

## APPETIZERS

MIXED SALAD, GOAT CHEESE, ROASTED HAZELNUTS,  
ASPARAGUS, PICKLED BERRIES  
**€ 8,00**

WHIPPED CREAM OF CHANTERELLES, PROSCIUTTO  
MIMOLETTE, ASPARAGUS, TOAST  
**€ 9,50**

CLASSIC CAESAR SALAD  
\* CHICKEN, BACON  
\* TIGER PRAWNS  
**€ 8,00 / € 10,00**

NICOISE SALAD  
TUNA, ASPARAGUS, POACHED EGG, GREEN SALAD, TOMATOES,  
CUCUMBERS, OLIVES, POTATOES, GRANA PADANO,  
ANCHOVY MAYONNAISE  
**€ 14,00**

MOZZARELLA DI BUFALA, LATVIAN TOMATOES,  
AVOCADO, HAZELNUTS, OLIVES  
**€ 12,00**

VEAL OR TUNA TARTARE WITH HERBS,  
NORI - AUBERGINE PUREE, SLOWLY COOKED CREAM OF EGG YOLK,  
PANKO, MUSTARD SPROUT PESTO  
**€ 14,00**

FRIED FOIE GRAS ESCALLOP,  
LOBSTER WARMED IN ESTRAGON BUTTER, BRIOCHE,  
PUREE OF CARAMELIZED PARSNIP AND ALMOND,  
RED VINE CHOCOLATE REDUCTION SAUCE  
**€ 21,00**

CRAYFISH BISQUE, ICELAND LOBSTER,  
TIGER PRAWNS, CHANTERELLES, GREEN PEAS  
**€ 14,00**

MOTTRA STERLET CAVIAR,  
TOASTED BRIOCHE, QUAIL EGGS, CRÈME FRAÎCHE  
**€ 60,00**

## MAIN COURSES

WARMED MOZZARELLA DI BUFALA,  
VEGETABLE CAPONATA, STEWED LENTILS

**€ 15,00**

BUTTER BAKED HALIBUT FILLET,  
CREAM OF OVEN BAKED POTATOES, ASPARAGUS, POACHED EGG,  
LEEK CONFIT, BÉARNAISE SAUCE

**€ 17,00**

SMOKED CATFISH FILLET, YOUNG VEGETABLES,  
LATVIAN SOUR CREAM AND GREENS, FISH CONSOMMÉ

**€ 18,00**

FLAMED YELLOWFIN TUNA FILLET, JAPANESE OMELET,  
SHITAKE, DAIKON, SHALLOT AND SOY SAUCE VINAIGRETTE

**€ 20,00**

DUCK BREAST, CARROT BREAD, PANCETTA, PECAN NUTS,  
YOUNG CARROTS, ROOT PARSLEY PUREE,  
RED WINE ORANGE REDUCTION SAUCE

**€ 18,00**

FILET MIGNON STEAK

OR

SLOWLY COOKED BEEF BRISKET,  
POTATO TERRINE, CHANTERELLES, GARLIC CREAM,  
RED VINE AND GREEN PEPPER BREW, BÉARNAISE SAUCE

**€ 26,00**

NEW ZEALAND LEG OF LAMB CONFIT,  
BEER BATTERED SEASONAL VEGETABLES, TZATZIKI,  
CORIANDER, PIQUANT TOMATO BREW

**€ 21,00**

HOMEMADE PAPPARDELLE,  
\* SEASONAL MUSHROOMS, CREAM SAUCE  
\* MOZZARELLA DI BUFALA, TOMATO AND BUTTER SAUCE  
\* TIGER PRAWNS, TOMATO AND BUTTER SAUCE

**€ 18,00 / € 20,00 / € 22,00**

## SIDE DISHES

**€ 5,00**

POTATO PURÉE  
PAN FRIED NEW POTATOES  
SEASONAL VEGETABLES  
SALAD GREENS

## DESSERT

SELECTION OF EUROPEAN CHEESES,  
HOMEMADE FOCACCIA, SEASONAL CONDIMENTS

**€ 16,00**

RHUBARB TART,  
MERINGUE, SEASONAL BERRIES

**€ 6,00**

CHOCOLATE FONDANT  
LAVENDER ICE CREAM, SEA SALT, OLIVE OIL

**€ 6,00**

HONEY CAKE,  
WHITE CHOCOLATE, MERINGUE, STRAWBERRY SORBET

**€ 6,00**

RHUBARB PAVLOVA,  
CARAMELIZED WHITE CHOCOLATE,  
COFFEE CREAM, RHUBARB ICE-CREAM

**€ 6,00**

CARAMELIZED GOAT CHEESE  
BRIOCHE, STRAWBERRIES, CHOCOLATE

**€ 6,00**

BERGS HOMEMADE ICE-CREAM

OR

SORBET SELECTION

**€ 5,50**

BON APPÉTIT WISHES  
CHEF OSKARS CIMDARS

FOOD MAY CONTAIN ALLERGENS:  
GLUTEN, FISH, SHELLFISH, NUTS, CELERY, SESAME, SOYA, MUSTARD,  
EGGS, MILK AND THEIR PRODUCTS, ETC.,  
FOR MORE DETAILED INFORMATION PLEASE CONTACT THE WAITER.