

4 COURSE MENU

Discount does not apply to the 4-course menu

59€

Compliment from chef

COLD APPETIZER of your choice

Corvina and sea scallop tartar

with piquant strawberry, lime dressing, slow cooked egg yolk and dark brioche crisp, A/B/D/L/N

Thin sliced asparagus and mini Burrata salad

with birch sap balsamico, mint and mango, cranberry chutney, I/K

HOT APPETIZER of your choice

Agnolotti with lobster

in crab Bisque sauce, B/L/N/K

Ravioli with summer pumpkin

in Cacio e Pepe sauce, B/I/K

MAIN COURSE of your choice

Grilled beef striploin

from Latvian farm "Bauņi Bullītis" with forest mushroom ragout and potato, celery Rosti, F/K

Pan of cold water prawn, sea scallop and octopus

with light bell pepper Hollandaise and brioche toast with kombu B/D/K/N

Grilled aubergine with Harissa sauce,

pine nuts, fresh coriander and pomme granate glaze, E

DESSERT of your choice

Strawberry Pavlova

with condense milk, vanilla icecream, D/K

Dark chocolate and orange mousse

with semi dried cherries and macaroon cookie, B/K

Wine Pairing

4 glasses (3×150 ml un 1x75ml)- 45 €

Non-alcoholic beverages 4 glasses - 25 €

A Molluscs and products thereof

B Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof

D Eggs and products thereof

E Nuts, namely: almonds, hazelnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, and products thereof

F Celery and products thereof

I Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10 mg/L in terms of total SO₂

K Milk and products thereof (including lactose)

L Crustaceans and products thereof

N Fish and products thereof