



Baltic Beach Hotel & SPA

★★★★★

CELEBRATE LATVIA'S BIRTHDAY

M E N U

COLD-SMOKED EEL

WITH NEW POTATO SALAD, HOMEMADE MAYONNAISE, RYE CRISPS,
AND PICKLED CUCUMBERS IN A MUSTARD-DILL MARINADE

VENISON TENDERLOIN

WITH ONION JAM AND SMOKED EGG CREAM
ON RYE BRUSCHETTAS WITH GARLIC

HOMEMADE YELLOW PEA HUMMUS

WITH BEETROOT PEARLS, ONION CRISPS,
AND SMOKED CHEESE CREAM

DUCK MEATBALLS

WITH PORCINI MUSHROOM SAUCE, MASHED POTATOES,
AND OVEN-ROASTED CUMIN PUMPKIN

PORK KNUCKLE ROULADE

IN DARK BRENGUĻI BEER SAUCE, WITH PEA PURÉE
AND BRAISED SAUERKRAUT

PIKE PERCH FILLET

IN CREAMY SAUCE WITH BRAISED HONEYED CELERY
AND CARAMELIZED ONION PURÉE

RYE BISCUIT DESSERT

WITH APPLES, LINGONBERRIES, SOUR CREAM,
AND LAIMA DARK CHOCOLATE