SOUPS

Baby spinach cream soup with smoked halibut fillet tartar, cedar nuts bread and toast (1.,3.,4.,7.) 7,80€

Veal meatball soup with seasonal vegetables, fresh herbs and sour cream (3., 7.) $6,40 \in$

Bread basket with whipped butter (1., 3., 6., 7.) small $2 \in$ large $3 \in$

STARTERS AND SALADS

Grilled Lapland cheese with birch juice syrup, garden berries and mix leaf salad (7.) 9,40 €

Burrata cheese salad with fresh tomatoes, extra virgin olive oil, cedar nuts and fresh greens (7., 8.)

11,70 €

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

11,30 €

Caesar salad – Romaine lettuce with anchovy and caper dressing and spiced croutons (1., 3., 7., 10.), served with:

- warm chicken breast and bacon 8,90 €
 - tiger prawns 10,80 €

MAIN DISHES

Clarified butter-boiled pheasant breast with seasonal vegetables fried in herb butter, new potatoes and anchovy sauce (1.,3.,7.,8)

16,80 €

Roast piglet fillet wrapped in bacon, with chanterelles sauce and new potatoes (7, 10) 15,60 €

Grilled duck breast with seasonal vegetables fried in herb butter, apple-apricot jam and caramelized beets (1, 3, 7, 8, 10) 18,70 €

Fish of the day (ask your waiter or waitress what's on offer)

17€

Risotto with steamed wild broccoli, black truffle olive oil and grated "Grana padano" cheese (7,12) 11,60 €

DESSERTS

Floating islands cooked to an old Latvian recipe with vanilla sauce (3., 7., 8.) $6.80 \in$

Salty caramel tarte with dark chocolate soft biscuits and coffee ice-cream (1., 3., 7.) 7,60 €

Lemon cake with burned meringue and fresh garden berries (1., 3., 7.) 6.70 \in

Sorbet, ice-cream (ask your waiter or waitress)

3€

Please ask your waiter for our children's menu!

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