


## 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


Sole –  
citrus *beurre blanc* sauce, trout roe, potato purée with browned butter  
(4., 7.)  
33,80 €

Beef fillet steak (Brazil) –  
chanterelle – potato cream fondant, root vegetables, peppercorn – broth reduction  
(1., 3., 7., 9., 10.)  
32,00 €

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.