



A la Carte (autumn/winter 2011/12)

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Latvian Cuisine Favourites

Appetizers

Thinly sliced peppered local speck, saltison, smoked Latvian pork loin with horseradish, onion, and marinated mushrooms served with shot of cold vodka

4.50 LVL / 6.50 €

Baltic fish plate — cod liver, smoked mackerel, herring sprat with quail eggs and boiled potatoes

3.50 LVL / 5.00 €

Main Courses

Homemade sausages served with boiled potatoes, sauerkraut and creamy mushroom sauce

LVL 5.50 / 7.85€

Pork chop served with grey pea purée and juniper sauce

LVL 6.50 / 9.25 €

Steamed fillet of Baltic cod with fennel mashed potatoes and carrot zucchini salad

LVL 6.50 / 9.25 €

Appetizers

Seafood bruschetta with tomatoes, fresh herbs and parmesan cheese (for two persons)

4.00 LVL / 5.70 €

Warm Vegetarian terrine of aubergine, zucchini, tomatoes, mozzarella and tomato sauce

3.50 LVL / 5.00 €

Beef carpaccio with Pecorino cheese, rocket and cress salad, served with caper vinaigrette and ciabatta chips

4.50 LVL / 6.50 €

Sesame oil-marinated tuna sashimi served with wasabi cucumbers and wakame salad

4.00 LVL / 5.70 €

Salads

Pan-fried duck salad with marinated shiitake, asparagus and fresh orange sauce

4.00 LVL / 5.70 €

Caesar salad with garlic croutons, parmesan cheese

• accompanied by anchovies and bacon 4.00 LVL / 5.70 €

• accompanied by smoked chicken 4.50 LVL / 6.50 €

• accompanied by grilled tiger prawns 6.50 LVL / 9.25 €

Tomato and mozzarella salad with fresh basil pesto and homemade balsamic glaze

4.00 LVL / 5.70 €

Greek salad with fresh feta cheese, kalamata olives and special olive bread

4.00 LVL / 5.70 €

Soups

Cream of pumpkin soup served with mushroom croquette

3.00 LVL / 4.30 €

Lobster bisque with crayfish and langoustine tortellini

3.50 LVL / 5.00 €

Duck broth with wild mushrooms

3.00 LVL / 4.30 €

Meat Main Courses

Bestsellers club sandwich with french fries and a side of summer salad

5.50 LVL / 7.85 €

Grilled chicken breast with orange caramel glaze, stuffed with sun-dried tomatoes and shiitake paste, served with dark rice risotto and wine cream sauce

LVL 6.50 / 9.25 €

Beef fillet served with portobello mushrooms and pearl-onion red-wine sauce

11.50 LVL / 16.40 €

Oven-roasted lamb shoulder served with potatoes and red-wine garlic mint sauce

9.00 LVL / 12.80 €

Fish Main Courses

Lemongrass-marinated salmon steak served with asparagus pak choi salad and crayfish sauce

6.50 LVL / 9.25 €

Lemon sole with Savoy-cabbage and fennel salad served with spinach butter sauce

8.50 LVL / 12.10 €

Grilled tiger prawns served with vegetable spring roll, arugula salad and ginger chili sauce

9.50 LVL / 13.50 €

Homemade Pasta

Vegetarian spaghetti genovese with haricots and cherry tomatoes

4.50 LVL / 6.50 €

Pappardelle con coniglio with rabbit, pine nuts and prunes

4.50 LVL / 6.50 €

Salmon ravioli served with tomato seafood sauce

4.50 LVL / 6.50 €

Porcini tagliatelle in creamy sauce topped with parmesan cheese

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

Garlic baguette with cheese

Baked potato with green butter

Rice

1.50 LVL / 2.15 €

per one

Desserts

Dessert cheese selection

(comté, morbier, le brie maubert, bleu d'auvergne, bûchette de chèvre)

7.00 LVL / 10.00 €

Strawberry and basil cheesecake

3.50 LVL / 5.00 €

Passion fruit cake with tropic kiwi sauce

3.50 LVL / 5.00 €

White chocolate–filled chocolate fondant served with raspberry sauce

3.50 LVL / 5.00 €

Crème brûlée with fresh raspberries

3.50 LVL / 5.00 €