

# Schmidt Peakoka Saal

Kohad ja maitseed, mis inspireerivad.

# Schmidt Chef's Hall

Places and Flavours That Inspire.

koostöös / in cooperation with

Bottengarn

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# Inspiratsioon, mis sai alguse köögist

## Inspiration That Started in the Kitchen

**EST.** Schmidt Peakoka Saal sai alguse soovist luua läbi eriliste maitsete unustamatuid hetki. Oleme aastakümneid loonud kvaliteetseid **Schmidt** kööginõu lahendusi ning teame, kui olulist rolli mängib toit ja köök meie igapäeva elus. Köök on koht, mis ühendab inimesi läbi põnevate maitsete, pakkudes elamusi ning rõõmu toidu valmistamisest koos pere ja sõpradega.

Meie soov on tuua seda kvaliteeti ja erilisust ka maitsetesse, mistõttu sai alguse **Schmidt Peakoka Saali** kontseptsioon. Selle eesmärgiks on pakkuda Eesti **tippkokkade** poolt loodud maitseelamusi, mis on tehtud **kvaliteetsetest, puhastest** ja **kohalikest toorainest** ning võimalust nautida seda erilistes Eestimaa paikades.

**ENG.** Schmidt Chef's Hall was born from the desire to create unforgettable moments through special flavours. We've been creating high-quality **Schmidt** kitchen furniture solutions for decades, and we know how important the role of food and the kitchen are in our everyday lives. The kitchen is a place that brings people together through exciting flavours, offering experiences and the joy of cooking with family and friends.

Our desire is to bring this quality and distinction to the flavours, which is how the concept of **Schmidt Chef's Hall** was born. The aim is to offer taste experiences created by **Estonia's top chefs**, made using **high-quality, clean, and local raw ingredients**, and to provide the opportunity to enjoy them in distinctive locations across Estonia.

*Have an exciting discovery!*



# Peakoka Saal Bottengarnis

## Chef's Hall at Bottengarn

*Flavours that create unforgettable experiences.*



**EST.** Bottengarni Peakoka Saal asub **Koguva Sadamas Muhumaal**, kus avaneb **imeline vaade merele** ja õhtusel ajal saab saali akendest nautida **hingematvat päikeseloojangut**.

**Peakoka Saali restoranis** pakutakse nii kohalike poolt püütud värsket kala kui ka meie oma rannaniitudel nosivate lammaste ja veiste liha.

**ENG.** Bottengarn's Chef's Hall is located in **Koguva Harbour, in Muhumaa**, offering a **spectacular view of the sea**, and in the evening you can enjoy the most **breathtaking sunset** from the hall's windows.

**Chef's Hall restaurant** serves fresh fish caught locally, as well as meat from the sheep and cattle that graze on our own coastal meadows.

**EST.** Toitude valmistamisel kasutatakse võimalikult palju kohalikku toorainet, Bottengarni enda ürdiaia värskaid maitsetaimi ja Bottengarn Farmi aiast korjatud puuvilju. Iga pakutav roog loob maitseelamusi, austades samal ajal kohalikke traditsioone ja iga aastaaja mitmekülgseid võimalusi.

Bottengarni Peakoka Saal on suurepärase koht **privaatsete ürituste** korraldamiseks neile, kes otsivad erilist atmosfääri, kauneid vaateid ja puhtaid maitseid. Meie juures saab korraldada **pulmi, sünnipäevi, erinevaid töölaseid üritusi** jpm.

Peakoka Saal mahutab kuni **100** külalist.

**ENG.** The meals are prepared using as many local ingredients as possible, including fresh herbs from Bottengarn's own herb garden and fruit picked from Bottengarn Farm's garden. Each dish on offer will create a taste sensation while respecting local traditions and the versatility of each season.

Bottengarn's Chef Hall is an excellent venue for **private events**, for those who are looking for a special atmosphere, beautiful views, and clean flavours. You can organise here a wedding, birthdays, various work-related events and more.

The Chef's Hall seats up to **100** people.





