

# MENU

## *breakfast*

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*We use only free-range chicken eggs from small local farm*

### **EGG BENEDICT / 7**

Poached egg with bacon and Dutch sauce on brioche French toast

### **EGG ROYALE / 7.5**

Poached egg with lightly salted trout and Dutch sauce on brioche French toast

### **EGG FLORENTINE / 6.5**

Poached egg with spinach and Dutch sauce on brioche French toast

## *platters*

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### **Meat plate / 8.5**

Chorizo extra, Salchichon extra, Jamon Serrano, fried prosciutto, olives

### **French cheese plate / 9**

Munster, Comte, Coeur de Bleu, Buchette, Royal Cremeux, cheese crunch, jam

## *starters*

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### **Bruschetta three ways / 6.5**

with prosciutto and olives

with lightly salted trout

with Buche cheese and cherry tomatoes

### **Octopus carpaccio with capers, olives and rosemary / 9.5**

### **Ostrich carpaccio with pepper blackberry, parmesan cheese and arugula salad / 8.5**

### **Caramelized hummus**

with vegetable chips and beetroot bread / 6.5

### **Salad with asparagus and lightly gin cured trout / 8.5**

### **Caesar salad with tempura tiger prawns or tempura oysters / 9.5**

### **Jerusalem artichoke soup**

with goat cheese and walnuts / 6.5

### **Fish broth soup with saffron / 8**

with cod, octopus and tiger shrimps

### **Escargots**

with herb butter and freshly roasted bread / 9

### **Mussels in white wine-leek sauce**

served with toasted bread and French fries / 9

## *caviar*

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### **CAVIAR (Russian sturgeon) 10g vacuum tin**

### **Classic Selection Oscietra (regular grade) / 18**

### **Ars Italica Oscietra Classic (fresh) / 24**

Served with: Fresh cucumber, Sour cream, Cracker, Fresh cress

## *main courses*

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### **Cod fillet**

with artichokes, asparagus and beurre blanc sauce / 15

### **“Barbary” duck breast with honey glazed vegetables, cranberry gel and cherry-red wine sauce / 12.5**

### **Ostrich Meat Burger**

caramelized onion, grilled paprika and Brie cheese / 13.5

### **Tiger Prawn Burger**

brioche bun, avocado, aioli and French fries / 12

### **Risotto**

with boletus, Grana Padano cheese and trifel oil / 9.5

## *desserts*

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### **Caramelized milk fondant**

with raspberry sorbet / 6

### **Dark chocolate fondant**

with blackcurrant sauce and vanilla ice cream / 6

### **Pine needle Panna Cotta**

with lingonberry gel and blueberry crunch / 5.5

### **Ice cream selection / 6**

- Homemade ice cream (Skrīveru Mājas Saldējums)

- Gelato (Bliss Gelato, Sigulda)