

# MENU

## *caviar*

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**CAVIAR (Russian sturgeon)** vacuum tin

**Classic Selection Oscietra** (regular grade) 10g / 22 vai 30g / 60

**Ars Italica Oscietra Classic** (fresh) 10g / 28 vai 30g / 74

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

## *starters*

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**OLIVES** / 6

Kalamata and green olives assorti

**BRUSCHETTA THREE WAYS** / 11

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

**OCTOPUS CARPACCIO** / 13

with capers, olives and rosemary

**SEA SCALLOPS SASHIMI** / 14

with a light fennel-coriander salad and a spicy citrus-ponzu dressing

**TUNA AND TROUT TARTAR** / 16

with avocado guacamole, yuzu ponzu and bread crisp

**BEEF FILLET TARTARE "HEREFORD"** / 17

with quail egg

**TORCHED TUNA SALAD** / 14

with marinated fennel and avocado

**CAESAR SALAD** / 13

- with tiger prawns tempura

- with locally grown free range chicken fillet

## *hot starters*

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**FISH BROTH SOUP WITH SAFFRON** / 11

cod, tuna, octopus and tiger prawns

**DUCK FOIE GRAS** / 15

with cognac-glazed apples and onion chutney

**FRIED SEA SCALLOPS** / 16

with caramelized butter and parsnip puree

**OVEN BAKED OYSTERS** / 10

- with Chorizo, Parmesan cheese and tomatoes /2 pcs/

- with caramelized butter, Soira cheese and spinach mousse /2 pcs/

**ESCARGOTS** / 10

with herb butter and freshly roasted bread

**MUSSELS IN WHITE WINE-LEEK SAUCE** / 14

served with toasted bread

## *platters (1 pers.)*

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**MEAT PLATE** / 13

Chorizo extra, Salchichon extra, Jamon Serrano, Roast beef, olives

**FRENCH CHEESE PLATE** / 15

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

## *main courses*

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**LATVIAN STURGEON FILLET FRIED IN HERBS** / 22

with chicory, sea scallops and quince sauce

**GRILLED OCTOPUS** / 26

with olives, cherry tomatoes and paprika-cedar nut sauce

**ARGENTINE BEEF FILLET STEAK "HEREFORD"** / 36

with buttered broccolini and celery puree

**DUCK BREAST "BARBARY"** / 18

with honey glazed vegetables, cranberry gel

and cherry-red wine sauce

**OSTRICH MEAT BURGER** / 19

brioche bun, caramelized onion, grilled paprika, Brie cheese and French fries

**TIGER PRAWN BURGER** / 17

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

**RISOTTO** / 15

with boletus, Grana Padano cheese and truffle oil

## *desserts*

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**BURNT BASQUE CHEESECAKE** / 8

with berries

**DARK CHOCOLATE FONDANT** / 8

with blackcurrant sauce and raspberry sorbet

**ICE CREAM SELECTION** / 8

Gelato and Sorbet (Bliss Gelato, Sigulda)