

SOUPS


Veal meatball soup –
seasonal vegetables and fresh herbs
(1., 3., 7., 9.)
9,30 €

Smoked catfish (fish house *Skangali*, Liepa parish) creamy broth –
poached quail egg, *brunoise* vegetables and herb emulsion
(4., 7., 9.)
12,70 €

Spicy *ramen*
– soy meat and mushroom dumplings, noodles, nori sheets
(1., 6., 9., 10., 11.)
10,20 € | 

APPETIZER

Seasonal leaf salad (farm *Lieloga*, Priekulī parish) –
grilled tiger prawns, cheese pastry crisps, olive – fennel and citrus salsa, miso – elderflower
vinaigrette
(1., 2., 3., 4., 7., 8., 10.)
15,70 €

Local tomatoes (farm *Klīgēni*, Cēsis) –
pistachio – herb pesto, *Stracciatella* cheese, raspberries, greens, birch sap syrup – balsamic
reduction
(7., 8.)
14,00 € | 

Tuna –
avocado cream, seasonal leaf salad, olive and citrus *caponata*, cheese pastry crisps
(1., 3., 4., 7., 10., 11.)
17,50 €

Foie Gras ravioli –
brown butter, duck meat croquette, grapes, pine needle crumble, birch balsamic
(1., 3., 7., 8., 9.)
18,00 €

Appetizer plate – selection of three cheeses, venison pâté, house - smoked duck breast,
marinated olives, seed bread – cheese croutons, quince – pumpkin jam
(1., 5., 7., 8., 10.)
25,00 € | two persons

 – vegetarian |  – vegan

ALLERGENS

1 – cereals and products from cereals, 2 – crustaceans and products from crustaceans, 3 – eggs and products from eggs, 4 – fish and fish products, 5 – peanuts and products from peanuts, 6 – soybeans and products from soybeans, 7 – milk and dairy products, 8 – nuts, 9 – celery and products from celery, 10 – mustard and products from mustard, 11 – sesame seeds and products from sesame seeds, 12 – sulphur dioxide and sulphites, 13 – lupin and lupin products, 14 – molluscs and products from molluscs


MAIN

Pike perch fillet (*Lake Peipus, Estonia*) –
Beurre blanc sauce, black lentils, herb – jalapeño emulsion, pak choi, kale
(4., 7.)
18,90 €

Beef lyulya kebab (farm *Bauņu Bullītis, Valmiera region*) –
roasted vegetables, smoked herb yogurt, lingonberry – apple jam
(1., 3., 7., 9., 10.)
19,80 €

Fried duck fillet –
sweet potato – caramelized onion cream, lemongrass quinoa, broccolini, cherry – broth
reduction
(7., 9., 10.)
19,50 €

Beef skirt steak (farm *Bauņu Bullītis, Valmiera region*) –
potato – truffle gratin, asparagus, green pepper and mustard seed sauce
(7., 9., 10.)
28,00 €

Arancini –
truffle – white wine sauce, black trumpet mushrooms, asparagus
(1., 10.)
18,70 € | 

DESSERT

Floating islands made according to a ancient Latvian recipe –
fluffy egg whites and vanilla sauce
(3., 7.)
9,50 €

Summery carrot cake –
white chocolate – hazelnut crumble, citrus – cream cheese frosting, raspberry – rhubarb sorbet
(1., 3., 7., 8.)
7,90 €

Potato – vanilla mousse –
sorrel – spinach sorbet, rhubarb, amaranth popcorn, marinated strawberries
(1., 3., 7., 8.)
10,00 €

Passion fruit and white chocolate –
white chocolate cream, passion fruit sorbet, white chocolate brownie, crumble
(1., 3., 7.)
7,90 €

Please ask your waiter for the children's menu!
A 10% service charge applies to groups of 8 or more guests.