

DESSERTS.....12

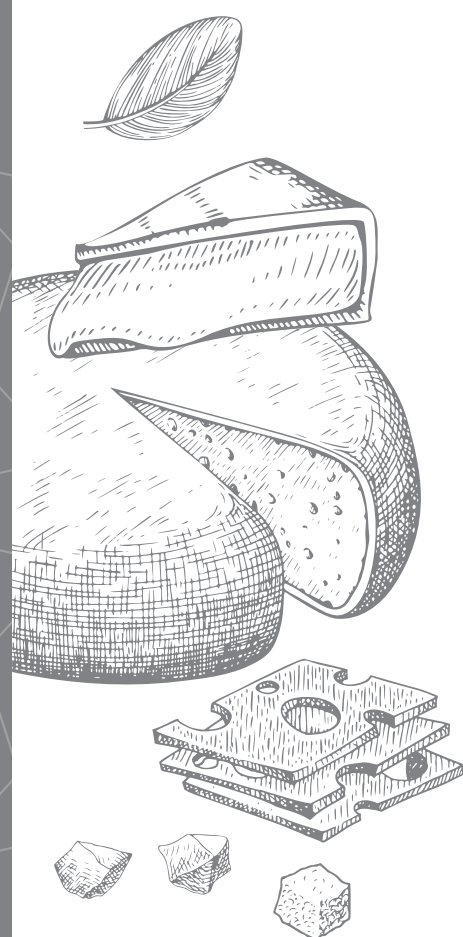
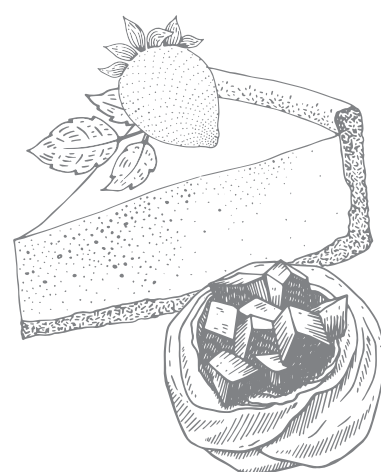
CREME BRULEE ^{3, 7, 8}
tonca beans / demerara sugar

WHITE CHOCOLATE CHEESECAKE ^{1, 7}
green apple gel

DESTROYED NAPOLEON ^{1, 3, 7}
diplomat cream / drunken strawberries

CAPUCCINO MOUSSE ^{1, 3, 7, 8}
Valrhona chocolate / cinnamon / nut crumble

WARM ALMOND APPLE FLAN ^{1, 3, 7, 8}
cranberry sauce / plombir ice cream



SPECIAL SELECTION OF CHEESES21

LOCAL SEMI HARD CHEESE IEVA
pronounced creamy flavour, with flavours
of walnut and fenugreek seeds

LATVIAN HARD CHEESE
very intense and piquant flavour,
6 month matured hard cheese

CABRA AL ROMERO
goat cheese with rosemary, is made with pasteurised
100% murcian goat's milk, with some citrus flavours

MANCHEGO
DOP Grand Valle de Montecelo, most famous
Spanish hard cheese, made from unpasteurized
sheep's milk; it has a mild, creamy and sweet aroma

REBLOCHON DE SAVOIE
soft washed-rind and smear-ripened French
cheese, made in the Alpine region

MUNSTER GÉROMÉ
soft cheese with strong tasting, mainly made from milk
from the Vosges region - between Alsace, Lorraine and
Franche-Comté

Cheese plate is served with ginger-pear jam
and crispy crackers

THE DISHES ON THE MENU CONTAIN THE FOLLOWING ALLERGENS:

- 1 Cereals containing gluten
- 2 Crustaceans and products thereof
- 3 Eggs and products thereof
- 4 Fish and products thereof
- 5 Peanuts and products thereof
- 6 Soybeans and products thereof
- 7 Milk and products thereof (including lactose)
- 8 Nuts
- 9 Celery and products thereof
- 10 Mustard and products thereof
- 11 Sesame seeds and products thereof
- 12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂
- 13 Lupin and products thereof
- 14 Molluscs and products thereof

