

MENU

caviar

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

platters (1 pers.)

MEAT PLATE / 10

Chorizo extra, Salchichon extra, Jamon Serrano, olives, grissini, crackers

FRENCH CHEESE PLATE / 11

Munster, Comte, Coeur de Bleu, Buchette, Royal Cremeux, jam, grissini, crackers

starters

OLIVES

Kalamata and green olives assorti / 5

BRUSCHETTA THREE WAYS / 9

Trout roe / Roast beef and olives / Buche cheese and dried cherry tomatoes

OCTOPUS CARPACCIO

with capers, olives and rosemary / 12

TROUT TARTAR

with caviar, citrus cream and bread crisp / 13

BEEF FILLET 'HEREFORD'

with tuna sauce "Tonnato", caper flowers, eruca salad / 12

TORCHED TUNA SALAD

with marinated fennel and avocado / 11

CAESAR SALAD

with tiger prawns tempura / 10

BEEF BROTH SOUP

with veal ravioli / 9

FISH BROTH SOUP WITH SAFFRON

cod, tuna, octopus and tiger prawns / 9

ESCARGOTS

with herb butter and freshly roasted bread / 9

MUSSELS IN WHITE WINE-LEEK SAUCE

served with toasted bread / 11

main courses

GREENLAND HALIBUT FILLET

with new asparagus, trout caviar and tarragon sauce / 18

GRILLED OCTOPUS

with olives, cherry tomatoes and paprika-cedar nut sauce / 20

BEEF FILLET STEAK 'HEREFORD'

with buttered broccoli and celery puree / 22

"BARBARY" DUCK BREAST

with honey glazed vegetables, cranberry gel and cherry-red wine sauce / 14

OSTRICH MEAT BURGER

brioche bun, caramelized onion, grilled paprika and Brie cheese / 15

TIGER PRAWN BURGER

brioche bun, avocado, pak-choi, aioli and French fries / 14

RISOTTO

with boletus, Grana Padano cheese and trifel oil / 11

desserts

DARK CHOCOLATE FONDANT

with blackcurrant sauce and strawberry sorbet / 6

CREME BRULEE

classic vanilla / 6

ICE CREAM SELECTION

- Homemade ice cream, Gelato / 6

(Skrīveru Mājas Saldējums / Bliss Gelato, Sigulda)