



RESTAURANT
B E R G S

**FOUR COURSE
SPRING SET MENU**

AMUSE BOUCHE

APPETIZER

BURRATA DI BUFALA (APULIA, ITALY),
SNOW PEAS VELOUTÉ, PEPPERMINT, BASIL,
TAHITI VANILLA OIL

The Cup & Rings Albariño Sobre Lías 2013

FLAMED DUCK FOIE GRAS,
GRATIN OF WHITE ASPARAGUS,
ASPARAGUS TRUFFLE PUREE, BLACK TRUFFLE

*Eitelsbacher Karthäuserhofberg
Riesling Spätlese Trocken 2011*

SEASONAL SORBET

MAIN COURSE

DUSKY GROUPER, PAK COI, CHILI,
COLOURFUL CARROTS, ONION JUS, PORCINI FOAM

Tormaresca Pietrabianca Castel del Monte 2014

OR

WILD WELSH LAMB RACK, PARSNIP CREAM,
COLOURFUL CARROTS, MADEIRA

Montessu Isola dei Nuraghi Sardegna 2011

DESSERT

MANGO – PASSIONFRUIT MOUSSE

Planeta Passito Di Noto D.O.C.

BON APPÉTIT!

EXÉCUTIVE CHEF JĀNIS ZVIRBULIS

THIS MENU IS AVAILABLE ONLY WITH PRIOR BOOKINGS

MENU PRICE PER PERSON € 65.00

WINE SET PER PERSON € 40.00

BOOK A TABLE – RESTAURANT BERGS

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