# Peakoka Saal Era Villas

## Chef's Hall at Era Villa

*Extraordinary experience within a special environment.*

**EST.** Oleme loonud midagi erilist neile, kes otsivad **privaatset ruumi** ja **erilist atmosfääri** ürituse korraldamiseks.

Era Villa ajaloolistes ruumides, kus asub **Schmidt** sisustussalong, toimuvad valitud kuupäevadel Peakoka Saali õhtusöögid. Erilise ja ainulaadse atmosfääri õhtute jaoks loob **Restoran Terra**, mille kulinaarset poolt juhivad peakokk **Karl Pajussaar**.

**ENG.** We've created something special for those looking for a **private space** and a **special atmosphere** for an event.

The historic rooms on the first and second floors of the Era Villa, where **Schmidt** showroom is located, are the venue for the Chef's Hall dinners. A special and unique atmosphere is created by **restaurant Terra**, whose culinary side is led by chef **Karl Pajussaar**.

**EST.** Maja atmosfäär, privaatsus ja rahulik tempo on Peakoka Saali õhtusöögi oluline osa. Peakoka Saali õhtusöögid toimuvad ainult ette broneerimisel ning sobivad nii väiksematele privaatsetele õhtusöökidele kui ka suurematele seltskondadele.

Peakoka Saali keskmeks on **Karl Pajussaare** käekiri - hooajaline tooraine, tugev klassikaline põhi ja maitsete terviklikkus. Menüü muutub koos aastaajaga ning sünnib iga õhtu jaoks eraldi, lähtudes sellest, mis on parasjagu kõige parem ja õigem.

Toitude kõrvale on võimalik valida sobitatud veinipakett, mis on koostatud toetama menüüd tervikuna.



**ENG.** The atmosphere, privacy, and relaxed pace of the house are an essential part of dinner in the Chef's Hall. Events take place on selected dates by reservation only and are suitable for both intimate private dinners and larger gatherings.

At the heart of Chef's Hall is **Karl Pajussaare's** style – seasonal raw ingredients, a strong classic base, and a harmony of flavours. The menu changes with the seasons and is created for each evening, based on what is best and right for the moment.

You can choose a matched wine package to accompany your meal, designed to support the menu as a whole.

# Bottengarn Sea butiikhotell

## Bottengarn Sea Boutique Hotel

*The place where time stands still...*



**EST. Bottengarn Sea butiikhotell** asub ajaloolises **Koguva kalurikülas** Muhumaal. Aastatega on see saanud populaarseks peatumispaigaks, võludes küllastajaid oma **unikaalsuse**, **looduskauni asukoha** kui ka **mitmekülgsete majutusvõimalustega**.

**ENG.** Bottengarn Sea boutique hotel is located in the historic fishing village of Koguva at Muhu island. Over the years, it has become a popular stopover, attracting visitors for its **uniqueness, natural location** and a **wide range of accommodation facilities**.

**EST.** Lisaks asukohale omab Bottengarni nimigi erilist tähendust. Rootsipärane nimetus "**bottengarn**" tähendab vanat angerjapüügivahendit, mida kasutati laialdaselt Koguva külas. See on austusavaldus Koguva vanadele traditsioonidele, mida soovime siduda tänapäeva maailmaga.

Pakume siin unustamatuid elamusi igale külastajale:

- põnevaid **majutusvõimalusi** nii maismaal kui ka merel
- keha ja meeli turgutavat **spaad**
- kosutavaid **saunasid** nii maismaal kui ka merel
- maitseelamusi pakuvad **restorani**

Kõike seda imelise looduse ja hingematvate päikeseloojangute saatel.

**ENG.** Even the name of the house dates back centuries, possessing a special meaning. Of Swedish origin, the name '**bottengarn**' refers to an old eel-fishing gear that was widely used in our own village of Koguva. It is a tribute to the ancient traditions of Koguva, which we wish to connect with the modern world.

