



MENU

The menu of the Maiden Tower café pays homage to the centuries of history and the rich cultural past of the site. The dishes are dedicated to the great personas, who have worked and lived here throughout the years and different eras, and to the significant events, which have occurred here.



APPETIZERS



Burman's sketch for restructuring of the tower (1945-1946)

KARL BURMAN'S SANDWICH

4.90 €

Sandwich with chicken and Kadaka juniper smoked cheese

Rye grain bread, chicken fillet, green salad, marinated pickle, tomato

Karl Burman Sr. (1882-1965), a painter and the first professional architect in Estonia, lived in an apartment on the first floor of the Maiden Tower in the period from 1945-1965. Among other things, Burman dreamed of rebuilding his home and drew sketches of the tower, in which the tower resembled a Mediterranean villa.



Lindanise battle, by Christian August Lorentzen (1880)

DANNEBROG'S MEAL

RYE FLOUR BREADED BAKED BALTIC HERRINGS

4.60 €

Chopped onion and cucumber, cumin sõir (curd cheese), quail egg, rye bread, mustard and apple sauce

A recipe from 1925

On 15 June 1219, the Battle of Lyndanisse was fought in the vicinity of the future Maiden Tower, in which the crusaders, led by King Valdemar II of Denmark, fended off an unexpected Estonian attack. According to a legend, the pagans were only defeated after a divine intervention – a sign was sent from Heaven, which empowered the crusaders – a silver-white cross on red fabric, i.e. the Dannebrog, which later became the Danish national flag, one of the oldest national flags in the world.



Coats of arms of the city on the cannons made in Marstallsberg

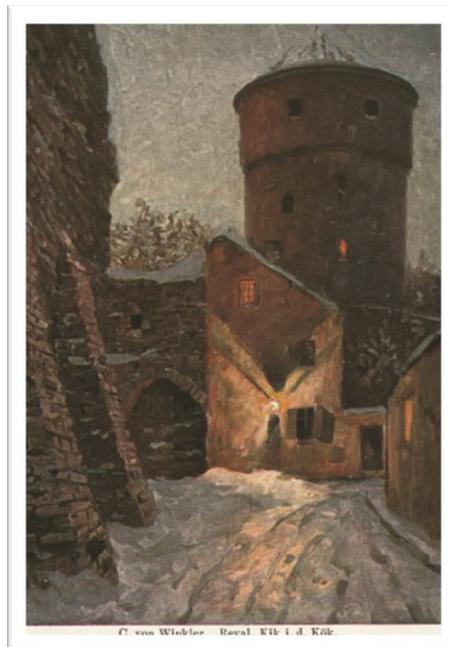
SALAT MARSTALLSBERG SALAD

Warm pork tenderloin salad

7.80 €

Green salad, cucumber, roasted tomato, capers, pepper mayo

The longest-used name of this yard area throughout the history has been the Marstall Hill (Marstallsberg) after the important workshops, which were located here. The smithies and the foundry here produced all kinds of important metal items, including weapons, cannons, and church bells; coins were also.



Postcard of a watercolour by C. A. von Winkler, 1909

THE LOST GOAT TOWER SALAD

Fresh salad with goat cheese cream and Balsamic dressing

8.50 €

Marinated beetroot, cucumber, pomegranate seeds, green salad, herb sauce

In the olden days, the Maiden Tower used to be neighboured by the Goat Tower (Ziegenturm; in Estonian: Kitsetorn), which was destroyed in defensive battles in the 16th century. The tower was named the Goat Tower, because the nearby downslope was used for herding goats.

