ALLERGENS

	1. Cereals containing gluten	2. Crustaceans	3. Eggs	4. Fish	5. Peanuts	6. Milk	7. Nuts	8. Celery	9. Mustard	10. Sesame seeds	11. Sulphur dioxide	12. Lupin	13. Molluscs	14. Soya
Appetizers and salads														
Spring asparagus with slow-cooked free-range chicken egg, new potatoes, and truffle-oil sauce			x						x					x
Blue-cheese pie with crushed hazelnuts and garden cress	x		x			x	x							
Spring-green and quinoa salad with sun-dried tomatoes, avocado, and yogurt dressing						x								
Marinated herring with butter-roasted potatoes, herb quark, and pickled small beets						x								x
Caramelized goat cheese salad with baby beets, cress, and nut dressing					x	x	x				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
Pickled Baltic herring salad with quail eggs, freshly brined cucumbers, and dark rye bread	x		x	x		x			x					
Lightly salted trout with pickled legumes and quail egg			x	x		x								
Seared tuna with capers and sesame-seed wasabi sauce				x		x				x				x
Grilled avocado salad with tiger prawns and sesame-seed demi-glace sauce		x								x				x
Lamb liver pâté with caramelized onions, apple purée, and herb toasts	x						x							x
Goose-liver pie with deep-fried sweet onions, pear chutney, and lettuce	x		x			x	x							x
Foie-gras terrine with brioche bread, red wine–poached apples, and cherry sauce	x					x					x			
Romaine lettuce with free-range chicken breast, parmesan, and anchovy mayonnaise			x	x		x			x	x				x
Local venison tartare with mustard sauce, capers, and toasted fine rye-bread			x			x			x	x				x
Beef carpaccio with wild mushrooms, arugula, and fine rye-bread	x						x							
Caviar with blinis, quail eggs, and sour cream	x		x	x		x								
Soups														
Classic French onion soup with Emmental-cheese toasts	x					x					x			x
Rich Baltic fish soup with tomatoes and legumes		x		x				x		x			x	x
Duck broth with anise-soaked tomatoes, lentils, and crumbled egg yolk			x											x
Thick lamb soup with lentils and root vegetables								x						x
Veal broth soup with slow-cooked cheek, shiitake mushrooms, and samphire								x						x
Main courses														
Penne with salmon, shrimp, and sun-dried tomato coconut-milk sauce	x		x	x		x								x
Shrimp and scallop ravioli with samphire and truffle mashed cauliflower	x	x	x	x		x							x	
Snow crab risotto with roasted parmesan cheese, parsnips, and sun-dried tomatoes		x				x								x
Buckwheat risotto with fried cheese, spinach, mushrooms and stewed legumes						x								x
Catch of the day from local waters served with aromatic root vegetable cream, baby vegetables, and white-wine sauce				x		x		x			x			
Smoked sturgeon with baked potatoes and horseradish emulsion				x		x		x						
Herb-crusted fried Baltic herring with mashed potatoes, spinach and onions	x			x		x								x
Assorted seafood with asparagus and lemongrass sauce		x		x		x				x			x	x
Oven-roasted duck breast with cauliflower purée, dark rye-bread, and apple sauce	x					x					x			
Herb butter–fried cornfed chicken with honey spring vegetables and spinach						x		x						
Venison stew with root vegetables, rowanberry jam, and mushroom espuma						x		x						
Steak of the day with bukstiņputra (barley and potato porridge), root vegetables, and broth sauce	x					x		x	x		x			
Lamb rump steak with baby vegetables, mashed potatoes, nut mint biscuit, and broth sauce						x			x		x			x
Slow-cooked lamb shank with autumn vegetable stew and mushroom cream						x		x	x					x
Sides														
Garlic butter-fried seasonal beans						x								x
Oven-roasted new potatoes						x								x
Bukstiņputra-barley porridge with potatoes	x					x								
Mashed potatoes						x								
Mixed lettuce and sprout salad	x													
Sweet-potato fries														
Desserts														
Valrhona chocolate fondant with homemade plombières ice-cream, tonka-bean cream, and cherry sauce	x		x			x								
Crème brûlée with berries, apple snow, and berry sorbet	x		x			x								
Dark rye-bread and quark cake with Riga Black Balsam and caramelized cranberries	x		x		x	x	x							
Coconut muffin with caramel popcorn candy, cherry cream, and jellied cherry			x			x								
New rhubarb cake with vanilla cream and slow-cooked rhubarb and elderberry ice cream			x			x								
Chocolate soup with black-olive and fermented-garlic sorbet and cognac-soaked candied fruits						x	x							
Crunchy cherries with vanilla ice cream and dried apple			x			x								
Baked cheesecake with raspberry mousse and sea-buckthorn sorbet	x		x			x								
Chia-seed and japonica-quince pudding with walnut yogurt sauce and fresh berries						x	x							
Pavlova with japonica-quince custard and pickled green apples			x			x								
Restaurant “Ferma” dessert	x		x			x	x							
Kid’s Menu														
Fresh vegetables with a dip						x								
Potato pancakes with sour cream and cranberries	x		x			x								
Mashed potatoes with chicken patties and cheese sauce	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
Crêpes with berries, chocolate espuma, and ice cream	x		x			x								
Assorted ice-cream with berry marshmallow and vanilla foam	x		x			x								
Waffle with a variety of sauces	x		x			x								