

DESSERTS..... 12

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

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

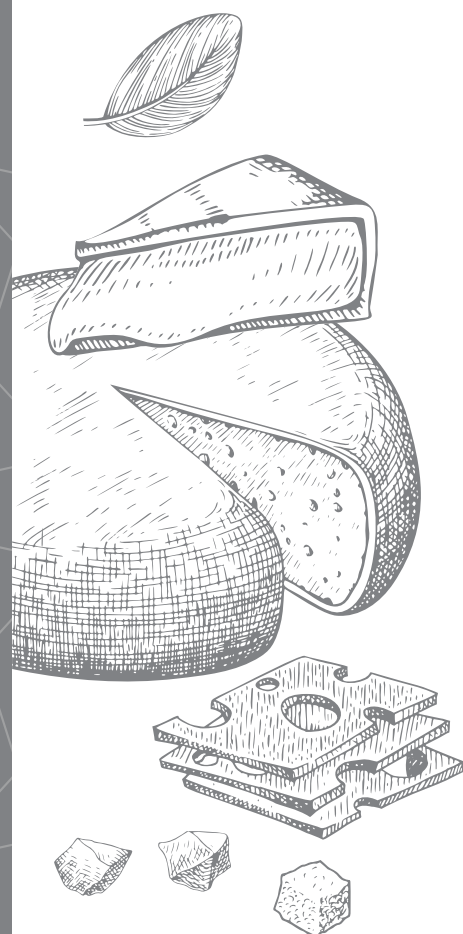
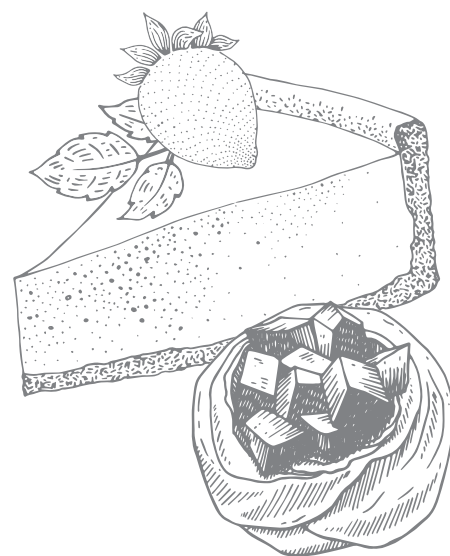
DESTROYED NAPOLEON ^{1,3,7}
diplomat cream / drunken strawberries

AIRY CHOCOLATE CAKE ^{1,3,5,7,8}
vanilla sauce / raspberries

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

ICE CREAM SELECTION

SORBET SELECTION



SPECIAL SELECTION OF CHEESES 21

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

TARTARES

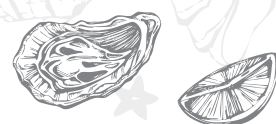
CLASSIC SALMON ^{1,3,4} 19	shallot onions / capers / quail egg / herbs
PONZU TUNA ^{1,3,4,11} 24	ponzu / sesame / chili kewpie mayonnaise / spring onions / avocado cream
HERRING ^{1,4} 12	shallot onions / apples / mustard / olive oil / trout caviar / rye bread crouton
BEEF FILLET 19	pickled porcini / tobiko caviar

OYSTERS

GILLARDEAU NR. 2, FRANCE ^{4,6,14} 45	6 pcs. 12 pcs. 90
crunchy texture with a mild nutty taste	

FINE DE CLAIRE NR. 2, FRANCE ^{4,6,14} 28	48
juicy with a balanced taste and sweeter, fruitier flavour	

Oysters are served with "mignonette" sauce with aronia juice



SOUPS

FISH SOLANKA ^{2,4} 19	salmon / catfish / prawns
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MUSHROOM CREAM OF SOUP ^{1,7,9} 14	porcini / white mushrooms / croutons with turffle oil
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GOULASH SOUP ^{7,9} 14	beef / root vegetables
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SALADS

TIGER PRAWN ^{2,6,11} 25	avocado / cherry tomatoes / cucumber / onions / arugula / yuzu ponzu sauce
LOBSTER ^{2,3,7} 29	avocado / marinated ginger / mango / cherry tomatoes / chili kewpie mayonnaise
SEAFOOD (warm) ^{2,4,14} 29	salmon / tiger prawns / Vongole clams / squid / octopus / scallops / red caviar / cherry tomatoes / garlic / green curry
CAESAR ^{3,4,7} 22	• tiger prawns • lightly salted salmon • grilled chicken breast
VEGETABLES 13	tomato selection / cucumber / avocado / salad mix / red onion / radish / green vinegret

