

PAST  
PRESENT

Illustrated by Gatis Šjūka

## BLUE LAGOON

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AGRICOLE RUM/YELLOW BEETROOT  
QUINCE AND LEMONGRASS SODA/BLUE SPIRULINA

Its peak in popularity was in 1990s. The history of the drink starts off with the simple plot of two people being stranded on a tropical island in the 1908 book entitled "Blue Lagoon". The book spawned a number of films in the 1930s and 1940s that had a tropical theme and in publications the mention of "blue lagoon" was frequent.



13 EUR



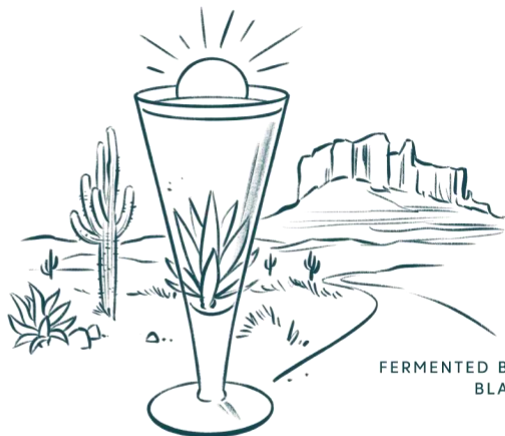
## WHITE RUSSIAN

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HONEY MOONSHINE/PINE NUT/BARENTS  
CASCARA LIQUEUR/OAT MILK FOAM/SQUID INK

Despite its name, the White Russian has no direct connection to Russia. The "Russian" part comes from the use of vodka, which is widely associated with Russia. Its popularity skyrocketed thanks to "The Big Lebowski" (1998). The main character, "The Dude", drinks it constantly throughout the movie, turning it into a cult favorite.

15 EUR



## TEQUILA SUNRISE

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FERMENTED BLACKCURRANT/BLANCO TEQUILA/  
BLACKCURRANT WINE/PARSLEY SODA

The original Tequila Sunrise, created in the 1930s or 1940s at the Arizona Biltmore Hotel, is quite different from the modern version. It included tequila, lime juice, soda water, and crème de cassis (a blackcurrant liqueur), creating a more refreshing and tangy drink compared to the sweet, fruity version we know today.

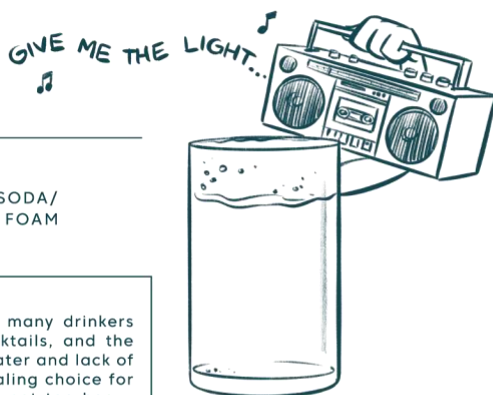
14 EUR

## GIN FIZZ

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LONDON DRY GIN/SALTED SPRUCE SODA/  
PEPPERCORN/BLACK ELDERFLOWER FOAM

During the health-conscious 1990s, many drinkers preferred lighter, lower-calorie cocktails, and the Gin Fizz fit the bill. Its use of soda water and lack of sugary mixers made it a more appealing choice for those looking for a refreshing yet not-too-heavy drink.



13 EUR

## BELLINI

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TANGERINES/SEA BUCKTHORN/  
DILL/CHAMPAGNE

By the 1990s, the Bellini was widely associated with sophistication and elegance. It became a popular choice at high-end brunches, weddings, and upscale cocktail bars, as people sought out more refined, European-inspired drinks.

16 EUR



## SINGAPORE SLING

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CHAMOMILE INFUSED GIN/CLOUDBERRY  
LIQUEUR/BIANCO VERMOUTH/HERBAL LIQUEUR/  
CLEAR PUMPKIN JUICE/CHIANTI SHRUB

It was originally created as a "ladies' drink". At the time, it wasn't considered proper for women to drink alcohol in public. The cocktail creator, Ngiam, made the drink appear more like fruit juice with its pretty pink color, making it socially acceptable for women to enjoy a cocktail.

16 EUR



## BRANDY CRUSTA

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ARMAGNAC/CITRUS VERBENA INFUSED BENEDICTINE/  
SMOKED RHUBARB JUICE/ROSE/PEPPER/SUGAR RIM

The Brandy Crusta was one of the first drinks to be called a "fancy cocktail". It stood out because of its elaborate garnish and preparation, which made it a more sophisticated and luxurious choice compared to simpler drinks of the time.

14 EUR

## SEX ON THE BEACH

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PLUM INFUSED VODKA/HONEY-PLUM LIQUEUR/  
SEA BUCKTHORN/DARJEELING TEA/ROSES

Sex on the Beach became part of pop culture, often referenced in TV shows and movies during the 1990s. Its fun and cheeky name made it a cocktail that embodied the carefree, fun vibe of the time.



13 EUR

## GRASSHOPPER

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TRUFFLE OIL FAT WASHED AGED RUM/  
CACAO/RED VERMOUTH/CHOCOLATE  
MINT/HEAVY CREAM/CLARIFIED

Named after an insect, this drink takes its name from its bright green color, resembling the vibrant hue of a grasshopper.

