

SEAFOOD

OUR SIGNATURE PLATTER 88

stuffed oysters / grilled octopus tentacle / grilled argentine prawns / pickled mussels / maki roll with prawns and avocado / yellowfin tuna poke / salmon ceviche / pink prawn cocktail / mini octopus tantacles

RAW BAR

CEVICHE	
• ATLANTIC SALMON	21
• SEA SCALLOP	19
cucumber / radish / raspberries / blueberries / citrus marinade	
TARTAR TRIO –	19
TUNA / SALMON / PINK PRAWN	
avocado / quail eggs / shallots / capers / mustard vinaigrette	
POKE BOWL	18
• TUNA • SALMON • PRAWNS	
avocado / sushi rice / mango / cucumber / soya sauce	

BALTIC SASHIMI – HERRING	12
three marinades / potato fondant / sour cream mousse with herbs	

OYSTERS

FINE DE CLAIRE, FRANCE	6 pc.	12 pc.
juicy oysters with a balanced taste and sweeter, fruitier flavor	35	60
LA LUNE, FRANCE	40	75
remarkable sweet flavour with hazelnut aftertaste		
GILLARDEAU, FRANCE	40	75
it has a uniquely chewy and crunchy texture with soft nutty taste		
CRYSTAL, FRANCE	40	75
aromatic with a pleasantly sweet finish		

Oysters are served with soya-ginger and red wine sauce with shallot onions

SOUPS

FISH SOLYANKA	17
sturgeon / salmon	
COLD BEETROOT SOUP	17
cucumber / radish / herbs	

TOM YUM GOONG	17
prawns / noodles	
COLD KEFIR SOUP	12
smoked sea bass / cucumber / herbs	

APPETIZERS AND SALADS

TACO TRIO	17
pink prawns / spicy tuna / lightly salted salmon	
GRILLED PRAWNS	17
avocado tartar / tomato salsa	
SCALLOPS AND PRAWNS	28
BAKED IN A SHELL	
lobster bisque / parmesan	

CALAMARI FRITTI	22
tempura vegetables / remoulade sauce	
YELLOWFIN TUNA SALAD	22
mango / raspberry vinegar caviar	
WARM SEAFOOD SALAD	27
octopus / prawns / mussels / calamari	

PRAWNS

PRAWNS IN GARLIC BUTTER	½ kg	33
avocado / cherry tomatoes / aioli / bruschetta		
JUMBO PRAWNS	28	
asparagus / sweet and sour sauce		

PRAWN JULIENNE	18
creamy lobster bisque / parmesan	
PRAWNS IN ALMOND TEMPURA	22
pineapple ketchup	

SEAFOOD

GRILLED SEAFOOD	44
tiger prawns / scallops / mussels / calamari / octopuses	
OCTOPUS TENTACLES	1 pc. – 24 / 2 pc. – 44
potato-onion puree / smoked olives / pickled shallots	
SEA BASS WITH PRAWNS	30
argentinian pink prawns / potato purene / zucchini pappardelle / bouillabaisse sauce	

PAELLA MIX	26
seafood / chicken / chorizo	
BLACK MUSSELS	22
• provençal – white wine, garlic, herbs • cream sauce – with celery, thyme, garlic and white wine	
BLACK HALIBUT	33
mussel and red caviar sauce / vegetable pearls / cauliflower puree	

VIEW

SEAFOOD & GRILL

SUSHI

PHILADELPHIA MAKI	15	TUNA MAKI	18
salmon / cucumber / cream cheese		tuna / wakame / avocado / japan mayonnaise	
DRAGON MAKI	18	UNAGI MAKI	20
prawns / red caviar / avocado		smoked eel / cream cheese / cucumber / teriyaki	

RED CAVIAR | PREMIUM SELECTION

These salmon caviars are hand-produced using no preservatives, additives nor added oil. The product range offers the pure taste of wild salmon caviar without any disturbing side-tastes like bitterness from preservatives or sweetness for industrial production processes.	100g
GORBUSCHA	25
KETA	35
COHO SALMON CAVIAR	35



BLACK CAVIAR | PREMIUM SELECTION

All of the caviars are malossol (salt content max 3,0%) and are farmed in fresh alpine spring-water without the use of recirculation systems, which may alter the authentic pure taste and emotion from these rare delicacies.	50g	100g
“BLACK-GOLD SELECTION”	90	140
“CLASSIC SELECTION OSCIETRA”	100	160
“CALVISIUS TRADITION PRESTIGE”	120	190
“ARS ITALICA OSCIETRA ROYAL”	150	220

Caviar is served with pancakes / sour cream / quail eggs / croutons / chopped shallots / herbs

VEGETARIAN MENU

APPETIZERS

STUFFED GRILLED AVOCADO	14
spicy chickpeas / corn / tomato salsa	
FALAFEL SALAD	14
chickpeas / garlic / herbs	
QUINOA AND MANGO SALAD	12
avocado / zucchini / citrus sauce	
HOMEMADE HUMMUS	12
seasonal vegetables	



MAIN COURSES

EGGPLANT LASAGNA	14
mushroom mix / mozzarella / truffle béchamel sauce	
MUSHROOM JULIENNE	14
creamy mashed potatoes / comté cheese	
MUSHROOM RAVIOLI	14
creamy mushroom sauce / parmesan	
YASAY MAKI	10
avocado / cucumber / seaweed	



