

SOUPS

Lightly smoked trout fillet with poached egg, red salmon caviar,
herb toast and langoust-vegetable cream soup (1., 3., 4.)
10,20 €

Veal meatball soup with vegetables,
fresh herbs and sour cream (3., 7.)
7,60 €

Cauliflower cream soup with quinoa seeds, pumpkin ravioli,
black truffle olive oil and roasted almonds (1., 8.)
6,30 €

STARTERS

Herb-butter fried scallop and tiger prawn
served with thyme risotto and tomato stew (2., 4.)
13,70 €

Burratta cheese with sun-dried tomatoes, Kalamata olives, green olives,
pickled paprika, fresh greens and blanched tomato sauce (7.)
13,60 €

Hailander fillet carpaccio (farm «Bauņu bullītis»; meat matured for four weeks) with rucola,
truffle mayonnaise, pickled capers, pine nuts and Parmesan cheese served with brown and
white bread toast (1., 7., 8.)
17,40 €

Caesar salad – crispy Romaine lettuce with anchov – caper dressing
and spiced toast (1., 3., 4., 7., 10.),
served with:
• warm chicken breast and bacon 10,30 €
• tiger prawns 12,40 €

Bread basket with whipped butter (1., 3., 6., 7.)
(small) 2,50 €
(large) 3,50 €

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

MAIN DISHES

Pork ribs with wholegrain mustard sauce, sautéed cabbage
and peel boiled - fried potatoes (7., 10.)
15,80 €

Guinea fowl breast with curry-fried cauliflower, crispy dried pork,
parmesan cheese chips and herb-maple syrup sauce (7.)
16,80 €

Highlander fillet steak (farm «Bauņu bullītis»; meat matured for four weeks)
served with blue cheese risotto and herbal olive oil sauce (7., 12.)
29,30 €

Fried tuna fillet with butter - sesame sauce, scallop, red trout caviar,
fried tiger prawns, served with fresh salad and lemon sauce (2., 4., 7.)
21,30 €

Oven-baked pumpkin with caramelised beetroot, soft goat cheese,
pine nut salad and birch syrup-olive oil sauce (7., 8.)
8,60 €

DESSERTS

Pear brewed in kombucha served with maple syrup cream,
dried dates and roasted pecans (8.)
8,20 €

Floating islands with bird's milk and vanilla sauce
prepared according to ancient Latvian recipe (3., 7.)
7,30 €

Warm dark chocolate pie with homemade vanilla ice cream,
garden berries and fresh mint leaves (1., 3., 7.)
8,80 €

Sorbet (mango, strawberry, blackcurrant, lime-basil)
3,50 €

Vanilla ice-cream
3,50 €

Please ask your waiter for our children's menu!