

In winter, when forests, meadows and gardens go to sleep, cold-water seafood shows its true wealth. They are rich, with a sweet taste and full with valuable minerals.

Chef Ivans Šmigarevs

I select wines that are true in their nature. They precisely represent the soil, climate and culture of their region. The core of our wine menu consists of wines from colder regions. They are best paired with vegetables and seafood found in cold waters.

Sommelier Kaspars Reitups

T A S T I N G M E N U

Seasonal tasting menu experience*	135
Wine pairing	85
Abstinence Pairing	45

*To enjoy the best of tasting menu experience we only serve it to the whole table together.
Tasting menu is only available until 21:00

A service charge 10% will be added to the bill for tables of 6 or more guests.

A P E R I T I V E

Laherte Freres Blanc de Blanc Brut Nature N/V Champagne 100ml	13
Tarlant "La Matinalle" Brut Nature 2003 Champagne 100 ml	22
Shetland Reel Ocean Sent Gin & Nordic Tonic	15
Kir Royale	15

O Y S T E R S

Cèline N2 Cancale, France	5
Gigas Rock Essex, England	5
Kumamoto Handpicked Wild Essex, England	5
Crassotrea Gigas, Golden Selection Bannow Cove, Ireland	6
Tarbouriech No. 1 Languedoc-Roussillon, France	8.5

C A V I A R

Siberian Sturgeon 50g*	95
Beluga 50g*	275

** served with blini or omelet*

P L A T E S

BARENTS PLATE for two <i>Cèline N2 and Gigas Rock oysters, Tuna, Sea Scallops, Salmon, Kingfish, Faroe Island Langoustines, Atlantic Seaweed, Homemade Ponzu and Yuzu Aioli*</i>	95
COLD WATER PLATE for two <i>Crassotrea Gigas Golden Dust and Kumamoto Oysters, Tuna, Sea Scallops, Salmon, Kingfish, Faroe Island Langoustines, Trout Roe, Atlantic Seaweed, Homemade Ponzu and Yuzu Aioli*</i>	155

** Offer may change due to seasonality*

S T A R T E R S

'12 seconds' Faroe Langoustine with Sour Cream	32
Japanese Sea Scallop with Yoghurt, Cucumber and Cranberries	19
Yellowfin Tuna Tartare with Egg Gel and Citrus Soy Sauce	18
Bisque of Wild Faroe Island Langoustines	24
Wagyu Tartare with Caramelized Onion <i>Consommé</i> and Black Truffle	45
Foie Gras with Fennel, Pear and Birch Sap Balsamic Vinegar	32
White Asparagus with Morel and Asparagus Aioli	28
Grilled beetroot with smoked sour cream and Piedmont hazelnuts	18
Sashimi of the Day with Freshly Grated <i>Wasabi</i>	25

M A I N C O U R S E

Red Mullet, Mushroom <i>Ragout</i> and Tomato <i>Sabayon</i>	36
Faroe Island Cod and Three Textures of Onions	36
Kingfish with Broad Bean - Mint <i>Purée</i> and Clams	39
American Lobster, truffle <i>purée</i> and lobster foam	48
Miyazaki Wagyu Three Course Tasting	95
Duck Breast with Pear Cured in Pepper Syrup and Beetroot Demi Glace	42
Tofu with Caramelized Onion and Slowly Cooked Wheat	24
Mushroom Tart with Black Truffle	29
Pasta <i>Bottarga Borealis</i>	24

S I D E S

Black Truffle Potato <i>Purée</i>	10
Greens with Siberian Pine Nuts	9
Potato Chips with Tomato Chutney	8

PLEASE ASK YOUR WAITER ABOUT
ANY ALLERGENS AND INTOLERANCES