Photocopy of a watercolour by C. A. von Winkler, 1909



C. A. von Winkler Photocopy of a water colour ,1909

WINKLER's SALAD

Green salad with chicken fillet and quail egg

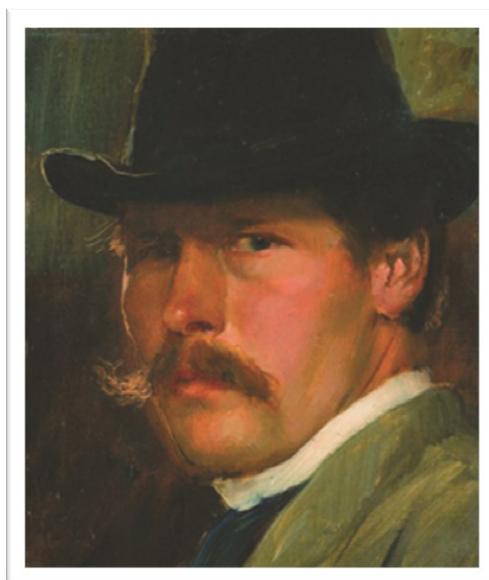
6.90 €

Chicken fillet, crispy parsnip, green salad, cherry tomato, cucumber, mango and chilli sauce

The aquarellist Carl Alexander von Winkler (1860-1911) from Tallinn, who has been called the last great Baltic German painter, worked in a studio on the first floor of the stone residential building of the Maiden Tower. Winkler travelled a lot in Italy, but also in Germany, where his work was presented in several exhibitions to great acclaim.



SOUPS



Paul Raud. Self-portrait (from the collections of the Art Museum of Estonia)

KRISTJAN and PAUL's

Clear fish soup

5

Carrot, leek, salmon, crawfish tails, lemon, herbs

The famous painters, twin brothers Kristjan (1865-1943) and Paul Raud (1865-1930) lived and worked in the Maiden Tower; the portrait painter Paul Raud even for as long as 20 years.



Lilly Walther, A view of Niguliste (painting, 1936, Tallinn City Museum)

LILLY WALTHER'S SOUP

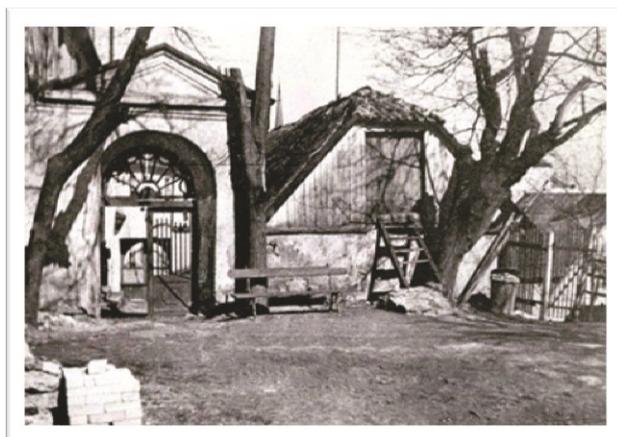
Parsnip and carrot cream soup with *croutons* and pumpkin seeds

4.60 €

The painter Lilly Walther of Baltic German origin was one of the four young women who worked in the studio on the first floor of the Maiden Tower building in the beginning of the 20th century. While the other three left Estonia in 1939, Lilly stayed behind. Unfortunately, she was deported to Siberia during the Stalinist era, where she died.



MAINS



Short Leg Gate (1939, Tallinn City Museum)

THE SHORT LEG GATE PASTA

Penne with duck *confit* and red wine sauce

7.50 €

Duck, penne, vegetable, Parmesan

The gate to the only stairway street of the city, the Lühike jalg (Short Leg) Gate was for centuries the only entry to the garden and the residential buildings of the Maiden Tower. A paradise-like private garden could be seen through the gate, and tourists would occasionally pop in to enjoy the view of the city.



