

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														
Selection of Latvian cheeses with honey cell, apple-cranberry chutney, fresh berries (for 2 persons)					x	x	x			x	x	x		
Lake eel smoked in alder woodchip with apple puree, herb-cured zucchini, lingonberry chutney, caper flowers and dried cherry tomatoes				x							x			x
Lightly marinated herring "Matje" with cottage cheese mousse, butter roasted potatoes, creme fraiche with horseradish and quail egg			x	x		x					x			
Lightly salted lake zander with yeast pancakes, wasabi cream, quail egg, rucola and ponzu sauce	x		x	x		x					x			
Dry-aged Latvian beef tartar with mustard cream, capers and sweet-and-sour bread toast	x		x			x			x					
VEGETARIAN Goat cheese mousse with quince-cured yellow beet, field cucumbers, cherry tomatoes, cashew nuts, fresh raspberries and raspberry vinaigrette sauce.						x	x							
VEGAN Vegan Power salad with quince puree, white asparagus, watermelon, ice lettuce, cedar nuts, sprouted seeds and mustard sauce	x						x		x					x
Burrata with Latvian tomatoes, dried meat, dark Ciabatta, olives, rucola and basil - seed pesto	x					x				x	x			
Seared Scottish salmon with wasabi cream, pickled fennel, dill oil and puff pastry crunch	x		x	x		x			x		x			x
Grilled avocado salad with tiger prawns and sesame seed glaze		x		x		x				x	x		x	x
Tuna tartar with avocado salsa, ponzu sauce, seaweed, quail egg, caper flowers, ciabatta toast	x		x	x		x			x	x	x			x
HOT STARTER Crabmeat and salmon ravioli with cauliflower puree, cabbage, spinach, chives and crabmeat mousse	x	x	x	x		x		x			x		x	x
HOT STARTER Scallops with asparagus, green apple, red grapefruit gel, passion fruit sauce and spinach leaves						x								
Slow-cooked Argentinean shrimp and trout ballotine with country egg cream, anchovy sauce, dark ciabatta toast, rucola leaves and thinly sliced fennel	x	x	x	x		x				x	x			
Beef carpaccio with seasonal mushrooms, parmesan, rucola and sweet-and-sour bread	x					x			x		x			
Slow-cooked Burberry duck breast with blackcurrant gel, fresh figs, pickled apple and pecan nuts							x				x			
Game meat tartar with sweet-and-sour bread toast, fried parmesan cheese, cornichons, parsley aioli, quail egg and shallot onions.	x		x			x		x	x		x			
Siberian sturgeon "Volzhanka" caviar with pancakes, quail eggs and creme fraiche	x		x	x		x					x			
Soups														
Cold soup - ask the waiter	x	x	x	x	x	x	x	x	x	x	x	x	x	x
VEGETARIAN Tomato consommé with red beet, celery, cherry tomatoes, white radish and chili.			x					x	x	x	x			x
Fish bouillabaisse with herb toast and garlic aioli	x	x	x	x		x	x	x	x	x	x	x	x	x
Crayfish consommé with steamed trout, gyoza dough ravioli, mini asparagus and cherry tomatoes	x	x	x	x				x	x		x	x	x	x

Chicken broth soup with Porcini mushroom pouch, vegetables and greens	x		x					x	x		x	x		x
Main courses														
Buckwheat risotto with fried cheese, spinach, mushrooms and stewed legumes	x					x					x	x		x
Oven-baked Baltic herring with potato croquettes, spinach puree, dried cherry tomatoes and horseradish emulsion	x		x	x		x		x			x			x
Smoked whole sterlet with oven-baked potatoes and horseradish emulsion				x		x		x						
Matured Latvian beef entrecote steak with barley porridge with potatoes, honey-glazed root vegetables, onion puree and bone sauce	x					x		x	x		x			x
Slow-cooked octopus with green pea-lemongrass puree, asparagus, passion fruit sauce	x			x		x		x			x		x	
Argentine red shrimp with lima beans cooked in garlic butter, pak choi and herb sauce		x				x					x			
Cognac-seared seafood with homemade lemongrass-tomato chutney (squid, mussels, scallops, tiger prawns, octopus, cuttlefish)		x		x		x		x	x	x	x		x	x
Fish of the Day - Served with caramelized root puree, Romanesco cabbage, asparagus, lemon oil and lemongrass sauce		x		x		x		x			x		x	x
Latvian spring trout All fish are served with broccoli, haricot pods, potato confit, warm tomato - garlic vierge sauce				x		x								
North Sea lemon sole - All fish are served with broccoli, haricot pods, potato confit, warm tomato - garlic vierge sauce														
Duck breast with cauliflower puree, grilled vegetables, quince-cured new carrot, blackcurrant chutney and duck stock sauce						x		x			x			x
Lamb chop with mashed potatoes, mushroom crumbs, nut salsa and caramelized sweet onion puree					x	x	x	x			x			x
Beef fillet steak with grilled potato, courgette, fried seasonal mushrooms, yellow tomato puree and bone sauce						x		x	x		x			x
RIB-EYE steak with new potatoes, zucchini, crispy onions and bone sauce (300 g)	x					x		x	x		x			x
Sides														
Mashed potatoes						x								
Bukstiņputra-barley porridge with potatoes	x					x								x
Pearl-barley and pumpkin stew with crumbled goat cheese and nuts														
Grilled-aubergine, tomato, and mozzarella gratin with basil pesto														
Mixed lettuce and sprout salad														
Sweet-potato fries														
Desserts														
YUZU dessert – yuzu fruit purée, honeyed gin gel, white chocolate, coconut			x			x	x							
Fresh cheese cake – lime marmalade, raspberries, meringue and kiwi - avocado ice cream	x		x			x								
Sorrel panna cotta with birch juice and berries						x								
Mango and passion fruit dessert - passion fruit cream, mango chips, mango mousse, coconut snow, mango gel, banana-passion fruit sorbet, apple - lime gel			x			x								
Peach – red peach, bellini foam, meringue, tonka - vanilla ice cream, strawberries			x			x								
Pistachio chocolate dessert – raspberry ice cream, pistachio namelaka, chocolate ganache, milk chocolate mousse	x		x				x							
Vegan: Green tea – bergamot panna cotta Lime gel, coconut cream, bergamot sorbert, chia seed chips.	x		x			x	x							
Honey - Porous honey sponge, honey caramel, sour-cream snow, sea-buckthorn sorbet, honeycomb	x		x			x	x							

Ferma`s famous Napoleon - Creme Patissiere, caramel, quince cream			x			x					x				
Crème brûlée with lemon grass and black sesame ice cream															
Coconut-pineapple panna cotta with Malibu foam - slow-cooked pineapple, coconut purée, strawberry - mint sorbet	x		x			x									
Fondant – raspberries, chocolate, raspberry homemade ice cream	x		x			x									
Ferma`s special – forest strawberry namelaka, champagne - rose jelly, crisp, elder crème brûlée	x		x			x									
Kid`s Menu															
Potato pancakes with sour cream and cranberries	x					x									
Potato mash with chicken cutlets and cheese sauce	x					x									
Pasta with grated cheese	x		x												
Pasta with grated cheese and chicken fillet	x		x			x									x
Veal burger with French fries and tomato sauce	x		x			x				x					x
Crepes with berries, chocolate espuma, and ice-cream	x					x									
Thin pancakes with berries and ice-cream			x			x									
Waffle with ice cream and berries	x		x			x	x								