We offer unforgettable experiences for every visitor:

- exciting **accommodation** options both on land and at sea
- a **spa** to stimulate the mind and body
- refreshing **saunas** on land and at sea
- a **restaurant** serving delicious food

All of this, accompanied by wonderful nature and breathtaking sunsets.



**EST.** Bottengarn Sea butiikhotellis saate valida peamajas asuvate **merevaadetega tubade** kui ka kahe eksklusiivse **ujumaja** vahel.

**Peamajas** on kokku **neli** erinevat ruumi, mis asuvad kõik teisel korrusel. Lisaks on külalistele avatud ka teise korruse **päikesetekk**, kus nautida imelist loojuvat päikest.

**Ujumajad** on randunud meie sadamasse otse kaluripaate kõrvale. Tegemist on kahetasandiliste majadega, kus on magamisvõimalus nii alumisel kui ka ülemisel korrusel, kuhu pääseb mööda treppredelit.

**ENG.** At the Bottengarn Sea boutique hotel, you can choose between **sea-view rooms** in the main house or two exclusive **floating houses**.

There are a total of 4 different rooms in the main guesthouse which are locating on the second floor. Our second-floor **sun deck** is also open to guests, where they can watch the wonderful setting sun.

**Floating houses** are located in the harbour, right next to the fishing boats. The houses are two-tiered, thus making it possible to sleep both on the first and second floors, which can be accessed by using a ladder.





**EST.** Bottengarn Sea butiikhotelli toad on sisustatud kvaliteetse **Schmidt** eritellimusmööbliga.

**ENG.** The rooms at Bottengarn Sea boutique hotel are furnished with high-quality, custom-made furniture by **Schmidt**.







# Bottengarn Farm

*The place where a piece of Estonian literary history was born.*



**EST.** Bottengarn Farm asub Koguva sadamast vaid paari kilomeetri kaugusel olevas Igakülas ja on selle kandi üks **suuremaid** ning **võimsamaid talukomplekse**. Koht oli sünnikoduks Eesti kirjanikule **Aadu Hindile**, kelle auks on pühendatud ka peamajas asuv lugemisnurgake, kus saab Eesti kirjandusklassikaga lähemat tutvust teha.

**ENG.** Bottengarn Farm is **one of the largest** and **most spectacular farm complexes** in Igaküla, located just 2 kilometers away from Koguva harbour. It was the birthplace of Estonian writer **Aadu Hint**. On the 2nd floor of the main building, there is a reading corner with the writer's creation waiting for those who are interested in getting to know more about Estonian literature.

**EST.** Bottengarn Farm pakub majutust kolmes eriilmelises hoones: **peamaja, ait I ja ait II.**

Kogu kompleks on piiritletud Eesti rannikualadele ja saartele omaste **kiviaedadega** ning hoovil on kaunistuseks **paarisaja aasta vanune kivikelder**. Siin leiab igaüks endale just sobiva nurgakese, kus puhata ning looduse rüppe langeda.

Oktoobrist maini on avatud erinevaid hoolitsusi pakkuv **mini-spaa**, kus leiab kosutust nii kehale kui hingele.

**ENG.** Bottengarn Farm offers accommodation in three distinctive buildings: **the main house, a granary and a former barn.**

The entire complex is surrounded by **stone fences** that have been typical in Estonian coastal areas and islands, and a 150 year old cellar decorates our courtyard. Everyone can find a corner that sits right for them, where they can rest and fall into the bosom of nature.

From October to May, you can relax at Bottengarn Farm **mini-spaa** where everyone can find something just right for them.



### EST. Peamaja

Kompleksi uhkeim hoone, kahekorruseline peamaja, peidab endas 1920. ja 1930. aastate hõngu. Kõrged laed, trafarettmaalitud, tammepuidust kalasabaparkett ja sametmööbel peegeldavad toleaeget stiili.

