

SOUPS

Wild mushroom cream soup with seasonal vegetables, home smoked meats and fresh herbs (1, 7, ..)
7.80 €

Coconut milk soup with sea trout fillet, tiger prawns, mussels, yellowfin tuna fillet and lemongrass garnish
(4, 7, 14)
7.70 €

Cream of tomato soup with fresh goat cheese, basil pesto and spiced croutons (1, 3, 7, 8)
6.90 €

Veal meatball soup with seasonal vegetables, fresh herbs and sour cream (3, 7)
5.40 €

Bread basket with whipped butter (1, 3, 6, 7)
small 2 €
large 3 €

STARTERS AND SALADS

Snack platter with Brie and *Grana Padano*, prosciutto, dry-cured venison fillet, hazelnuts, grapes, fruit jam and grissini (1, 3, 7, 8)
for two 16.90 €

Tuna tartare with avocado salsa, cucumber spaghetti, grilled bread, toasted sesame oil and wasabi yoghurt (1, 3, 4, 6, 7, 10, 11)
12.60 €

Chef's special smoked sea trout salad with grapefruit fillets, fresh avocado, cherry tomatoes, soft-boiled egg, salmon caviar and citrus and yoghurt dressing (3, 4, 7)
9.40 €

Romaine lettuce with chargrilled rib-eye steak (*Rūķīši* farm, aged for four weeks), potatoes, cherry tomatoes, carrots spiced with coriander seeds, egg *Benedict*, spiced croutons, pine nuts and extra virgin olive oil dressing (1, 3, 6, 7, 8, 10)
11.70 €

Spinach salad with tiger prawns fried in butter, fresh avocado, *Grana Padano*, ginger and lime dressing
(4, 7)
9.80 €

Caesar salad – crispy Romaine leaves with anchovy and caper dressing and spiced croutons (1, 4, 3, 7, 10), served with

- warm chicken breast and bacon 7.90 €
- tiger prawns 9.80 €

ALLERGENS

1 – cereals and products from cereals, 2 – crustaceans and products from crustaceans, 3 – eggs and product from eggs, 4 – fish and fish products, 5 – peanuts and products from peanuts, 6 – soybeans and product 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 product from sesame seeds, 12 – sulphur dioxide and sulphites, 13 – lupin and lupin products, 14 – molluscs and products from molluscs

MAIN DISHES

Grilled duck breast with spiced sautéed beetroot, roasted butternut squash, fresh goat cheese and homemade cherry sauce (1, 3, 7, 8, 10)
16.80 €

Old Latvian barley porridge with potatoes, herbs and herb butter fried black pudding (1, 6, 7)
9.40 €

Lamb ribs with homemade tomato and vegetable stew and steamed spiced couscous (1, 7, 10)
18.20 €

Grilled rib-eye steak (*Rūķīši* farm, aged for four weeks) served with sautéed potatoes and horse mushroom, cream and herb sauce (7)
26.70 €

Fresh basil pesto pasta with roasted chicken fillet, cherry tomatoes, spinach and Mozzarella (1, 3, 6, 7, 8)
11.70 €

Tuna fillet grilled in sesame seeds with oven-roasted potatoes, fresh avocado, mango, black bean salad and toasted sesame oil and lemon dressing (4, 6, 10, 11)
17.40 €

Catch of the day (*ask your waiter or waitress what's on offer*)
15 €

Perl barley orzotto with seasonal mushrooms, cream sauce, *Grana Padano* and home-grown vegetables (1, 4, 6, 7, 11)
9.40 €

Red beetroot sautéed in spices with butternut squash, fresh goat cheese, toasted pumpkin seeds and fresh salad (7)
8.60 €

Add something extra to your dish:

Tiger prawns fried in butter	1 piece	1.20 €
Smoked pork belly	1 slice	0.60 €
Mixed leaf and sprout salad	100 g	2.80 €

Desserts

Oven-baked apple with homemade vanilla ice cream, garden berries and fresh mint leaves (1, 3, 7)
6.60 €

Honey cake made with honey from **our beekeeper Saiva Drava** (1, 3, 7)
7.80 €

Floating islands cooked to an old Latvian recipe with airy milk soufflé and vanilla sauce (3, 7)
5.80 €

Homemade sorbet (*ask your waiter or waitress what's on offer*) (3)
2.50 €

For kids' menu, ask our waiter staff

10% service charge for groups of eight or more people