

COLD APPETIZERS

OYSTERS

1/2 dozen to choose

Gillaurdeau, (France) 35,00

Muirgen (Ireland) 33,00

Bouzigue (France) 20,00

VENISON CARPACCIO

chanterelle confit,

Parmigiano reggiano, truffle oil

15,00

FARM RABBIT PATE

homemade beet brioche

17,00

GOAT CHEESE MOUSSE

marinated white asparagus

14,00

OYSTERS SALAD

citrus dressing, seasonal greens

17,00

BALTIC RYE BRUSCHETTA

salted anchovies, quail eggs,

anchovy sauce

9,00

GRILLED YELLOW-FIN TUNA

Teriyaki sauce, mildly marinated

white asparagus

17,00

WARM APPETIZERS

BALTIC STYLE "NICOISE" SALAD

smoked eel, young potatoes,

boiled quail eggs

17,00

GRILLED SEA SCALLOPS

green asparagus puree

17,00

WARM OCTOPUS AND CALAMARI SALAD

boiled quail eggs, young potatoes,

cherry tomatoes

17,00

KAMCHATKA CRAB

truffle infused mashed potatoes

17,00

FOIE GRAS RAVIOLI

cognac infused butternut squash purée

17,00

KAMCHATKA CRAB MEAT RAVIOLI

seafood bisque sauce

17,00

GRILLED PRAWNS

tomato salsa, avocado tartar

13,50

SOUPS

OUR FISH, SEAFOOD CHOWDER

mussels, shrimps, fish of the day, cream, seasonal vegetables

14,00

LATVIAN BOUILLABAISSE

served with catfish, pike perch, river trout fillets

14,00

LAMB GOULASH SOUP

rack of lamb, seasonal vegetables, crème fraiche, home made pesto

9,00

MAIN COURSE

Most of our main courses are prepared on Josper charcoal grill

VENISON TENDERLOIN

*potato Dauphinoise gratin, chanterelles,
redcurrant sauce*

24,00

PIKE PERCH FILLET

*mussel sauce, mashed potatoes,
spinach, fennel confit*

22,00

BARBARY DUCK BREAST

turnip puree, citrus sauce

24,00

GRILLED MIX OF SEAFOOD DELIGHTS

*tiger prawns, scallops, black mussels,
calamari, octopus*

28,00

LAMB STEAK

*grilled potatoes, baby carrots,
blackberry sauce*

24,00

BALTIC SALMON FILLET

*creamy mashed parsnip,
salmon roe, baby spinach*

22,00

LAMB TONGUES

*lemon & potato mash,
seasonal vegetables*

22,00

FLOUNDER

*oven baked herbed
young potatoes & vegetables*

22,00

STEAK MENU

ARGENTINEAN BEEF FILLET	200g	33.00
IRISH 28 DAYS DRY-AGED STRIP LOIN	250g	30.00
NEW ZEALAND RIB-EYE	250g	28.00

Our steaks are served with Pan-seared mushrooms and "Pont Neuf" potatoes

And a sauce of your choice:

*"Cafe de Paris" butter
Red wine sauce
Creamy mixed pepper sauce
Our barbeque sauce*

Extra side dishes: **4.00**

*"Reblochon" mashed potatoes
Buttered baby spinach
"Pont Neuf" potatoes
Glazed young vegetables
Green asparagus*