



A la Carte (summer/autumn 2010)

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Small and Delicious

Cheese platter with garlic rye breads served with herbal cream sauce (for 2 persons)

5.50 LVL / 8.00 €

Prosciutto wrapped melon canapés

4.50 LVL / 6.50 €

Oven-baked green-lipped mussels topped with pistachio nut purée, served with garden greens and garlic bread

5.00 LVL / 7.50 €

Crunchy chicory boats stuffed with cognac-marinated Roquefort cheese, shrimp cocktail, feta and walnuts

3.50 LVL / 5.00 €

Assorted crostini with smoked salmon, prosciutto ham and roast Mediterranean vegetables

3.50 LVL / 5.00 €

Latvian Cuisine Favourites

Thinly sliced peppered local speck, saltison, smoked Latvian pork loin with horseradish, onion, and marinated mushrooms

3.50 LVL / 5.00 €

Matjes herring fillet with pickled beetroot, cottage cheese mousse, sliced red onion and boiled potatoes

3.00 LVL / 4.50 €

Sorrel and spinach soup with smoked ham, hard-boiled egg and cream

3.00 LVL / 4.50 €

Latvian traditional grey peas with smoked farmhouse bacon, sautéed onions, and herbs

3.50 LVL / 5.00 €

Pan-fried pork loin with sauerkraut, chive potatoes and Black Balsam demi-glace

6.50 LVL / 9.50 €

Roasted fillet of Baltic cod with courgette-leek ragout and fresh dill

5.50 LVL / 8.00 €

Appetizers

Peppered beef carpaccio with parmesan, cress salad, rocket pesto and homemade grissini *(Italy)*

4.50 LVL / 6.50 €

Assorted crostini with smoked salmon, prosciutto ham and roast Mediterranean vegetables *(Italy)*

3.50 LVL / 5.00 €

Oven-backed green-lipped mussels topped with pistachio nut purée, served with garden greens and garlic bread *(France)*

5.00 LVL / 7.50 €

Wasabi-marinated salmon sashimi with rice noodle nest and sesame flavoured wakame salad *(Japan)*

4.50 LVL / 6.50 €

Crunchy chicory boats stuffed with cognac-marinated Roquefort cheese, shrimp cocktail, feta and walnuts *(Belgium)*

3.50 LVL / 5.00 €

Salads

Mixed salad with grilled beef fillet, chèvre cheese, honey rosemary dressing and tomato baguette chips *(France)*

5.00 LVL / 7.50 €

Rocket and pear salad with pea sprouts, parmesan cheese and olive oil dressing on a bed of vanilla cream purée *(Spain)*

3.50 LVL / 5.00 €

Caesar salad with garlic croutons, parmesan cheese, anchovies and bacon *(Italy)*

4.00 LVL / 6.00 €

Chicken Caesar salad with garlic croutons, parmesan cheese and bacon *(Italy)*

5.00 LVL / 7.50 €

Focaccia topped with Caprese salad and basil pesto *(Italy)*

3.50 LVL / 5.00 €

Chili tiger prawn salad with avocado and pineapple dressing *(Thailand)*

6.00 LVL / 8.50 €

Soups

Goulash soup with sour cream and parsley (*Hungary*)

3.50 LVL / 5.00 €

Okroshka soup based on kefir or kvass with green onion, cucumber, herbs and mustard
(*Russia*)

2.50 LVL / 4.00 €

Cream of broccoli with feta mousse and homemade bread croutons (Great Britain)

3.50 LVL / 5.00 €

Meat Main Courses

Bestsellers club sandwich with French fries and a side of summer salad (America)

5.50 LVL / 8.00 €

Tender baked chicken breast with steamed celeriac, mint spinach sauce and pine nut
dust (*Great Britain*)

6.00 LVL / 8.50 €

Dijon rack of lamb with Cumberland sauce and potato-mushroom strudel (*France*)

12.00 LVL / 17.00 €

Beef fillet medallions with tarragon cream and green asparagus (*Germany*)

11.50 LVL / 16.50 €

Slow-roasted duck breast with red onion marmalade and wine-poached pear (*France*)

11.00 LVL / 16.00 €

Fish Main Courses

Marinated salmon escalope on Savoy-cabbage, broccoli and fennel salad with rocket
pesto (*Norway*)

6.50 LVL / 9.50 €

Butterfish fillet with potato dauphine and lemon basil sauce (*France*)

7.00 LVL / 10.00 €

Grilled tiger prawns with snow pea risotto and spicy tomato confit (*Spain*)

9.50 LVL / 13.50 €

Pasta

Spaghetti with chili prawns, shallots and cream

6.00 LVL / 8.50 €

Spaghetti with ground-beef and tomato casserole

4.50 LVL / 6.50 €

Penne primavera with olive oil, basil and parmesan

4.00 LVL / 6.00 €

Spaghetti with salmon, white wine sauce and chives

4.50 LVL / 6.50 €

Saffron rice with seafood and garlic butter *(Spain)*

4.50 LVL / 6.50 €

Side Dishes

French fries

Grilled seasonal vegetables

Mashed potatoes with parsley butter

Seasonal salad with olive oil and balsamic vinegar

Parsley potato wedges

Garlic baguette with cheese

Pommes dauphine with greens

1.50 LVL / 2.20 € per one

Desserts

Sweet cannelloni with lemon mousse and ice-cream *(Italy)*

4.00 LVL / 6.00 €

Cheesecake with strawberry and rhubarb sauce *(America)*

3.50 LVL / 5.00 €

Chocolate panna cotta served with wild-berry red-wine sauce *(Italy)*

3.00 LVL / 4.50 €

Classic tiramisù *(Italy)*

3.00 LVL / 4.50 €

Crème brûlée *(France)*

3.00 LVL / 4.50 €

Cinnamon apple strudel with vanilla ice-cream *(Austria)*

3.50 LVL / 5.00 €