

CELEBRATION MENU OPTIONS

1. Guests choose dishes from our menu;
2. Table-served appetizers + main courses from the menu;
3. Three-course menu;
4. Selection from the vegan / vegetarian menu

VIEW THE MENU

[Restaurant menu](#)

[Celebration appetizers](#)

[Three-course menu](#)

[Vegan / Vegetarian menu](#)



CELEBRATION APPETIZER

*The offer is valid for
a minimum of 6 persons*

*Delicious appetizers for a small celebration – a perfect start before
the main course to create a special atmosphere and delight your guests.*

Option I 18 € / 1 pers.

Grilled tiger prawn and
romaine lettuce salad with
anchovy cream and Parmesan
cheese

Roasted Latvian beets with
goat cheese, orange fillets, pine
nuts and honey–truffle
dressing

Pork terrine with duck liver
pâté, grilled bell pepper and
pickled pattypan squash

Venison tartare with egg yolk
gel, pickled pattypan squash
and potato crisps

Pike–perch aged in herbs and
sweet–sour sauce with carrots
and fennel in a light escabeche
marinade

Option II 22 € / 1 pers.

Burrata cheese with tomatoes,
cured meat, pesto sauce, green
salad and kimchi seeds

Tuna tataki with orange fillets,
fennel and mixed green leaves

Scallop mousse with green
tomato–yuzu chutney and
flying fish roe

Lightly marinated and torched
trout with onion cream and fresh
apple strips

Venison tartare with egg yolk gel,
pickled pattypan squash and
potato crisps

Smoked beef carpaccio with
rocket and porcini–truffle aioli

*Chilled still water with natural infusions
and bread basket included in the price*



MENU

Starters

Latvian beets with goat cheese

Orange segments. Pine nuts.
Beetroot crisps. Honey-truffle sauce.

or

Seared trout

Caramelized onion cream. Fresh
apples. Mixed green leaves.

or

Pork terrine

Duck liver pâté. Pickled cauliflower.
Grilled bell pepper. Pickled pattypan
squash. Brioche bread.

Main Course

Orecchiette pasta

Pomodorigina sauce. Porcini, shiitake and
button mushroom ragù. Sage. Pine nuts.

or

Halibut Fillet

Leek julienne. Mushroom duxelles.
Celery chip.

or

Duck breast

Parsnip, apple & celery purée.
Beetroot relish. Kale chips.

Desserts

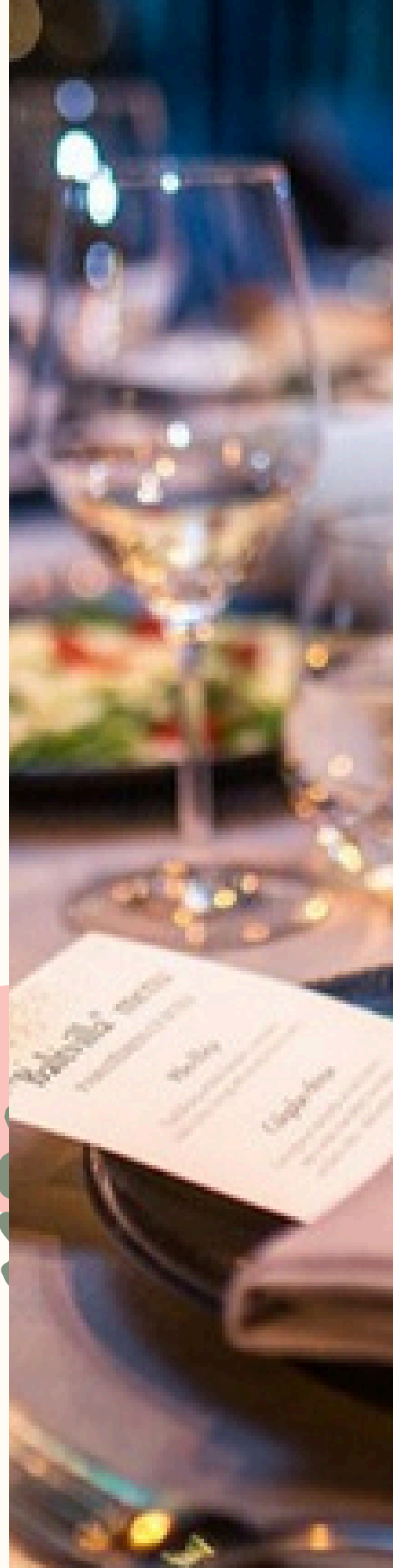
Chocolate mousse

with brownie and
cherry sauce

or

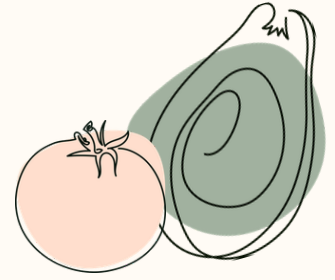
Apple strudel

with pear- caramel
ice cream








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

