

MENU

Appetizers

EUR

Piano snack plate /1,2,4,5,8,10/	18,90
<i>Bruschetta</i> selection with sun-dried tomato pesto, Munster Ermitage cheese, cold-smoked tuna fillet and <i>Jamon Curado</i> ham /1,3,4,10/	10,90
Lightly salted mackerel fillet, beetroot gel, marinated Nameko mushrooms, yogurt foam and dill oil /1,4/	11,90
Scallops fried in butter, green pea puree, marinated fennel and roasted <i>chorizo</i> /1,4,10,11/	12,90
<i>Tartare</i> of ostrich meat grown in Latvia with coriander - scallion Aioli sauce, quail egg yolk, burnt shallot and tapioca crisp /2,7,8/	13,90
Oyster „ <i>SP Krystale</i> ” served with <i>Mignonette</i> sauce /7,11/	8,00

Salads

Caesar salad with chicken fillet /1,4,8,10/	11,90
Caesar salad with tiger prawns /1,4,5,8,10/	12,90
Rucola and spinach leaf salad with burrata cheese, oranges, almond confit and raspberry - white wine vinegar dressing /1,3,7/	12,90
Spinach and beetroot salad with grilled tuna, marinated butternut squash, edamame bean – avocado cream, pomegranate seeds and mango dressing /4,12,13/	15,90

Soups

Red onion soup with dark ciabatta and hard cheese toast /1,2,6,10,12/	8,90
Fish broth soup with slow cooked salmon and catfish fillet roulade, <i>wakame</i> with sesame, tigerprawns /3,4,5,13/	12,90
Spicy lamb soup with potatoes puree and cherry tomato /1,6,12/	11,90
<i>Tom Yam</i> soup with <i>shiitake</i> mushrooms and <i>Peking</i> duck /3,12/	13,90



R E S T O R Ā N S
R E S T A U R A N T

Hot Fish Dishes

	EUR
“Liepaja’s Cod” /1,4/	9,90
Every day another fishermen provided fish with grilled vegetables and lemon butter sauce /1,4/	17,90
Salmon fillet with butter sauteed spinach leaves and soybeans, honey fried celery root, parsnips, mini carrots and <i>Beurre blanc</i> sauce /1,4,6,7,12/	21,90
Grilled tuna fillet, green pea puree, asparagus fried in sesame oil and lemongrass - ginger sauce /1,4,10,12,13/	22,90
Fried halibut fillet, carrot-orange puree, <i>wakame</i> with sesame seeds, purple potato-coconut milk puree and <i>ponzu</i> sauce /1,3,4,12,13/	24,90

Hot Meat Dishes

Spinach <i>tagliatelle</i> with chicken fillet and sun-dried tomatoes in blue cheese sauce /1,7,10/	15,90
Slow-cooked corn fed chicken breast with carrot-orange puree, purple potato-coconut milk puree and <i>ponzu</i> sauce /1,3,12,13/	21,90
Grilled duck breast with sweet potato puree, caramelized carrots, roasted pistachios and raspberry- orange sauce /1,3,10,13/	20,90
Pork ribs in barbecue marinade with pumpkin-cauliflower puree, fried Brussels sprouts, hazelnuts, beetroots fried in balsamic with truffles and caramelized beer sauce /1,3,7,8,10,12/	21,90
Lamb rump steak, risotto with shiitake mushrooms, <i>Nicas</i> cheese and cedar nuts, honey glazed parsnip, baked apple sauce /1,3,8/	31,90
Beef fillet steak, kale fried in sesame oil, grilled <i>Eringi</i> mushroom and red wine sauce /7,13/	30,90

Side dish

Potato puree with herbs /1/	5,50
French fries	5,50
Sweet potato fries	6,50
French fries with truffle oil and <i>Nicas</i> cheese /1/	7,50
Grilled vegetables with herb oil	6,50
Sauteed spinach with soybeans /1,12/	8,50

<u>Vegetarian Dishes</u>	EUR
Soba noodles with oyster mushrooms, leek, pak choi in oriental style and <i>Nīcas</i> cheese baked in filo pastry /1,6,10,12,13/	12,90
<i>Risotto</i> with <i>Gorgonzola</i> cheese, pear sauteed in red wine, roasted walnuts and truffle oil /1,3,10/	12,90
Ravioli with boletus, bourbon and mascarpone cheese sauce, rucola with olive oil /1,2,3,4,5,6,10,11/	13,90
 <u>Desserts</u>	
Tiramisu cheesecake with orange and grapefruit gel /1,2,3,10/	7,90
Carrot – almond pie with homemade lingonberry ice cream and sea buckthorn sauce /1,2,3,10/	7,90
Crème Brulee /1,2/	6,90
Chocolate fondant with homemade ice cream /1,2,3,10/	6,90