

## SOUPS

Cream of tomato soup with fresh goat cheese, basil pesto and spiced croutons (1, 3, 7, 8)  
6,90 €

Veal meatball soup with seasonal vegetables, fresh herbs and sour cream (3, 7)  
5,40 €

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

## STARTERS AND SALADS

Snack platter with Brie and *Grana Padano*, prosciutto, dry-cured venison fillet, hazelnuts, grapes, fruit jam and grissini (1, 3, 7, 8)  
for two 16,90 €

Vegetable salad with fresh goat cheese, salad selection, cucumbers, peppers, cherry tomatoes, Kalamata olives and hemp oil (7)  
8,60 €

Chef's special smoked sea trout salad with grapefruit fillets, fresh avocado, cherry tomatoes, soft-boiled egg, salmon caviar and citrus and yoghurt dressing (3, 4, 7)  
9,40 €

Caesar salad – crispy Romaine leaves with anchovy and caper dressing  
and spiced croutons (1, 4, 3, 7, 10), served with:

- warm chicken breast and bacon 7,90 €
- tiger prawns 9,80 €

### ALLERGENS

1 – cereals and products from cereals, 2 – crustaceans and products from crustaceans, 3 – eggs and product from eggs, 4 – fish and fish products, 5 – peanuts and products from peanuts, 6 – soybeans and product 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 product from sesame seeds, 12 – sulphur dioxide and sulphites, 13 – lupin and lupin products, 14 – molluscs and products from molluscs

## MAIN DISHES

Grilled duck breast with spiced sautéed beetroot, roasted butternut squash, fresh goat cheese and homemade cherry sauce (1, 3, 7, 8, 10)  
16,80 €

Suckling-pig tenderloin roast with mustard sauce, sautéed cabbage, crispy bacon, and oven-roasted potatoes (1, 7, 10)  
11,60 €

Grilled rib-eye steak (*Rūķīši* farm, aged for four weeks) served with sautéed potatoes and horse mushroom, cream and herb sauce (7)  
26,70 €

Fresh basil pesto pasta with roasted chicken fillet, cherry tomatoes, spinach and Mozzarella (1, 3, 6, 7, 8)  
11,70 €

Catch of the day (*ask your waiter or waitress what's on offer*)  
15 €

Red beetroot sautéed in spices with butternut squash, fresh goat cheese, toasted pumpkin seeds and fresh salad (7)  
8,60 €

Add something extra to your dish:

Tiger prawns fried in butter	1 piece	1,20 €
Smoked pork belly	1 slice	0,60 €
Mixed leaf and sprout salad	100 g	2,80 €

## Desserts

Oven-baked apple with homemade vanilla ice cream, garden berries and fresh mint leaves (1, 3, 7)  
6,60 €

Floating islands cooked to an old Latvian recipe with airy milk soufflé and vanilla sauce (3, 7)  
5,80 €

Homemade sorbet (*ask your waiter or waitress what's on offer*) (3)  
2,50 €

For kids' menu, ask our waiter staff

10% service charge for groups of eight or more people