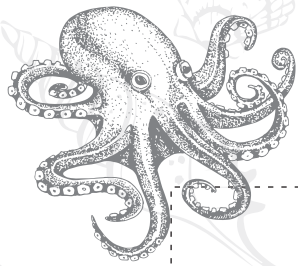
For your convenience, the dishes containing allergens have numbers on the menu.
If you have an allergy or food intolerance, please inform the waiter.



VIEW

SEAFOOD & GRILL

View with taste



SEAFOOD

SIGNATURE PLATTER 120

1, 2, 3, 4, 6, 11, 14

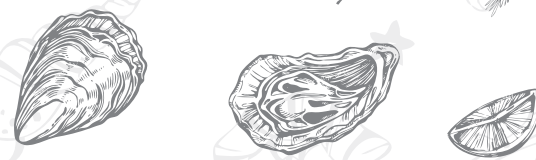
4 oysters / wild keta caviar / crayfishes / octopuses / squids / salmon tartare / spicy tuna tartare / hamachi tartare / tiger prawns / mussels / ciabatta

TARTARE SELECTION

CLASSIC SALMON ^{1,3,4}	19
shallot onions / capers / quail egg / herbs	
SPICY TUNA ^{1,3,4,11}	24
ginger / sesame / chili kewpie mayonnaise / spring onions / avocado cream	
HAMACHI ^{1,4,6,11}	24
yuzu ponzu / spring onions / chili	
PRAWNS AND SCALLOP ^{1,4,6,11}	24
lime / soy sauce / fresh berries / cilantro / sesame	
HERRING ^{1,4}	12
shallot onions / apples / mustard / olive oil / trout caviar / rye bread crouton	
VENISON TARTARE ^{1,3,10}	22
pickled porcini / tobiko caviar	

OYSTERS

	6 pcs.	12 pcs.
GILLARDEAU NR. 2, FRANCE ^{4,6,14}	45	90
crunchy texture with a mild nutty taste		
SENTINELLE SPECIALE NR. 2, FRANCE ^{4,6,14}	40	70
pulpy and crunchy, with forrest nut and almond flavour		
FINE DE CLAIRE NR. 2, FRANCE ^{4,6,14}	28	48
juicy with a balanced taste and sweeter, fruitier flavour		
FRIANDISA NR. 4, FRANCE ^{4,6,14}	33	60
creamy with sweet taste		
Oysters are served with "mignonette" sauce with aronia juice		



SOUPS

BALTIC FISH SOLANKA ^{2,4}	19
salmon / catfish / prawns / onions / carrots / olives / potatoes / sour cream / tomatoes	
TOM YUM GOONG ^{2,4,7}	19
tiger prawns / noodles	

CHANTERELLE CREAM OF SOUP ^{1,7}	14
fried chanterelles / croutons with truffle oil	
COLD BEETROOT SOUP ^{3,7,10}	12
quail egg / kefir	

SALADS

RIB-EYE STEAK ^{7,10}	29
grilled corn / cherry tomatoes / Gorgonzola cheese / Dijon mustard sauce	
TIGER PRAWN ^{2,6,11}	29
avocado / cherry tomatoes / cucumber / onions / arugula / yuzu ponzu sauce	
LOBSTER ^{2,3,7}	29
avocado / marinated ginger / mango / cherry tomatoes / chili kewpie mayonnaise	
GOAT CHEESE ^{1,7}	26
pearl couscous / tomatoes / marinated onions / citrus sauce	
SEAFOOD (warm) ^{2,4,14}	29
salmon / tiger prawns / Vongole clams / squid / octopus / scallops / red caviar / cherry tomatoes / garlic / green curry	