**Meie juures tunneb iga külaline end justkui ajas tagasi rändavat.**

### Ait I

Peamaja kõrval asuv renoveeritud ait on arhitektuuriliselt Muhu tõeline pärl. Maja fassaad on autentselt säilinud ning räägib nii mõnegi loo saja aasta tagusest elust. Taluhoonele kohaselt on majal rookatus ning välisseintel ripuvad päikese käes kuivavad võrgud.

### Ait II

Paksude kivimüüridega kahekorruseline endine laudahoone on mugav ning hubane peatuspaik peredele. Majas on olemas köök, elutuba ja vannituba, teisel korrusel asuvad 2 magamistuba.

### ENG. Main house

The most noble building of the complex is a two-story main house, hiding the atmosphere of the 1920s and 1930s. High ceilings, oak herringbone parquet and velvet furniture reflect the pride of that time. **With us, every guest will feel like traveling back in time.**

### Granary

The renovated granary next to the main house is architecturally a real pearl of Muhu. The walls of the house have been preserved hand in hand with time and tell so many stories about life a hundred years ago. As a tradition to a farmhouse, it has a thatched roof and nets hang on outer walls, drying in the sun.

### Barn

The two-story former barn building with thick stone walls is a comfortable and cozy place for families. The house has a kitchen, a living room and a bathroom. We have two bedrooms on the second floor, one that has a double bed and other with two single beds.



**EST.** Bottengarn Farmi toad on sisustatud kvaliteetse **Schmidt** eritellimusmööbliga.

**ENG.** The rooms at Bottengarn Farm are furnished with high-quality, custom-made furniture by **Schmidt**.



Aadu Hint

**EST.** Ehitustöödega alustades leidsime Hindi kirjavahetuse oma perega ajast, kui ta alles kirjanikuteed alustas.

**ENG.** When we started the construction work, we found Aadu's correspondence with his family from the time when Hint was just starting his career as a writer.





# Bottengarn Kuressaare

*A complex with historic architecture and a spa.*



**EST. Kuressaare vanalinnas**, otse iidse linnuse vallikraavi ääres asetseb **19. sajandist pärit** klassikaline klaasverandaga hoone. Siia rajasime kuurortlinnale omase arhitektuuriga **privaatse aastaringse kompleksi koos väikese spaaga**, mis asub Kuressaare vanalinnas harvaesinevas paekivimüüridega hoones.

Kompleks antakse kasutusele **vaid terviku täispaketina** ja see sisaldab:

- 4 sviiti
- privaatspaa kasutust
- privaatkoka toitlustust (peakoka eriõhtusöögid, erimenüüd, toidukoolitused jne ehk vastavalt soovile)

**ENG. At the old town of Kuressaare**, right by the ancient moat of Kuressaare castle, on a address Allee 8 lies a great example of wooden architecture from the **19th century**. Here, we have built a **private, year-round complex** inspired by the architecture of traditional resort towns, complete with a **boutique spa**. Nestled in Kuressaare's Old Town, the complex occupies a rare historic building with limestone walls.

The complex is introduced as a **complete package** and includes:

- 4 suites
- private spa use
- private chef services (special dinners prepared by the head chef, customised menus, cooking classes, etc., according to preference)







**EST.** Bottengarn Kuressaare toad on sisustatud kvaliteetse **Schmidt** eritellimusmööbliga.

**ENG.** The rooms at Bottengarn Kuressaare are furnished with high-quality, custom-made furniture by **Schmidt**.





## Era Villa in Tartu

*An architecturally beautiful building full of history.*

**EST.** Era Villa on arhitektuuriliselt imekauni **juugendstiiliga** hoone, mis valmis aastal **1913** ja asub Tartus aadressil **Era tänav 2**. Maja ajalugu on olnud kirju, pakkudes aastakümneid peavarju nii pimedate organisatsioonidele kui ka lastekodule. Aastal 2024 avasime hoone esimest korda avalikkusele ning nüüd saab seal külastada nii **sisustussalongi Schmidt** kui ka **restorani Terra**.

