

SOUPS

Royal seafood soup with trout fillet, tiger prawns, cod fillet and mussels
served with tomato broth (1., 3., 7., 8.)
13,90 €

Veal meatball soup with vegetables, fresh greens
and sour cream (3., 7.)
9,30 €

Onion soup with red wine
served with Italian cheese *Fontal Alpinella* toast (1., 3., 7., 12.)
9,40 €

STARTERS AND SALAD

Caesar salad – crisp Romaine lettuce with anchovy-caper dressing
and spiced toast (1., 3., 4., 7., 10.)
served with:

- warm chicken breast and bacon 15,00 €
- tiger prawns 16,80 €

Highland beef fillet carpaccio (farm Bauņu bulītis, meat matured for four weeks),
arugula, truffle mayonnaise, pickled capers, pine nuts and *Grana Padano* cheese
served with brown and white toast (1., 7., 8.)
18,70 €

Duck fried liver in herb butter with baked boletus pie
and red wine - rosemary sauce (1., 3., 7., 12.)
14,20 €

Bread basket served with whipped cream butter (1., 3., 6., 7.)
(small) 4,00 €
(large) 5,00 €

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

MAIN DISHES

Pork ribs with wholegrain mustard sauce, stewed cabbage
and unpeeled boiled-fried potatoes (7., 10.)
18,50 €

Guinea fowl breast with beetroots roasted in herbs, oven-baked nutmeg squash,
fresh goat cheese and homemade cherry sauce (7., 8.)
18,60 €

Highland fillet steak (farm Baņņu bullitīs; meat matured for four weeks) with herb butter-
fried seasonal vegetables and portobello sauce (7., 12.)
33,00 €

Baked plaice fillet with butter-caper sauce, herb breadcrumbs,
steamed wild broccoli and parsnip pure (1., 4., 7.)
19,40 €

Cauliflower pure with truffle oil-baked portobello
and herb fried wild broccoli (1., 4., 6., 7., 11.)
12,40 €

DESSERTS

Warm apple pie with whipped egg-white and caramel-cinnamon sauce (1., 3., 7., 8.)
8,60 €

Floating islands with bird's milk and vanilla sauce
prepared according to ancient Latvian recipe (3., 7.)
7,40 €

Sorbet (mango, strawberry, blackcurrant, lime-basil)
4,00 €

Vanilla ice-cream (7.)
4,00 €

Please ask your waiter for children's menu!

For groups of eight guests or larger a 10% service charge will be added