An image of King Valdemar (14th century)

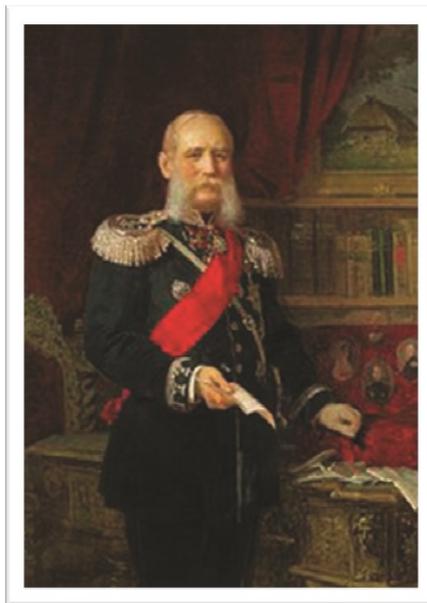
KING VALDEMAR's PORK

Pork tenderloin in blackcurrant marinade

10.90 €

Parsnip puree, warm vegetable salad, smoked plum and wine sauce

Valdemar II the Victorious was a King of Denmark and the founder of Tallinn ('Taani linn' is the Estonian for 'Danish town'). Having arrived here with his army of crusaders and his powerful fleet in June 1219, he left in September when the construction of the Reval (Revalsburg) Castle had been completed. Valdemar's tent may have stood in the yard area in front of the Maiden Tower when the crusaders' camp was attacked by Estonians on 15 June.



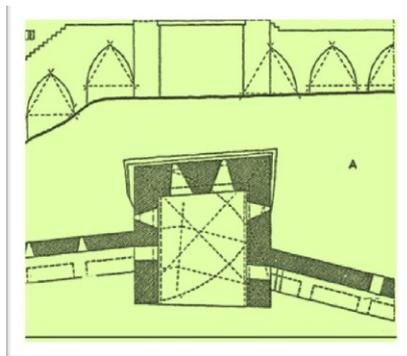
A portrait of Dr Philipp Karell (Johann Köler, 1886, the Art Museum of Estonia)

PHILIPP KARELL's DUCK LEG

13.50 €

Slow cooked duck leg with red cabbage and celery salad, carrot cream and cherry and wine sauce

Philipp Jakob Karell (1806 Tallinn – 1886 St Petersburg) was one of the first physicians of Estonian origin, who later worked as the personal physician for the families of the Emperors Nicholas II and Alexander II, as well as an Emperor's Counsel and a secret counsel. One of the most successful Estonians in the 19th century. Karell spent his childhood and youth living and working in the yard of the Maiden Tower, where his father worked as the janitor for the owner, the clocksmith Nestler. Dr Karell was a promoter of milk therapy, which consisted of treating various diseases by feeding only milk to the patient. In 1867, the Russian Red Cross was founded on his initiative.



Meggede Tower, reconstruction by Rein Žobel

THE DISH OF THE STORY BEHIND

THE NAME OF THE MAIDEN TOWER

Crawfish served with cauliflower

8.90 €

Egg yolk, crawfish butter, and cows' milk sauce (18th century recipe)

There is a lot of mystery behind the name of the Maiden Tower. Initially, the tower was called Meggede, which may have originated from the Estonian word 'mägede' (Estonian for 'hills' or 'mountains'), from the words 'mega', 'magado' ('big') or 'magd' ('maid'). It may have also been named after the builder – Hincke Meged. In any case, in the 19th century, the name was deemed to be based on the word 'magd' and was converted into Mädchenturm. That's where the Estonian 'Neiutorn' or 'Neitsitorn' (Estonian for the Maiden Tower) comes from. According to an urban legend, there was also a prison for prostitutes operating here once upon a time, but this version has not been proved by historical facts.



