



APPETIZERS

“SOIRA” ASH CHEESE / beetroots / black garlic	12
SMOKED STURGEON / foie gras / apple	16
VENISON / chantarelles / black truffles	14
VENISON RAVIOLI / red onion / spinach	12

MAIN COURSE

CAULIFLOWER / potato / “Pavāru māja” cider	16
COD / Savoy cabagge / seaweed	24
LAMB / potato / lime blossom	26
VENISON / brussels sprouts / black trumpets	29

DESSERTS

DARK CHOCOLATE “LAIMA”/ salted hazelnuts	9
ACORN	9

Organic and wild products are used in the menu.
A discretionary service charge of 10 % will be added to groups of 9 or over.