


SOUPS

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

Asparagus (Farm "Liepas") cream soup with fried Jerusalem artichoke, bacon, and wild
garlic emulsion (1,3,7,8,10)
9,30 € | 

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


Green asparagus with home-baked brioche, soft cheese balls (Farm "Pakalnieši"), leafy
salads and young red radishes (7)
10,00 €

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

Asparagus (Farm "Liepas") with spinach *gnocchi*, nettle - herb pesto, sun-dried tomatoes, slow-cooked chicken egg (Farm "Jaunieviņas"), hazelnuts and pecorino cheese (1,3,7,8,10)
13,60 € | 

Sea bass (from Vecpiebalga fish farm) – apples, cauliflower, asparagus, snow crab broth sauce (2,4,7,10)
18,70 €

Fried duck fillet – Amadine potatoes, green asparagus, pickled romaine lettuce, cherry 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 €


Tiger prawn saganaki – truffle fries, pickled pearl onions, feta cheese, fried garlic aioli (2,4,7,10)
14,40 €

Beef fillet steak (from Bauņu bullfītis farm) – potato fondant, carrot cream, zucchini, pickled mustard seeds, red wine-peppercorn sauce (7,9,10)
38 €

SIDE DISHES

Green and purple asparagus (Farm "Liepas") fried in herb- infused butter (7) | 

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

Potato-spinach mash (7) | 

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 un 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 8 pers. or over.