

STARTERS

OYSTERS - GILLARDEAU No. 2 5.50 €
pomegranate vinaigrette • lemon

BAKED OYSTER - GILLARDEAU No. 2 6.50 €
herb crust

CAVIAR
Classic Selection Siberian / Black sturgeon caviar (pasteurised, 10 g) 20 €
Ars Italica Oscietra Royal / Black sturgeon caviar (fresh, 10 g) 25 €
egg • chives • sour cream • chives • mini pancakes

VENISON TARTARE (PURNAVU MUIŽA, LATVIA) 14 €
pickled mushrooms • smoked sour cream • pickled onion • herb oil

SALMON TARTARE TACO 13 €
hard cheese • trout roe



LAKE BURTNIEKS PIKE PERCH CEVICHE 11 €
saffron - marinated apples • yogurt sauce • kimchi cucumber • salicornia

JUNIPER - SMOKED ORGANIC DUCK 12 €
mustard cream • pickled cauliflower • pearl onions

SMOKED BEETS WITH DATE SAUCE 10 €
Goat cheese • brioche toasts • hazelnut vinaigrette

GREY PEA CROQUETTES (also available in a vegetarian version) 9 €
cheese sauce • venison basturma • chives • hard cheese

 **«RĀTES VĀRTI» DEEP-FRIED CHEESE SELECTION** 13 €
Cheddar cheese • Dor Blu cheese • Štelle cheese • berry sauce

 **SALAD «VALMIERA»** 6 €

ROMAINE SALAD
anchovy sauce • hard cheese • bread crumbs

with grilled chicken 9 €

with fried tiger prawns 12 €

with smoked organic duck 11 €

HOME-MADE BREAD 2.50 €
whipped butter

 - Vegetarian

MENU

SOUPS



LAMB GOULASH SOUP

10 €

CREAMY BEETROOT SOUP

juniper smoked beetroot • goat cheese • hazelnut vinaigrette

7 €

FISH BOUILLABAISSE

pike perch • salmon • shrimps • scallops • tomatoes • fish stock

12 €

FISH DISHES



PIKE PERCH FROM LAKE BURTNIEKS

vegetables • fish stock sauce • black salsify purée •
Greenland shrimp • kale

17 €

SALMON

pearl barley with beetroot • beets • Greenland shrimp • kale •
vinaigrette • pomegranate

17 €

GRILLED TIGER PRAWNS

shrimp sauce • wild broccoli • potato chips • grilled tomatoes

16 €

PASTA



BUCKWHEAT NOODLES

coconut milk • carrot • zucchini • sun-dried tomatoes • Teriyaki

 **vegan**

with smoked organic duck

with grilled tiger prawns

11 €

13 €

15 €



- Spicy



- Vegetarian

MEAT DISHES

CHEF'S SELECTION OF DRY-AGED STEAKS FROM FARM PILSLEJAS (LATVIA)

served with Your choice of sides*

TENDERLOIN - 32 €, **RIBEYE** - 32 €, **SIRLOIN** - 28 €

VENISON LOIN (PURNAVU MUIŽA, LATVIA) 24 €

smoked beets • goat cheese • celery – black salsify purée •
broth – pomegranate sauce • potatoes • cheese foam • bacon powder

BEEF RIBS 20 €

layered potatoes • kimchi cucumber • broth – pomegranate sauce •
grilled tomatoes • caramelized onions • bacon jam

ORGANIC DUCK BREAST (LATVIA) 20 €

layered potatoes • kimchi cucumber • broth – pomegranate sauce •
celery – black salsify purée

PORK TENDERLOIN (LATVIA) 14 €

mushroom pie • celery – black salsify purée • green wheat • broth sauce

«**PURNAVU MUIŽA**» **VENISON BURGER** 15 €

brioche • Cheddar cheese • bacon jam • kimchi • burger sauce •
sweet potato fries • truffle mayonnaise

*SIDE DISHES

SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE 6 €

POTATOES WITH CHEESE FOAM AND BACON POWDER 5 €

ROASTED VEGETABLES 5 €

KIMCHI 4 €

DESSERTS

COFFEE DESSERT 8 €

coffee ice cream • dark chocolate cream • coffee liqueur • blackcurrants

HONEY - LEMON - GINGER 8 €

white chocolate mousse • burnt honey ice cream •
burnt honey ganache • lemon gel

CHOCOLATE FONDANT 8 €

sour cream ice cream • blackcurrants • sea buckthorn • orange jam