

# Jūrmala Restaurant Week

5-18 October

## MENU

45€

### Tartar of venison

with salted, fermented black currant and pecorino cheese mousse  
or

### Eaglefish carpaccio

with Jalapeno pepper, tarragon remoulade and fennel, green apple strips  
or

### Sweet potato medallions

with cashew nut sauce

## COLD APPETIZER

of your choice

## SELECTION OF WINES paired with the dishes

36€

set of 4 glasses

Raventós i Blanc "de Nit" Rose, Conca del Riu  
Anoia, Catalonia  
150ml 11EUR

•  
Bouvet-Ladubay Cremant de Loire Excellence Brut  
150ml 9EUR

•  
Markus Molitor Haus Klosterberg Riesling, Mosel  
150ml 7EUR

## HOT APPETIZER

of your choice

### Forest mushroom and Comté cheese cannelloni

in white wine sauce  
or

### Corn chicken and foie gras roulade

with sweet potato and mini spinach ragout

Vesevo Greco di Tufo DOCG  
150ml 8EUR

•  
Pazo de Senorans Albarino  
150ml 8EUR

## MAIN COURSE

of your choice

### Duckling breast

with orange glaze, swede turnip fondant and light potato mousse  
or

### "Black Cod" sablefish fillet

in miso marinade with lemongrass sauce and colrabi "Julienne"  
or

### Warm Burrata

with crispy capers and yellow tomato chutney

Dufouleur Freres Bourgogne Hautes Cotes de  
Nuits Rouge  
150ml 11EUR

•  
Brundlmayer Gruner Veltliner Kamptal Terrassen  
150ml 12EUR

•  
Tiefenbrunner Pinot Grigio, Trentino-Alto Adige  
150ml 7EUR

## DESSERT

of your choice

### Crispy warm coconut "Crema Catalana" pads

with cherry and chokeberry compote  
or

### Dark chocolate, malt and dark rye bread crumble

with yogurt - verbena ice cream and cranberry coulis

"Sweet Cherry" Cocktail  
9EUR

•  
Noval Tawny 10 years  
75ml 9EUR