**ENG.** Era Villa is an architecturally stunning **Art Nouveau-style** building completed in **1913** and located at **Era street 2** in Tartu. The building has had a colourful history, providing shelter for decades to both organisations for the blind and an orphanage. In 2024, the building was opened to the public for the first time, and is now home to both the **Schmidt** showroom and the restaurant **Terra**.



**EST.** Hoone teeb eriliseks selle **arhitektuur** ja **ajalugu**, mida tunnetab iga külastaja, kes uksest sisse astub. Villa seintel on näha renoveerimistöode käigus avastatud peidetud uksi ja **seinamaalinguid algusaastatest**, mis loovad majas ajaloolist hõngu. Lisaks näeb seal uusi trafarettmaalinguid, mis on tehtud käsitsi kunagiste mustrite põhjal.

**ENG.** What makes the building special is its **architecture** and **history**, which is felt by every visitor who steps through the door. The villa's walls reveal hidden doorways and **wall paintings from its early years**, uncovered during renovation works, which lend the house a distinct historical charm. In addition, you will see new trafaretti paintings, handmade from patterns of yesteryear.







# Restoran Terra

## Restaurant Terra

*Flavours from Fresh and Local Ingredients.*

**EST.** Terra on hooajalise köögi ja veiniga restoran, mis tegutseb **Tartus Era Villas** ning suvel ka **Murimäel**, viinapuude keskel.

Meie jaoks algab restoran heast **toorainest, selgest maitsest ja kohast, kus see kõik sünnib**. Menüüd muutuvad koos aastaajaga ning toetuvad võimalikult palju sellele, mida pakuvad kohalikud kasvatajad, metsad, aiad ja Murimäe ümbrus.


**ENG.** Terra is a seasonal restaurant focused on exceptional cuisine and carefully selected wines. It operates at **Era Villa in Tartu** and, in the summer months, among the vineyards of **Murimäe**.

For us, a restaurant starts with **good ingredients, clear flavours and the place where it all happens**. The menus change with the seasons and rely as much as possible on what local growers, forests, gardens and the Murimäe area have to offer.

**EST.** Restoran Terra **Era Villas**.

**ENG.** Restaurant Terra at **Era Villa**.





**EST.** Restoran Terra **Murimäel.**

**ENG.** Restaurant Terra at **Murimäe.**

**EST.** Vein on Terra juures sama oluline kui toit. Veinivalik on üles ehitatud väikeste tootjate, päritolu ja iseloomuga veinide ümber - alates grower-šampanjadest ja vana maailma veinipiirkondade põnevamatest leidudest kuni Eesti tootjate ja Murimäe enda veinideni.

Terra jaoks ei ole vein lihtsalt lisand menüü kõrval, vaid osa sellest, kuidas me õhtusööki, maitset ja külalislahkust mõtestame.

**ENG.** Wine is as important as food at Terra. The wine selection is built around small producers, origins and character – from grower Champagnes and the most exciting finds from the wine regions of the Old World to Estonian producers and Murimäe's own wines.

For Terra, wine isn't just a side dish on the menu, it's part of how we think about dinner, taste and hospitality.

# Contacts and locations

## **Schmidt Chef's Hall at Bottengarn**

Koguva harbour,  
Koguva village,  
Muhu parish

## **Bottengarn Sea**

Koguva harbour,  
Koguva village,  
Muhu parish

## **Bottengarn Farm**

Igaküla,  
Muhu parish

## **Bottengarn Kuressaare**

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## **Schmidt Chef's Hall at Era Villa**

Era Villa,  
Era street 2,  
Tartu

## **Restaurant Terra at Era Villa**

Era Villa,  
Era street 2,  
Tartu

## **Restaurant Terra at Murimäe**

Murimäe Wine Cellar,  
Truuta village  
Otepää parish,  
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## **www.terraresto.ee**

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## **Schmidt Järve Showroom**

Männiku tee 7A,  
Tallinn

## **Schmidt Rocca al Mare Showroom**

Paldiski mnt 88,  
Tallinn

## **Schmidt Tartu Showroom**

Era 2, Era Villa,  
Tartu

## **Schmidt Riga Showroom**

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