15 EUR



## WHISKEY SMASH

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BLENDED MALT SCOTCH/SHOCHU/  
SHERRY-BAY LEAF CORDIAL/LEMON THYME

As cocktail culture became more fashionable in the 1990s, thanks to shows like "Sex and the City", the idea of drinking stylish, well-crafted cocktails caught on. Drinks like the Whiskey Smash, which combined tradition with a fresh twist, became appealing to both bartenders and consumers.

14 EUR

## B A R E N T S   C L A S S I C S

A M B E R   C H A M P A G N E   C O C K T A I L	15
Amber stone infused Vermouth Blend, <i>Laherte Frères Ultradition</i> Extra-Brut Champagne	
D A N D E L I O N   N E G R O N I	14
<i>Citadelle</i> Gin, <i>Lillet Blanc</i> , Dandelion Wine, Barents Dry Vermouth	
B E L L   P E P P E R   P A L O M A	14
<i>Don Ramon Blanco</i> , Bell Pepper, Lime, Grapefruit, Salted Agave, Soda	
C H E S T N U T   M A N H A T T A N	14
Chestnut Butter Bourbon Whiskey, <i>Cocchi di Torino Storico</i> Vermouth, <i>Amontillado Tradicion V.O.R.S.</i> 30YO Sherry	

## A L C O H O L   F R E E

S P R U C E	10
<i>Flâneur</i> Nonalcoholic Distillate, Yuzu, Spruce Cordial, Sea Water, Soda Water	
N E G R O N I   Z E R O	10
BARENTS Nonalcoholic Vermouth, <i>Amaro Zero</i> , Grapefruit, Nonalcoholic Gin Distillate	
K O M B U C H A	7
<i>By Availability</i>	

## O Y S T E R S

*By Availability*

7

## P L A T T E R

BARENTS PLATTER for two	120
<i>Marinated herring, Deep-Fried Sprats In Cumin Oil, Sea Scallops with XO Sauce, Shime Saba - Lightly Salted Mackerel with Fresh Radish and Horseradish, Brown Crab and North Sea Shrimp Salad, Lump Fish Roe with Sour Cream, Pikeperch Ceviche with Seaweed and Quince, Hot sauce, Pickles, Fresh Salad, Bernese sauce, Rye flatbread.</i>	
<i>Oysters 4 pieces</i>	25
<i>Kaluga Caviar 50 g</i>	180

## S M A L L B I T E S

Spicy Popcorn	5
Potato Crisps with Cesar Sauce	6
Rye Bread and Butter with Seaweed	7
Baltic Herring Tempura with Chipotle Sauce	8
Pulled Venison with Szechuan Peppers	16
Catfish Fritters with Truffle <i>Aioli</i>	16
Stracciatella with Spiced Pumpkin	18



## M A I N C O U R S E S

Smoked Eel Salad with Poached Free-Range Egg and Green Beans	21
BARENTS Fish Burger	16
BARENTS Venison Burger	15
<i>Available with Potato Chips or Fresh Salad</i>	

## D E S S E R T S

Chocolate – Coffe Lava Cake with Tonka Bean Icecream	8
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# D I G E S T I V E

## A R M A G N A C

De Montal, 1972 25

## B I T T E R

Picon Amer, France 8

## C A L V A D O S

Roger Groult "Age D'or" 19

## C O G N A C

Delamain Pale & Dry X.O. 15

Chabasse X.O. Imperial 70

## G R A P P A & E U D E V I E

Berta Grapa Tre Soli Tre, Piedmont, Italy 2011 14

Poli "Sassicaia" Pommace and Barrels, Tuscany, Italy 20

## L I Q U E U R

Chartreuse Jaune, France 8

Cherry Heering, Denmark 9

Berta DiMombaruzzo Amaretto, Italy 10

## M A R C

Trapet Marc de Chambertin, Burgundy, France 15

# D I G E S T I V E

## R U M

Rum Nation XO, Guatemala	12
Rhum J.M Cuvée 1845, Martinique	13

## M E Z C A L

Lokita Madrecuishe 14 años	20
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## T E Q U I L A

Don Julio 1942	32
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## V O D K A & S A M O G O N

Elit Vodka, Latvia	8
Rižskiy Samogon, Latvia	8
Chopin Potato Votka, Poland	9
Mermaid Salt Vodka, Scotland	9

## W H I S K Y

The Balvenie Carribean Cask, Speyside, Scotland 14 y.o.	12
The Two "Northern Star", Highland, Scotland 1995	26
Port Charlotte, Islay, Scotland 10 y.o.	15
Powers John's Lane Release, Ireland 12 y.o.	7
Glen Breton Rare Single Malt, Canada 10 y.o.	8
Kentucky Owl Confiscated, USA	20
The Chita Single Grain, Japan	14
The Matsui Mizunara Cask, Japan	30

## C O F F E E

Espresso “Toffee”	4
Specialty Filter Coffee	12

## T E A

Long Jing Imperial China, Hangzhou	6
Tawaramine Japan, Shizuoka	8
Assam T.G.F.O.P. India, Assam	6
Gurianta Georgia, Guria	6
Tuo Cha Pu Erh Shu China, Yunnan	8

### VILLAGE

Blossom “Plükt”	6
Dried Mint Tea “Plükt”	6
Nordic Green “Plükt”	6

