

ALLERGENS	1.	2.	3.	4.	5.	6.	7.	8.	9.	10.	11.	12.	13.	14.
	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide	Lupin	Molluscs	Soya
Appetizers and salads														
Caramelized goat cheese salad with baby beets, cress, and nut dressing					x	x	x				x			
Burrata with local tomatoes, arugula, and kalamata olives						x								
Alder-smoked Latvian lake eel with apple salad			x	x						x				x
Thinly sliced tiger prawns with wasabi, parmesan, and arugula	x	x	x			x				x				x
Potato pancakes with slow-cooked trout, quail egg, wasabi yogurt sauce, and sprouted seeds	x		x	x		x				x				x
Fried scallops with green pea purée, broccolini, and passion-fruit sauce				x		x							x	
Tuna tartare with pickled vegetables, whole-grain bread, and lemongrass ginger sauce	x			x					x	x				x
Grilled avocado salad with tiger prawns and sesame-seed demi-glace sauce		x				x				x				x
Salad of homemade alder-smoked duck breast with grilled plums, bilberry-pickled onions, and balsamic-vinegar dressing											x			
Seared beef tenderloin with grilled king trumpet mushrooms, sun-dried tomatoes, mustard cream, and toasted fine rye-bread	x					x			x					
Local venison tartare with mustard sauce, capers, and toasted fine rye-bread	x		x			x			x	x				x
Rabbit-liver pâté with red-onion marmalade, lingonberries, white radish, and baby spinach leaves	x		x			x					x			
Beef carpaccio with wild mushrooms, arugula, and fine rye-bread	x					x			x					x
Marinated herring with butter - roasted potatoes, herb quark, and pickled small beets			x	x		x								
Caviar with blinis, quail eggs, and sour cream	x		x	x		x								
Soups														
Rich Baltic fish soup with tomatoes and legumes		x		x		x		x			x		x	x
Cream of spinach soup with blue cheese and baked white chocolate						x		x						x
Rabbit broth with celery and oyster mushrooms								x						x
Cream of pumpkin soup with lingonberry chutney and soft cow's milk cheese						x								x
Spicy oxtail broth soup with slow-cooked veal tongue, leek, and vegetable pearls								x						x
Main courses														
Buckwheat risotto with fried cheese, spinach, mushrooms and stewed legumes	x					x								x
Shrimp and scallop ravioli with samphire and cauliflower purée with truffle	x	x	x	x		x								x
Smoked sturgeon with baked potatoes and horseradish emulsion				x		x		x						

Catch of the day with caramelized-onion risotto, baby vegetables, spinach, and lemongrass sauce		x		x		x		x			x			x
Herb-cruste fried Baltic herring with potato purée, spinach and onions	x		x	x		x								
Cognac-cooked seafood with homemade lemongrass tomato sauce and legumes (calamari, mussels, scallops, tiger prawns, octopuses, cuttlefish)		x		x		x		x			x			x
Oven-roasted duck breast with cauliflower purée, dark rye-bread, and apple sauce	x					x		x			x			x
Aged Latvian beef entrecote with <i>bukstiņputra</i> (barley and potato porridge), root vegetables, and broth sauce						x		x	x		x			x
Lamb chop with parsnip purée, bulgur, caramelized onions, and mustard sauce	x				x	x	x	x	x		x			x
Beef tenderloin steak with mushroom and potato purée, dried oyster mushrooms, smoked celeriac, and rich demi-glace sauce						x		x			x			x
Venison steak with root vegetables, fondant potato, and red-wine green-peppercorn sauce						x		x			x			x
Sides														
Mashed potatoes					x	x	x							
<i>Bukstiņputra</i> -barley porridge with potatoes	x					x								x
Pearl-barley and pumpkin stew with crumbled goat cheese and nuts						x								
Grilled-aubergine, tomato, and mozzarella gratin with basil pesto						x								x
Mixed lettuce and sprout salad	x													
Sweet-potato fries														
Desserts														
Chocolate fondant. Valrhona chocolate, homemade sour-cream ice-cream, lingonberry gel, berry sauce	x			x		x								x
Crème brûlée. Apple snow, berry sorbet, berries				x		x								
Chocolate soup. Chocolate, black-olive and fermented-garlic sorbet, cognac-soaked candied fruits	x					x					x			x
Pavlova. Whipped cheese cream, rhubarb confiture, crushed strawberries, berries, rhubarb gel				x		x								
Honey. Porous honey sponge, honey caramel, sour-cream snow, lingonberry sorbet, honeycomb	x			x	x	x	x							
Coconut. Caramelised bananas, coconut cream, mango sorbet, coconut chips, Malibu foam	x			x		x								
Apple. Almond cake, apple sorbet, caramelized apples, apple crisp	x			x		x	x							
Pumpkin fondant (hot pumpkin cake). Boiled condensed milk, ginger, cinnamon, pumpkin, orange ice-cream	x			x		x								

Chocolate trio. Chocolate parfait, chocolate sauce, blackcurrant balsam confiture, blackcurrant gel, chocolate soil, white-chocolate cream, raspberry sorbet, milk-chocolate mousse	x			x		x									x	
Caramel. Caramel cake, tonka-bean cherry ice-cream, hazelnuts, brandied cherries	x			x		x	x									x
Coconut rice pudding. Dried fruit, figs, coconut milk	x											x				
Speciality dessert of the house Ferma. Soaked rye bread, cranberry gel, sour-cream mousse, porous chocolate sponge, sea-buckthorn ice-cream	x			x		x										x
Kid's Menu																
Vegetable salad with a dip						x			x							
Potato pancakes with sour cream and cranberry jam	x			x		x										
Mashed potatoes with chicken patties and cheese sauce	x			x		x										x
Tagliatelle with chicken breast and cheese sauce	x			x		x										x
Beef burger with french fries and homemade tomato sauce	x			x		x			x	x				x		x
Pancakes with berries, chocolate espuma, and ice-cream	x			x		x										
Assorted ice-cream with berry marshmallow and vanilla foam				x		x										