

DESSERTS10,5

CHOCOLATE
cremeux / crispy truffle / airy chocolate / sauce

LEMON
vanilla / meringue

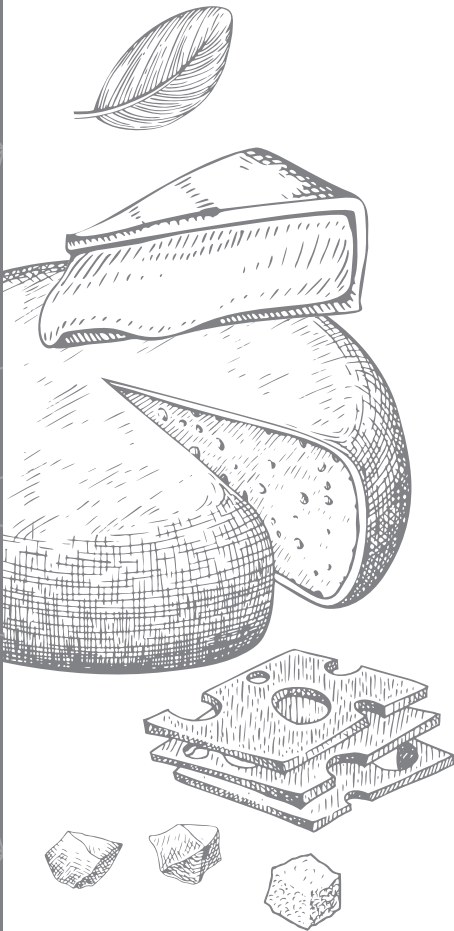
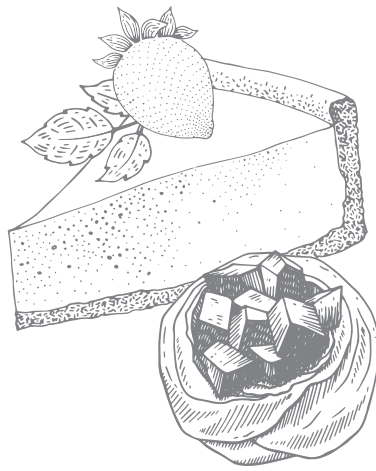
CARAMEL
caramel cheesecake / raspberries

MANGO
pavlova / whipped cream / ice-cream

PINEAPPLE
mango and pineapple gazpacho / coconut panna cotta

HOMEMADE ICE-CREAM

HOMEMADE SORBET



OUR SPECIAL
SELECTION OF CHEESES 21

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

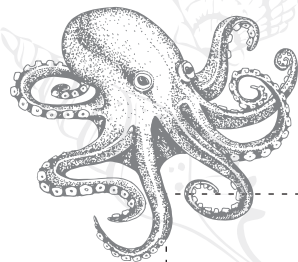
REBLOCHON DE SAVOIE
soft washed-rind and smear-ripened French cheese,
made in the Alpine region

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



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 22
• SEA SCALLOP 20
cucumber / radish / raspberries / blueberries / citrus marinade

TARTAR TRIO – 21
TUNA / SALMON / PINK PRAWN
avocado / quail eggs / shallots / capers / mustard vinaigrette

POKE BOWL 20
• TUNA • SALMON • PRAWNS
avocado / sushi rice / mango / cucumber / soya sauce

BALTIC SASHIMI – HERRING 14
three marinades / potato fondant / sour cream mousse
with herbs

OYSTERS

FINE DE CLAIRE, FRANCE 6 pc. 12 pc.
35 60
juicy oysters with a balanced taste
and sweeter, fruitier flavor

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

SOUP WITH DUCK 17
duck confit / quail eggs / onion
noodles / ginger / teriyaki

TOM YUM GOONG 19
prawns / noodles

APPETIZERS AND SALADS

TACO TRIO 19
pink prawns / spicy tuna / lightly salted salmon

GRILLED PRAWNS 19
avocado tartar / tomato salsa

SCALLOPS AND PRAWNS 28
BAKED IN A SHELL
lobster bisque / parmesan

PRAWNS

PRAWNS IN GARLIC BUTTER ½ kg 33
avocado / cherry tomatoes / aioli / bruschetta

JUMBO PRAWNS 28
asparagus / sweet and sour sauce

SEAFOOD

GRILLED SEAFOOD 48
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 puree / zucchini
pappardelle / bouillabaisse sauce

PRAWN JULIENNE 19
creamy lobster bisque / parmesan

PRAWNS IN ALMOND TEMPURA 24
pineapple ketchup

BLACK MUSSELS 25
• 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
salmon / cucumber / cream cheese

DRAGON MAKI 18
prawns / red caviar / avocado

TUNA MAKI 18
tuna / wakame / avocado / japan mayonnaise

UNAGI MAKI 20
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.

GORBUSCHA 100g 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.

Even though the caviar market has been saturated with hybrid
caviar species, we believe that only the pure authentic
sturgeon can give people the emotion and experience they
are really looking for – one filled with enjoyment, luxury and
celebration.

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

VEGETARIAN MENU

APPETIZERS

STUFFED GRILLED AVOCADO 16
spicy chickpeas / corn / tomato salsa

FALAFEL SALAD 14
chickpeas / garlic / herbs

QUINOA AND MANGO SALAD 14
avocado / zucchini / citrus sauce

HOMEMADE HUMMUS 12
seasonal vegetables

MAIN COURSES

EGGPLANT LASAGNA 19
mushroom mix / mozzarella / truffle béchamel sauce

MUSHROOM JULIENNE 18
creamy mashed potatoes / comté cheese

MUSHROOM RAVIOLI 18
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 48

BEEF STRIP LOIN / CANADA 250g 44

BEEF RIB-EYE / USA 250g 48

LAMB KARE / NEW ZEALAND 300g 38

CHIANINA T-BONE / TOSCANA / FOR TWO/ 900g 78

BEEF SHORT RIBS / GERMANY 31

SURF & TURF / RIB-EYE, SEA SCALLOPS, PRAWNS 250g 52

SALMON STEAK 32

STURGEON STEAK 32

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 32
foie gras terrine / rib-eye / pickled red onions / tomatoes / brie /
black truffle mayonnaise / homemade brioche

RIB-EYE STEAK 28
premium beef / bacon / tomatoes / pickled vegetables / cheddar /
mustard sauce

PRAWN 24
tiger prawns / cucumber / salad greens/ 1000 island sauce

SURF & TURF /open/ 25
premium beef / pink prawns / sea scallops / cheese sauce

BBQ 20
premium beef / crispy bacon / cheddar cheese / ketchinese sauce

Burgers are served with French fries and our BBQ sauce

CHARCOAL GRILLED WHOLE FISH

STURGEON 800g 42

SEA BASS 500g 32

ARCTIC CHAR 500g 32

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