



WELCOME TO OUR SEASONAL STORY

TO BEGIN...

RABBIT PARFAIT

16.00 EUR

rhubarb aspic / brioche

DEER TARTARE

18.00 EUR

mushroom duxelle / mushroom broth

DUCK CROQUET 'S

13.00 EUR

black garlic / agave

ROOT VEGETABLE TERRINE

13.00 EUR

poached egg / spinach emulsion

JERUSALEM ARTICHOKE SOUP

14.00 EUR

proseco / sea scallops

add black caviar + 10.00 EUR

LATVIAN BOUILLABAISSE

16.00 EUR

smoked herring / smoked eel / crayfish

OLD FASHION BAKED CAMEMBERT

13.00 EUR

glazed beetroot rose / hazelnuts

TO CONTINUE...

OYSTER MUSHROOM RAVIOLO

22.00 EUR

brown butter / mushroom emulsion

PAN SEARED ZANDER

28.00 EUR

kohlrabi tortellini / roasted bone sauce

PIKE SUFLE

28.00 EUR

crayfish sauce / sturgeon caviar

DEER PITHIVIER

38.00 EUR

smoked bone marrow sauce / juniper

BEEF SHORT RIBS MILLEFEUILLE

32.00 EUR

potato terrine / onion creme

FINISHING THE MEAL...

Our chef's prepare desserts depending on the weather, season and mood.
We always have the best cheeses, sorbets and ice cream in stock.



Positions can be changed by prior agreement!

For reservation, changes and additional information: **+371 25 606 066**