


SOUPS

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


Smoked catfish (fish house *Skangali*, Liepa parish) creamy broth –
poached quail egg, *brunoise* vegetables and herb emulsion
(4.,7.,9.)
12,70 €

Chanterelle cream soup –
chanterelle jam, root vegetable chips, parsley oil
(1.,7.)
7,00 € | 

Rooster broth (farm *Zaļie Priekškalni*, Saulkrasti region) –
mushroom and rooster meat julienne, toasted brioche bread,
pickled trumpet mushrooms, hard cheese
(1.,3.,7.,9.)
8,50 €

APPETIZERS

Beef carpaccio (Brazil) –
smoked bone marrow aioli, marinated garlic flower salsa verde, truffle ash,
hard cheese, rye bread crisp
(1.,3.,7.,9.,10.)
13,00 €

Thinly sliced marinated portobello mushroom –
whipped goat cheese, young pea hummus, toasted almonds, cheese pastry crisp, parsley pesto
(1.,3.,7.,8.,9.)
11,00 € | 

Herring fillet pickled in blackcurrants –
potato foam, trout roe and seaweed roe, rye bread crisp
(1.,3.,4.,7.,10.)
10,50 €

 – 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 and sulphites, 13 – lupin and lupin products, 14 – molluscs and products from molluscs

WARM APPETIZERS

Foie Gras ravioli –
brown butter, duck meat croquette, grapes, pine needle crumble, birch balsamic
(1., 3., 7., 8., 9.)
18,00 €

Baked green mussels –
sriracha, hard cheese, panko, seaweed caviar, pickled shallots
(1., 3., 4., 7., 14.)
13,00 €

MAIN


Sturgeon fillet (fish house *Skangāļi*, Liepa parish) –
Jerusalem artichoke cream, marinated cranberries, quince emulsion
(4., 7., 10.)
19,00 €

Beef fillet steak (Brazil) –
chanterelle – potato cream fondant, root vegetables, peppercorn – broth reduction
(1., 3., 7., 9., 10.)
33,50 €

Beef Osso Buco (farm *Bauņu Bullītis*, Valmiera region) –
caramelised root vegetable cream, coffee-miso sauce
(7., 9., 10.)
26,00 €

Latvian duck fillet (*Gold Wings*, Mālpils region) –
sweet potato – caramelized onion cream, lemongrass quinoa, broccolini, cherry – broth
reduction
(7., 9., 10.)
25,00 €

Pasta (*Cheese Factory*, Rauna, Smiltene region) with tiger prawns –
white wine – butter sauce, Japanese cabbage, fermented garlic cheese
(1., 2., 3., 7., 10.)
13,00 €

Arancini –
truffle – white wine sauce, black trumpet mushrooms, pak choi
(1., 10.)
18,70 € | 

Please ask your waiter for the children's and dessert menu!
A 10% service charge applies to groups of 8 or more guests.