

APPETIZERS

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

FLUFFY CHANTERELLE CREAM, PROSCIUTTO
MIMOLETTE CHEESE, ASPARAGUS, TOASTS
€ 9,50

CLASSIC CAESAR SALAD
* CHICKEN MEAT, BACON
* TIGER SHRIMP
€ 8,00 / € 10,00

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

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

VEAL OR TUNA TARTAR WITH HERBS,
NORI SHEET, EGGPLANT PUREE, PANKO,
COOKED EGG YOLK, MUSTARD SPROUT PESTO
€ 14,00

FRIED FOIE GRASS ESCALLOP,
LOBSTER COOKED IN ESTRAGON BUTTER, BRIOCHE
CARAMELIZED PARSNIP AND ALMOND PUREE,
RED VINE CHOCOLATE REDUCTION SAUCE
€ 21,00

SHRIMP BISQUE, ICELAND LOBSTER,
TIGER SHRIMP, CHANTERELLES, GREEN PEAS
€ 14,00

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

MAIN COURSES

WARMED UP MOZZARELLA DI BUFALA,
VEGETABLE CAPONATA, STEWED LENTILS

€ 15,00

HALIBUT FILLET BAKED IN BUTTER,
POTATO PUREE BAKED IN THE OVEN, ASPARAGUS, POACHED EGG,
LEEK CONFIT, BÉARNAISE SAUCE

€ 17,00

SMOKED CATFISH FILLET, YOUNG VEGETABLES,
LATVIAN SOUR CREAM AND GREENS, BOILED DOWN BROTH SAUCE

€ 18,00

DRIED YELLOWFIN TUNA FILLET, JAPANESE OMELETTE,
SHITAKE MUSHROOMS, DAIKON AND SOY VINAIGRETTE SAUCE

€ 20,00

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

€ 18,00

BEEF FILLET STEAK

OR

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

€ 26,00

NEW ZEALAND LEG OF LAMB CONFIT,
SEASON VEGETABLES BAKED IN BEER DOUGH, TZATZIKI,
CORIANDER, PIQUANT TOMATO BREW

€ 21,00

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

FRENCH CHEESE PLATTER,
HOMEMADE BREAD, FIG AND WALNUT PRESERVE,
RHUBARB JAM
€ 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.