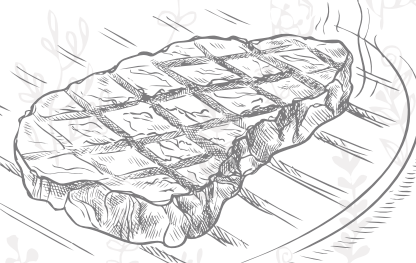
GRILL

SURF & TURF GRILL MIX 88

for two
beef rib-eye / beef ribs / lamb kare / octopus / prawns / scallops

SAUCES
whiskey-BBQ / pepper / garlic aioli

SIDE DISHES
truffle-potato puree / grilled vegetables / cabbage cole slow



JOSPER GRILL

CHIANINA FILLET MIGNON / TOSCANA	250g	44
BEEF STRIP LOIN / CANADA	250g	44
BEEF RIB-EYE / USA	250g	44
LAMB KARE / NEW ZEALAND	300g	38
CHIANINA T-BONE / TOSCANA / FOR TWO/	900g	78
BEEF SHORT RIBS / GERMANY		28
SURF & TURF / RIB-EYE, SEA SCALLOPS, PRAWNS	250g	49
SALMON STEAK		29
STURGEON STEAK		29



Our steaks are served with fried mushrooms, grilled corn, baked potatoes and sauce of your choice

SAUCES
red wine sauce / creamy mixed pepper sauce / lobster butter / our BBQ sauce / “Cafe de Paris” butter

GOURMET BURGERS

BOCUSE	29
foie gras terrine / rib-eye / pickled red onions / tomatoes / brie / black truffle mayonnaise / homemade brioche	
RIB-EYE STEAK	25
premium beef / bacon / tomatoes / pickled vegetables / cheddar / mustard sauce	
PRAWN	22
tiger prawns / cucumber / salad greens/ 1000 island sauce	
SURF & TURF /open/	24
premium beef, pink prawns, sea scallops, cheese sauce	

Burgers are served with French fries and our BBQ sauce



CHARCOAL GRILLED WHOLE FISH

STURGEON	800g	38
SEA BASS	500g	28
ARCTIC CHAR	500g	28

Served with baked baby vegetables



FISH IS SERVED WITH SAUCES
garlic aioli / truffle mayonnaise / yogurt sauce with herbs and lemon

EXTRA SIDE DISHES 5
creamy mashed potatoes / truffle mashed potatoes / buttered baby spinach / grilled young vegetables / green asparagus



DESSERTS7,5

CHOCOLATE
cremeux / crispy truffle / airy chocolate / sauce

LEMON
vanilla / meringue

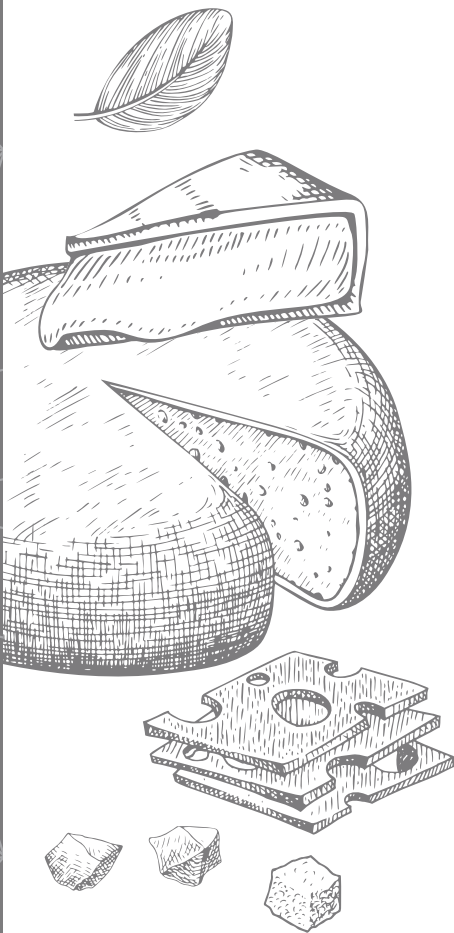
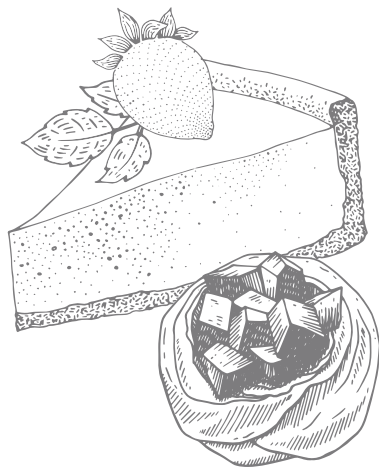
CARAMEL
caramel cheesecake / raspberries

MANGO
pavlova / whipped cream / ice-cream

PINEAPPLE
mango and pineapple gazpacho / coconut panna cotta

HOMEMADE ICE-CREAM

HOMEMADE SORBET



OUR SPECIAL
SELECTION OF CHEESES19

LOCAL SEMI HARD CHEESE IEVA
pronounced creamy flavour, with flavours
of walnut and fenugreek seeds

LATVIAN HARD CHEESE
very intense and piquant flavour, 6 month
matured hard cheese

CABRA AL ROMERO
goat cheese with rosemary, is made with pasteurised
100% murcian goat's milk, with some citrus flavours

MANCHEGO
DOP Grand Valle de Montecelo, most famous Spanish
hard cheese, made from unpasteurized sheep's milk;
it has a mild, creamy and sweet aroma

REBLOCHON DE SAVOIE
soft washed-rind and smear-ripened French cheese,
made in the Alpine region

MUNSTER GÉROMÉ
soft cheese with strong tasting, mainly made from
milk from the Vosges region - between Alsace,
Lorraine and Franche-Comté

Cheese plate is served with ginger-pear jam
and crispy crackers



View with taste