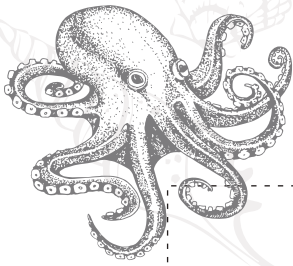




VIEW

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 croutons

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 / sous vide egg yolks / 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 / eel / prawns / onions / carrots / olives / potatoes / sour cream / tomatoes	
TOM YUM GOONG ^{2,4,7}	19
tiger prawns / noodles	

BOLETUS CREAM SOUP ⁷	14
crouton 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	
BAO BUNS ^{1,2,3,4,7}	18
• prawns / salmon / cilantro / red onion / avocado / chili kewpie mayonnaise	
• "confit" duck / red onion / cucumber / marinated ginger / hoisin sauce	
BRUSCHETTA SELECTION ^{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	
BOILED CRAYFISHES IN DILLS (500g) ²	48

LOBSTER THERMIDOR ^{2,7}	55
white mushrooms / shallots onions / butter / brandy / cream / white wine / garlic / Parmesan cheese	
GRILLED LOBSTER ^{2,7}	55
herb butter / garlic / pineapple	
JUMBO SHRIMPS MARGARITA ^{1,2,7}	32
garlic bread / tequila / lime / cherry tomatoes / curry and yogurt sauce	

VIEW

SEAFOOD & GRILL

SUSHI AND SASHIMI

PHILADELPHIA MAKI ^{3, 4, 7} 19

salmon / cucumber / Philadelphia cheese / red caviar / mayonnaise

DRAGON UNAGI MAKI ^{4, 6, 7, 11} 24

eel / avocado / cream cheese / unagi sauce

EBITEN AVOCADO MAKI ^{2, 3, 6} 20

tiger prawn / avocado / cucumber / chili mayonnaise / teriyaki

LOBSTER SESAME MAKI ^{2, 3, 11} 24

lobster meat / cucumber / takuan raddish / tobiko / sesame / kewpie mayonnaise

CALIFORNIA MAKI ^{2, 3, 4} 24

crab meat / avocado / tobiko / kewpie mayonnaise

TUNA SESAME MAKI ^{3, 4, 11} 20

tuna / sesame / cucumber / teriyaki / tobiko caviar / kewpie mayonnaise

SASHIMI SET 19

salmon (40g) / tuna (40g) / hamachi (40g)

TEMAKI (1 pc.)

• Unagi	8	• Hamachi	8
• Salmon teriyaki	6	• Tempura tiger prawn	6
• Spicy tuna	8	• Spicy lobster	12

NIGIRI (1 pc.)

• Unagi	5	• Hamachi	5
• Salmon	4	• Tiger prawn	4
• Tuna	5	• Scallop	5

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.

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

CLASSIC SELECTION OSCIETRA 50g 100g 100 170

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

turkish peas / white mushrooms / tomato salsa



QUINOA AND MANGO SALAD ¹ 22

avocado / zucchini / citrus sauce

HOMEMADE HUMMUS ¹ 16

olive mix / seasonal vegetables



VEGETARIAN MAIN COURSE

RAVIOLI WITH MUSHROOMS ¹ 22

mushroom-cream sauce / Parmesan cheese

RISOTTO WITH ZUCCHINI ¹ 16

eggplant tomato sauce

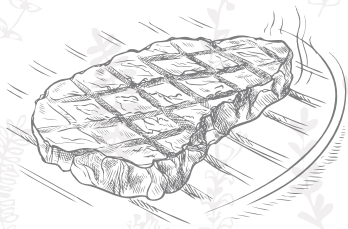


GRILL

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 / mini squids / crayfishes

SAUCES

BBQ and whiskey / pepper / garli aioli

GARNISH

truffle-potato puree / grilled vegetables / cabbage coleslaw



CHEF'S SPECIAL



LATVIAN BEEF FILET MIGNON WITH CRAB MEAT^{2,3,7} 42

potato and smoked garlic puree / béarnaise sauce

IRISH RACK OF LAMB WITH HERB CRUST^{1,7,8} 39

pearl couscous / tomatoes / spinach / Parmesan cheese / pistachios / madeira sauce

MISO-GLAZED BLACK COD FILLET WITH NUT SAUCE^{4,5,6,11} 42

pak choi / edamame beans / spring onions / peanuts / sesame

PIKE-PERCH FILET IN CRAYFISH BISQUE WITH VONGOLE CLAMS^{4,7,14} 35

green asparagus / spinach / new potatoes

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 steak / scallops / tiger prawns / cheese sauce	

Burgers are served with sweet potato fries and truffle aoli



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

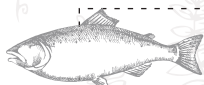
ask the waiter about the catch of the day

SERVED

with caramelized seasonal vegetables, tomato salad and sauce by choice

SAUCES

garlic aioli / truffle mayonnaise / yogurt sauce with herbs and lemon



DESSERT..... 10,5

CHOCOLATE

cremeux / crispy truffle / airy chocolate / sauce

LEMON

vanilla / meringue

CARAMEL

caramel cheesecake / raspberries

MANGO

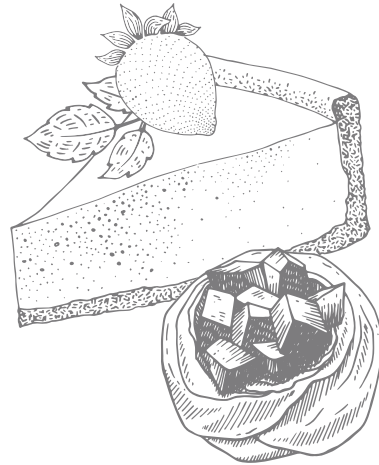
pavlova / whipped cream / ice-cream

PINEAPPLE

mango and pineapple gazpacho / coconut panna cotta

HOMEMADE ICE-CREAM

HOMEMADE SORBET



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

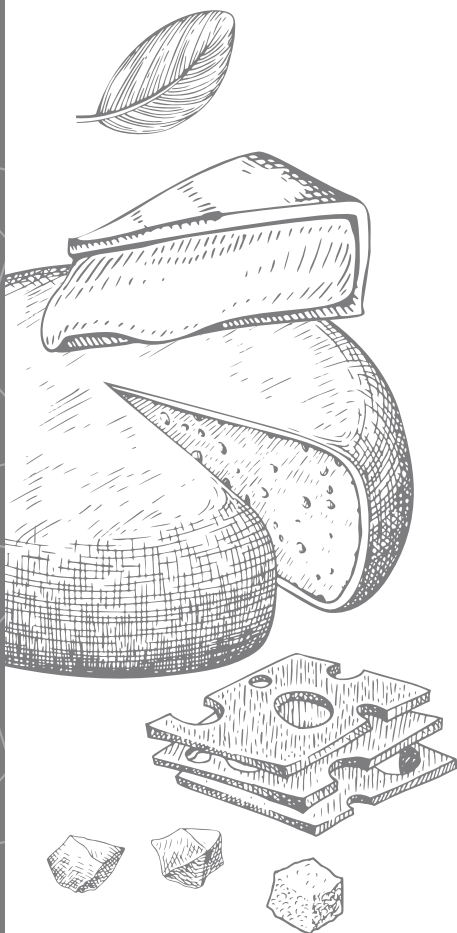
REBLOCHON DE SAVOIE

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.