


SOUP

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

Creamy potato-leek soup with fish croquettes and truffle ash
(1,3,4,7,10,11)
8,10 €

Beet broth soup –
goat cheese, beet-walnut muffin, ricotta cheese von ton dumplings
(1,3,7,8,9)
7,90 € | 


APPETIZER

Tiger prawns - young romaine lettuce, anchovy sauce, quail eggs,
fried von ton pastry basket (1,2,3,4,7,10)
14,40 €

Thinly sliced beef (Farm "Bauņu Bullītis") - anchovy cream, pickled roots,
mustard sauce, greens (3,4,9,10,11)
9,90 €

Appetizer plate – a selection of three cheeses, cured meat, seed breads
and hard cheese toasts, quince and pumpkin jam,
lemongrass marinated olives (1,7,8,10)
23 € | two persons

WARM APPETIZER

Tempura – fried cauliflower –
black garlic mayonnaise, sesame - chili sauce (1,3,4,10,11)
8,00 € | 

Fried pinsa - burrata cheese, tomato concasse, marinated olives, basil
pesto, herbs (1,7,8,10)
13,80 € | two persons

 - vegetarian |  - vegan


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

MAIN

Scottish salmon fillet - pumpkin and apricot puree, coconut milk, bouillon
sauce (4,7,9,10)
19,50 €

Lamb shank steak - eggplant, mint yogurt, fried pumpkin,
broth - elderberry sauce (7,9,10)
21,00 €

Fried soy meat - sweet potato puree, lemongrass quinoa, broccoli (6,10,11)
13,60 € | 

Beef chop steak (striploin | Farm "Bauņū Bullītis") – burnt leek, blue cheese
cream, truffle ash and red wine – rowan sauce (7,9,10)
28,00 €

Fried duck fillet - sweet potato - caramelized onion puree, broccoli, cherry
sauce (7,9,10)
19,50 €

DESSERT

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

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

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

Quince Crème Brûlée with pumpkin ice cream
and candied quinces (1,3,7,8)
7,60 €

Bubert - berry sauce, blackcurrant sorbet, almond and oatmeal crumbs
(1,3,7)
7 €

Inquire to the waiter about the children's menu!

Groups of eight guests or larger will be subject to a 10% service charge.

