

SOUPS

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

Boletus cream soup with truffle oil (7)
12,00 € | 

Spicy tandoori soup – chicken, lemongrass, lime leaves, bamboo shoots, chili (4,10,11)
9,80 €

Fish soup with sweet and sour tomato broth - a selection of fish, squid, mussels, tiger prawns,
lemongrass (2,4,7,9)
18,70 €


APPETIZERS

Lightly salted trout fillet - cucumber noodles, fried yellow beets, wakame salad, feta cheese,
mustard-honey sauce (1,4,7,10,11)
12,80 €

Fried tuna - avocado cream, leaf salad, olive caponatta, von ton chips(1,4,5,9,10)
12,50 €

Appetizer plate - a selection of three cheeses, cured meat, homemade salted bacon, bread
- hard cheese toasts, quince - pumpkin jam, olives marinated in lemongrass (1,7,8,10)
23 € | two persons

WARM APPETIZERS

Broccoli pear salad - zucchini, vegan mayonnaise, herb pesto, cedar nuts
(5,7,8,10)
10,20 € | 

Foie gras ravioli – burnt butter, duck meat croquette, spruce needle shortbread crumbs,
birch juice balsamic vinegar (1,3,7,8)
15,90 €

A taste of childhood – perch fillets fried in tempura batter (Lake Peipus), fresh and fried
greens, lime-lemongrass sauce, remoulade sauce
(1,3,4,7,11)
9,20 €

 - vegetarian |  - vegan

MAIN COURSE

Barramundi fillet (from Vecpiebalga fish farm) – apples, cauliflower, asparagus, snow crab
broth sauce

(2,4,7,10)

18,70 €


Fried duck fillet - layered potato-burnt butter, red cabbage-apple julienne, bbq gel,
cranberry red wine sauce

(7,9,10)

19,50 €

Quinotto in creamy white wine and pecorino cheese sauce - broccolini, sundried tomatoes,
root vegetable chips

(7,8,10)


12,50 € | 

Beef stroganoff - mashed potatoes, mushroom croquette, pickled-fried cucumber, fried
carrots

(1,3,7,9,10)

14 €

Villa Santa lasagna – romaine sauce, fried vegetables (1,3,7,8,10)

13,20 € | 

Tiger prawn saganaki – truffle fries, pickled pearl onions, feta cheese, fried garlic aioli

(2,4,7,10)

14,40 €

Beef fillet steak (from Bauņu bullītis farm) – potato fondant, carrot cream, zucchini, pickled
mustard seeds, red wine-peppercorn sauce

(7,9,10)

38 €

SIDE DISHES

Sweet potato fries with remoulade sauce (3,10) | 

Potato-spinach puree (7) | 

Autumn root vegetables baked in the oven (8,10) | 

Seasonal leaf salad with basil pesto and mustard-honey dressing (7,8,10) | 

Each dish

5,50 €

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 mollusc

Please ask your waiter for our children's menu!

A discretionary service charge of 10% will be added to groups of 8pers. or over.

DESSERTS

Warm apple pie - raspberry-elder sorbet, sea buckthorn gel (1,3,7,8)
7,90 €

Condensed milk fondant - blackcurrant balsam ice cream, nut granola
(1,3,7,8)
7 €

Floating islands made according to an old Latvian recipe with fluffy egg
whites and vanilla sauce (3,7)
7,10 €

Passion flower and white chocolate – white chocolate cream, biscuit,
passion flower sorbet, white chocolate crumbles(1,3,5,7,8)
6,90 €