APPETIZERS

TEMPURA TIGERPRAWNS ^{2,7}	22
tartare sauce	
SCALLOPS ^{7,14}	28
cauliflower puree / spinach / lemongrass	
BRUSCHETTA TRIO ^{1,3,4,7}	18
• cold smoked Baltic salmon / dill cream cheese / ciabatta	
• sprat / quail egg / horseradish cream / wholegrain bread	
• shrimp cocktail / avocado / garlic ciabatta	

SEAFOOD

GRILLED SEAFOOD ^{2,14}	55
tiger prawns / Vongole clams / mussels / squid / octopus tentacle / scallops	
OCTOPUS TENTACLE (1 pc. / 2 pcs.) ⁴	29 / 55
marinated potatoes / spinach / tomato salsa	
GRILLED LOBSTER ^{2,7}	55
herb butter / garlic / pineapple	

LOBSTER THERMIDOR ^{2,7}	55
white mushrooms / shallots onions / butter / brandy / cream / white wine / garlic / Parmesan cheese	
JUMBO SHRIMPS MARGARITA ^{1,2,7}	32
garlic bread / tequila / lime / cherry tomatoes / curry and yogurt sauce	
BOILED CRAYFISHES IN DILLS (500g) ²	48

VIEW

SEAFOOD & GRILL

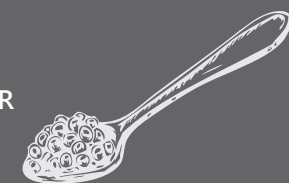
SUSHI AND SASHIMI

PHILADELPHIA MAKI ^{3,4,7}	19	SASHIMI SET.....	19
salmon / cucumber / Philadelphia cheese / red caviar / mayonnaise		salmon (40g) / tuna (40g) / hamachi (40g)	
DRAGON UNAGI MAKI ^{4,6,7,11}	24	HOT ROLLS.....	
eel / avocado / cream cheese / unagi sauce		CRISPY TEMPURA EBI ROLL ^{1,2,3,6,11}	20
EBITEN AVOCADO MAKI ^{2,3,6}	20	tiger prawn / marinated ginger / chuka / chilli mayonnaise	
tiger prawn / avocado / cucumber / chili mayonnaise / teriyaki		CRISPY TEMPURA UNAGI ROLL ^{1,3,4,6,11}	24
LOBSTER SESAME MAKI ^{2,3,11}	24	eel / cucumber / chilli mayonnaise / unagi sauce	
lobster meat / cucumber / takuan raddish / tobiko / sesame / kewpie mayonnaise		NIGIRI (1 pc.).....	
CALIFORNIA MAKI ^{2,3,4}	24	• Unagi 5	• Hamachi 5
crab meat / avocado / tobiko / kewpie mayonnaise		• Salmon 4	• Tiger prawn 4
TUNA SESAME MAKI ^{3,4,11}	20	• Tuna 5	• Scallop 5
tuna / sesame / cucumber / teriyaki / tobiko caviar / kewpie mayonnaise			

RED CAVIAR | PREMIUM SELECTION

These salmon caviars are hand-produced using no preservatives, additives nor added oil. The product range offers the pure taste of wild salmon caviar without any disturbing side-tastes like bitterness from preservatives or sweetness for industrial production processes.

WILD KETA CAVIAR.....	100g	50
GORBUSCHA CAVIAR.....	35	



BLACK CAVIAR | PREMIUM SELECTION

All of the caviars are malossol (salt content max 3,0%) and are farmed in fresh alpine spring-water without the use of recirculation systems, which may alter the authentic pure taste and emotion from these rare delicacies.

CLASSIC SELECTION OSCIETRA pasteurized, sturgeon.....	50g	100g	100	170
CALVISIUS TRADITION ROYAL fresh, white sturgeon.....	150	270		
ARS ITALICA DA VINCI fresh, Adriatic sturgeon.....	120	220		

Even though the caviar market has been saturated with hybrid caviar species, we believe that only the pure authentic sturgeon can give people the emotion and experience they are really looking for – one filled with enjoyment, luxury and celebration.