DESSERTS



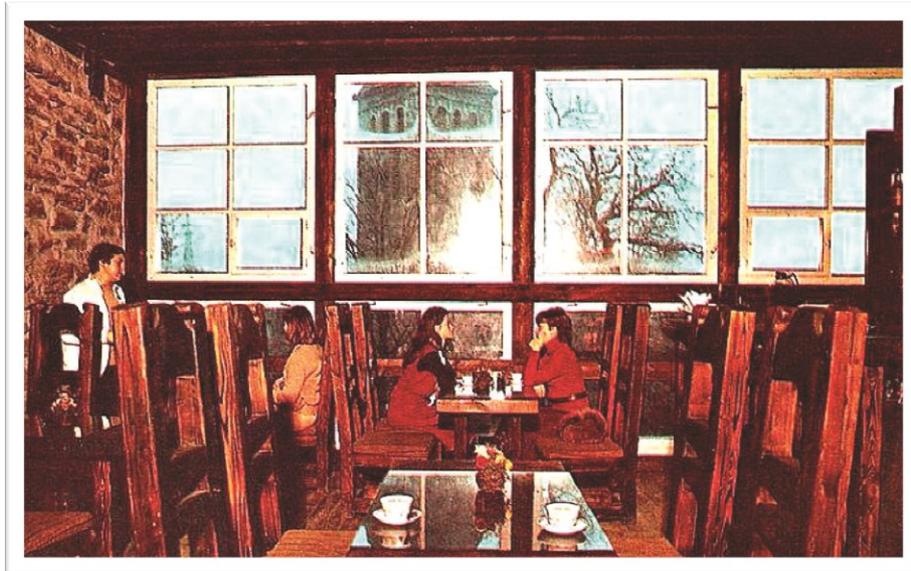
From the beginning of the 19th century to 1970, there was a residential building instead of the Maiden Tower.

ANNA VON MAYDELL'S TREAT

Meringue treat, served with berries and real whipped cream

4.50 €

The Baroness Anna Elisabeth von Maydell (1861-1944) was a Baltic German painter, who also founded the applied art studio, which used to operate in the Maiden Tower.



Tallinn 1980

Ice-cream selection with Vana Tallinn cream liqueur
Vana Tallinn 2cl, vanilla and chocolate ice-creams

4.50 €

The café in the Maiden Tower was opened in 1980, officially on the New Year's Eve before 1981, but unofficially around Christmas. The café was an extremely popular meeting place in the Soviet era.



THE FALL OF VISBY – THE RISE OF REVAL
Baked cheese with sugar and cinnamon and crab apples

4.90€

1361. aastal röövis Taani kuningas Valdemar IV rikka kaubalinna Visby Gotlandi saarel. Palju visbylasi põgenes Tallinna – siit algas Visby langus ja Tallinna (Revali) tõus hansatee tähtsaks linnaks kauplemisel venelastega.

CHILDREN'S MENU

(FOR CHILDREN UP TO 14 YEARS OF AGE)



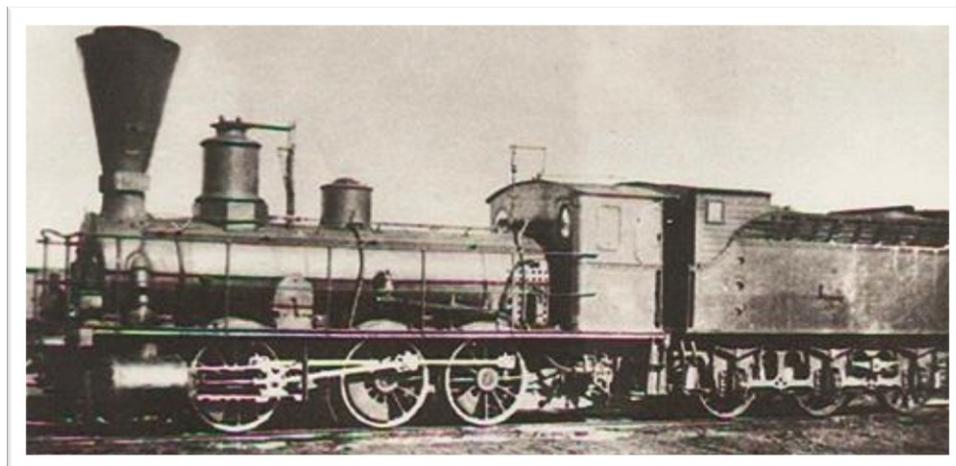
Falk's Road, 1910, photograph, the Tallinn City Museum

FALK'S PORK

Strips of baked pork fillet served with salad and potato puree or French fries

4.50 €

Hans Heinrich Falk (1791-1874) was the first burgher of Estonian origin, who accomplished great things in Tallinn. Falk's Road connected the downtown to the uptown; he also built the Toompuiestee Street and established Kaarli Church. As one of the richest people in Tallinn at the time, Falk also funded the studies of Estonian children. He had his own wood turning workshop and later a piano workshop in the Nestler garden.