APPETIZERS

TEMPURA TIGERPAWNS ^{2,7} 22	tartare sauce
SCALLOPS 28	parsnip puree / green oil
ESCALOPE FOIE GRAS ^{1,7,8} 19	home-made brioche / apple with berries
BRUSCHETTA TRIO ^{1,3,4,7} 18	• cold smoked salmon / dill cream cheese • Baltic sprat / quail egg / horseradish cream • shrimp cocktail / avocado

SEAFOOD

GRILLED SEAFOOD ^{2,14} 55	tiger prawns / Vongole clams / mussels / squid / octopus tentacle / scallops
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JUMBO SHRIMPS MARGARITA ^{1,2,7} 32	garlic bread / tequila / lime / cherry tomatoes / curry and yogurt sauce
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OCTOPUS TENTACLE (1 pc. / 2 pcs.) ⁴ 29 / 55	marinated potatoes / spinach / tomato salsa
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VIEW

SEAFOOD & GRILL

SUSHI AND SASHIMI

PHILADELPHIA MAKI ^{3,4,7} 19	salmon / cucumber / Philadelphia cheese / red caviar / mayonnaise
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CALIFORNIA MAKI ^{2,3,4} 24	crab meat / avocado / tobiko / kewpie mayonnaise
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EBITEN AVOKADO MAKI ^{2,3,6} 20	tiger prawn / avocado / cucumber / chili mayonnaise / teriyaki
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LOBSTER SESAME MAKI ^{2,3,11} 24	lobster meat / cucumber / takuan raddish / tobiko / sesame / kewpie mayonnaise
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SASHIMI SET 19	salmon (40g) / tuna (40g) / sea scallops (40g)
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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 50	100g
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 100	50g 100g 170	
pasteurized, sturgeon		

CALVISIUS TRADITION ROYAL 150	270
fresh, white sturgeon	

ARS ITALICA DA VINCI 120	220
fresh, Adriatic sturgeon	

VEGETARIAN APPETIZERS

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

TEMPURA CAULIFLOWER ^{1,11} 19	delicate curry sauce
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EGGPLANT LASAGNA ^{1,7} 23	white mushrooms / cream / Mozzarella cheese / Parmesan cheese
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MUSHROOM RAVIOLI ^{1,3,7} 21	mushroom sauce / Parmesan cheese
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GRILL

JOSPER GRILL

CHICKEN TABAKA 28	
CHICKEN SHASHLIK 25	
LAMB CHICKEN 33	
HOLSTEIN ГОВРЪЖЬИ РЕБРА 700g 35	
CHATEAUBRIAND STEAK, LATVIA 350g 50	
RIB-EYE, USA 250g 55	
SURF & TURF / RIB-EYE, JAMBO SHRIMPS, GARLIC BUTTER ^{2,4} 65	



Our dishes on coals served with sweet potato fries and grilled vegetables. Sauces by your choice: barbeque-whiskey, green pepper, garlic aioli, home-made tomato sauce

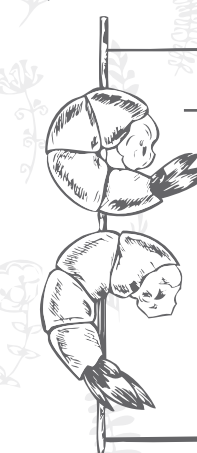
SURF & TURF GRILL MIX 89 FOR TWO

1,4,14

baked rockfeller oysters / prawn skewers / salmon fillet / octopus tentacle / chicken shashlik / lamb on the bone / beef ribs

SAUCES
green pepper sauce / remoulade sauce / special tomato sauce

GARNISH
sweet potato fries / grilled vegetables / cabbage coleslaw



CHEF'S OFFER



FAROE ISLAND SALMON ^{4,7,10} 34	honey mustard glaze / dill sauce / green asparagus / potato gratin
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DUCK FILLET ⁷ 32	parsnip puree / yellow prune / madeira sauce / beetroot chips
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LOBSTER PASTA ^{1,2,4,7,14} 69	FOR TWO lobster bisque / brandy / cream / Parmesan cheese / basil
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BURGERS

WAGYU BEEF ^{1,3,7} 32	caramelized onions / Cheddar cheese / salad / spring onions / smoked mayonnaise
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RIB-EYE STEAK ^{1,3,7,10} 28	premium beef steak / bacon / tomatoes / onions / pickled vegetables / Cheddar cheese / mustard tartare sauce
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SURF & TURF JUMBO SHRIMPS ^{1,2,3,4,7} 28	premium beef / scallop / tiger prawns / cheese sauce
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Burgers are served with sweet potato fries and truffle aoli