Caviar is served with pancakes^{1,7} / sour cream / quail eggs / croutons / chopped shallots / herbs

VEGETARIAN APPETIZERS

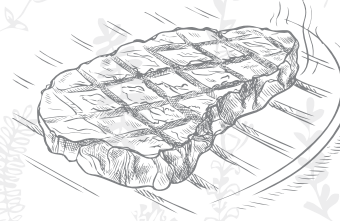
GRILLED STUFFED AVOCADO ¹	19
chickpeas / couscous / corn / tomato salsa	
QUINOA AND MANGO SALAD ¹	22
avocado / zucchini / cucumber / tomatoes / citrus sauce / seasonal berries	
HOMEMADE HUMMUS ¹	16
olive mix / seasonal vegetables	



VEGETARIAN MAIN COURSE

HOME-STYLE BAKED POTATOES WITH CHANTERELLES ⁷	25
ORZOTTO WITH ZUCCHINI ¹	16
eggplant tomato sauce	
HOME-STYLE MARINATED PORCINI WITH NEW POTATOES IN HERBS ⁷	22

GRILL



JOSPER GRILL

CHATEAUBRIAND STEAK, LATVIA.....	350g	50
RIB-EYE, USA.....	250g	55
LAMB RUMP STEAK SKEWERS.....		39
HOLSTEIN BEEF RIBS.....	700g	35
SURF & TURF / RIB-EYE, JAMBO SHRIMPS, GARLIC BUTTER ^{2,4}		65

Served with baked mushrooms, grilled corn, new potatoes and sauce by choice

KING SIZE

(2-3 persons, cooking time 45 minutes) 100g

TOMAHAWK STEAK, LATVIA ^{3,7}	1,2-2 kg	10
BEEF HAMMER, LATVIA ^{3,7}	1,8-2,4 kg	6

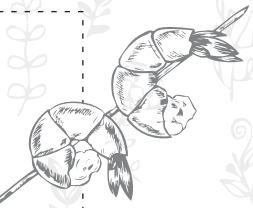
Served with caramelized seasonal vegetables and tomato salad

SURF & TURF GRILL MIX^{2,4} 120

for two

beef ribs / lam rumpsteak skewer / beef rib-eye / octopus / tiger prawns / scallops

SAUCES	GARNISH
BBQ and whiskey / pepper / garlic aioli	truffle-potato puree / grilled vegetables / cabbage coleslaw



CHEF'S CHANTERELLE MENU



IRISH RACK OF LAMB WITH HERB CRUST ^{1,5,7}	39
chanterelle couscous / creamy demi glace	
LATVIAN BEEF FILET MIGNON ⁷	38
potato and mushroom puree / chanterelle sauce	
PIKE-PERCH FILET WITH CHANTERELLE CREAM ^{4,7,14}	28
green asparagus / Vongole clams / new potatoes	
CATFISH FILET WITH CRISPY CRUST ^{4,7}	28
potato and leek cream / chanterelles	

BURGER MENU

WAGYU BEEF ^{1,3,7}	32
smoked mayonnaise / caramelized onions / Cheddar cheese / salad / spring onions / smoked mayonnaise	
RIB-EYE STEAK ^{1,3,7,10}	28
premium beef steak / bacon / tomatoes / onions / pickled vegetables / Cheddar cheese / mustard tartare sauce	
VENISON ^{1,3,7}	28
smoked Burrata cheese / red onion chutney	
SURF & TURF JUMBO SHRIMPS ^{1,2,3,4,7}	28
premium beef / scallop / tiger prawns / cheese sauce	

Burgers are served with sweet potato fries and truffle aioli



CHARCOAL GRILLED WHOLE FISH^{3,4,7}

ask the waiter about the catch of the day

SERVED

with caramelized seasonal vegetables, tomato salad and home-made smoked garlic aioli