A TRAIN TRIP FROM REVAL TO ST. PETERSBURG

Creamy chicken pasta

Penne, whipped cream, cherry tomato

4.50 €

In 1870, Baron von der Pahlen, owner of the Maiden Tower, brought the railway to Tallinn (Reval) and steam locomotives started delivering goods as well as passengers from the Baltic Station in Tallinn to as far as the capital, St Petersburg. The speed of a passenger train of the time was 35 versts per hour (slightly over 40 km/h) and the ride from Tallinn to St Petersburg took 11 hours and 43 minutes.



Kitty with a ball, 1934, Berend von Bock.

KITTY's ICE-CREAM

Strawberry and mint flavoured soup with a ball of ice-cream

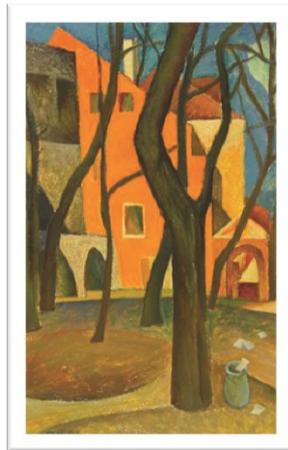
3.80 €

Vanilla and cream ice-cream

In the 1930s, an apartment in the Maiden Tower was the home to a young lady, Margarethe von Bock, who was called Kitty. She also had a sister, Annalise, and the girls loved to play, read, listen to the music, and naturally – eat ice-cream. Kitty now lives in Stockholm and turned 90 in 2016.



FRESH HISTORICAL DRINKS



King's Garden by Raivo Korstnik,(TCM)

THE KING's GARDEN DRINK (*alcohol-free cocktail*)
Cranberry and pineapple juice, grenadine syrup, Sprite, lime

3.50 €

The yard area of the Maiden Tower was named the Danish King's garden in the 1960s. 800 years ago, the camp of the Danish crusaders and the tent of King Valdemar may have stood in this place, and was stormed by Estonians on 15 June 1219 with intentions to kill the king. They only managed to end the life of Bishop Theoderich, though. Historically, the yard area has been called the Short Hill, the Marstall Hill, and the Nestler, Liemann, or Sivers garden after the owners of the house. In the 1930s, the garden was also called the King's garden, but after a different king, a king of Sweden, who had presumably once spent a night here.

CLARET FROM TALLINN

4€

Spiced red wine (*a Hanseatic recipe*)

The Medieval claret from Reval was famous all over the Hanseatic League. The wine, enriched with spices, clove, cinnamon, etc., was available from the pharmacy. It was said to be good for the health and helped to open up the stomach before meals, while also lightening the mood and giving strength.



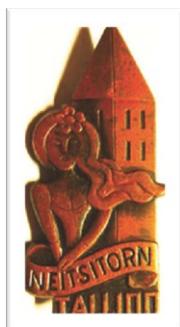
SCHENKENBERG'S FIREBALL (Coctail)

7 €

Viru Valge vodka, De Kuyper Pisang, De Kuyper Pina Colada, Galliano, orange juice, lemon



During the besieging of Tallinn in 1577, when the Muscovites launched bombs at the towers here from Tõnismäe, Ivo Schenkenberg's men caught and put out the 'fireballs' of the besiegers – iron balls, which were heated up on a bonfire and were supposed to set the town on fire.



A souvenir badge, 1980s, author Heinz Valk

THE GHOST OF THE MAIDEN TOWER (coctail)

6 €

De Kuyper Blue Curacao, grenadine syrup, cranberry and pineapple juice, lime Sprite

