurant, which has now come to include sister restaurants, NOA Restaurant, NOA Chef Hall, and TULJAK.

*Tõnis' cooking is inspired by the whole world, taking careful notice of regionality and traditions. "I like to follow the rhythm of the years and the circle of the seasons, preserving as much as possible in the process. At NOA we go back to the roots, explore age-old techniques like wood fire oven cooking, learn about the lost art of cooking and consciously search for new challenges that will create new powers of flavour."*



Alexander

**Matthias Diether**, Chef de Cuisine of Alexander Restaurant at Pädaste Manor, was born in Berlin, raised in southern Germany, and gained his professional knowledge with a variety of great German chefs such as veteran Lothar Eiermann (Schlosshotel Friedrichsruhe); kitchen grandmasters Harald Wohlfahrt (Traube Tonbach) and Dieter Müller (Schlosshotel Lerbach), and shooting star Sven Elverfeld (Aqua Wolfsburg). Before becoming Chef de Cuisine at Alexander Restaurant in January 2016, Matthias travelled the world for his passion and perfect the artistic, elegant cooking style that characterizes him today. Delicate aromas, the best produce, sometimes opulent, sometimes subtle and tenderly staged... These elements have personally earned Matthias eight Michelin stars for the restaurants he has led. Today, Estonia is his culinary home: working on Muhu Island, Pädaste Manor, Matthias has fallen in love with the naturalness and Estonian passion for unique regional cuisine.

"My credo is to give my fullest, together with my team, – every single day – to surprise our guests with sophisticated culinary creations which are both inspiring and a joy to eat. I love to use only authentic, fresh products of the highest quality, to try out different textures and, at times, unexpected combinations. All that we prepare should speak for itself, and for me this means that produce is the true star on the plate, without much need for fuss. My creations are clear, tasty and presented in a creative and contemporary way. The clean definition of the Nordic Islands' Cuisine, together with having our own kitchen garden, our own forager, and not to forget the farmers, fishermen, hunters, and artisans directly at our door, is a dream come true for every passionate chef."



Tchaikovsky

**Vladislav Djatsük** is Chef de Cuisine of Restaurant Tchaikovsky at the Hotel Telegraaf, voted best restaurant in Tallinn. Serving classic Russian cuisine using French techniques and a modern twist, Vlad describes his gastronomy as *"a little bit of humour, love and salt."* Before Tchaikovsky, Vlad gained experience in some of the best kitchens of Europe: Michelin starred La Table Du Gourmet in Alsace, France; 2 Michelin starred Edsbacka Krog in Stockholm; Michelin starred Au Crocodile in Strasbourg; 2 Michelin starred Noma in Copenhagen; Michelin starred OLO and Uomo in Helsinki; competed in the prestigious Bocuse d'Or chef competitions reaching 1<sup>st</sup>, 7<sup>th</sup>, and 15<sup>th</sup> place; and is confident to say that gastronomy is part of his everyday life. Vlad is meticulous about culinary details, fundamental techniques and cuisine that deliver 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. Cooking is very important for keeping traditions, the experience and skills alive, as well as teaching others. Everything must come together and be in balance."*

PARIS  
Tuesday 19 September  
Ambassade d' Estonie  
17 Rue de la Baume, 75008 Paris

LONDON  
Tuesday 7 November  
Location TBC

As well as food, Estonia is an incredible place to travel. Mystical landscapes; an underground art scene; lively music festivals; fast-developing microbrewery community; an epicentre for technology; burgeoning food scene; and steeped in history; Estonia connects the dots between Scandinavia, Central Europe and what lies to the east.

For more information on media opportunities, full bio's, or to arrange a press trip to Estonia, please get in touch with Anna & Frankie: [hello@Anna-Frankie.com](mailto:hello@Anna-Frankie.com)



## Notes to Editors

### **NOA Restaurant | Tallinn | [www.noaresto.ee/en](http://www.noaresto.ee/en)**

NOA is a seaside restaurant on the border of Tallinn and Viimsi seating 80 people. The NOA dining room has been built on three different levels allowing every guest to marvel at the stunning view of the Old Town silhouette across the bay. When putting together the menu, we haven't committed ourselves to any specific ingredients, countries or locations, but rather focused on creating an equal experience to all veggie, seafood and meat lovers.

### **Alexander Restaurant | Muhu Island | [www.padaste.ee/cuisine/alexander](http://www.padaste.ee/cuisine/alexander)**

Alexander Restaurant occupies the most prominent space on the ground floor of the Manor House. The gloriously proportioned, elegant room with high ceilings opens into a spectacular winter garden and offers sweeping views over the park with its ancient trees. Chef de Cuisine Matthias Diether and his team at Alexander is proud to serve innovative Nordic Islands' Cuisine, respecting the seasons and making maximum use of fresh local ingredients by working with the island's producers and farmers, while many of the greens and herbs are grown in Pädaste's own gardens and green houses. Pädaste Manor offers an arresting culinary combination of urban sophistication and wholesome countryside traditions. For a fully immersive experience, dine at The Chef's Table at Alexander Restaurant, personally hosted by Matthias Diether.

**Address: Pädaste Manor, Muhu Island, 94716, Estonia**

### **Restaurant Tchaikovsky | Tallinn | [www.telegraafhotel.com/restaurant-tchaikovsky](http://www.telegraafhotel.com/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.

**Address: Vene 9, 10123 Tallinn, Estonia**