VEGETARIAN & VEGAN MENU

APPETIZERS

Fresh leaf salad with smoked eggplant, avocado, radish, and pistachios ..... 7.00 €

Tomato carpaccio with Mozzarella, arugula, and truffle oil ..... 10.00 €

Grilled champignons filled with cheese and egg ..... 6.50 €

Choux pastry puffs filled with vegetable cream ..... 7.00 €

Grilled rutabaga & Tofu appetizer with peaches ..... 8.00 €

Homemade hummus with chanterelles, grilled corn pita bread and caramelized butter ..... 12.00 €

MAIN COURSES

Celery root steak with Mediterranean spices, served with apple - mint salad and *Café de Paris* Sauce ..... 10.00 €

Ravioli stuffed with Burrata cheese, served with tomato-basil sauce and citrus pesto ..... 12.00 €

Broccoli steak served with sun-dried tomatoes, asparagus aalsa, and truffle & pumpkin seed oil ..... 15.00 €

Sweet potato ragout in coconut milk with chickpeas, quinoa, coriander, and sesame seeds ..... 10.00 €

DESSERTS

Fresh strawberry soup with basil and coconut flakes ..... 6.00 €

Latvian sea buckthorn mousse with pistachios and freeze-dried raspberries ..... 6.00 €

Strawberry cream with peaches and passion fruit sauce ..... 6.00 €

Panna Cotta with poppy seeds, raspberry sauce, and berries ..... 6.00 €

Baked apple & cinnamon cream with caramelized oats and nuts ..... 6.00 €

Brownie with pistachio sauce ..... 6.00 €

- vegan - vegetarian - gluten-free - lactose-free

Baltvilla