



DESSERT

Floating islands made according to an ancient Latvian recipe - fluffy egg whites and vanilla sauce

(3.,7.)

9,50 €

Bosio Boschi dei Signori Moscato d'Asti 6€

Buckwheat fondant –
tellicherry black pepper, blackcurrant gel, blood orange
sorbet, buckwheat popcorn

(1.,3.,7.,8.)

8,00 €

Noval Fine Ruby Port 6€

Heather honey cake –
sea buckthorn gel, pollen, heather syrup, carrot ice
cream

(1.,3.,7.,8.)

7,50 €

Pellegrino Passito Di Panteleria 2022 7€

Apple tart –
caramelised butter and hazelnut – white chocolate
crumble

(1.,3.,7.,8.)

7,90 €

Līgatnes Vīndarītavas Ābolu Ledus Vīns 2020 7€

Appetizer platter – selection of three cheeses, venison
pâté, house - smoked duck breast, marinated olives,
seed bread – cheese croutons, quince – pumpkin jam

(1.,5., 7., 8., 10.)

25,00 € | two persons