



RESTAURANT
BERGS

FIVE- COURSE MENU
21. - 25. MARCH, 2017.
GOOD FRANCE / GOÛT DE FRANCE

AMUSE BOUCHE

FOIE GRAS CREAM SOUP WITH MORELS

APPETIZER

SCOTTISH SEA SCALLOPS, BLACK TRUFFLES,
SPINACH, PORT WINE - TRUFFLE SAUCE

MAIN COURSE

VEAL SWEETBREADS A LA NANTUA

CHEESE ASORT

SELECTION OF HERVÉ MONS CHESES

DESERT

FORÊT-NOIRE

DARK CHOCOLATE, CHOCOLATE CREAM,
MARINATED CHERRIES, SOUR CHERRY SORBET

BON APPETIT!
EXECUTIVE CHEF JANIS ZVIRBULIS

MENU PRICE PER PERSON €50.00

BOOK A TABLE – RESTAURANT BERGS
PHONE: +371 677 70 957, E-MAIL: restaurant@hotelbergs.lv

