

In the summer season we can feel the true and genuine taste of many top ingredients. Notes of freshness and lightness reign supreme in summer food.

Chef Ivans Šmigarevs

Cool climate "Terroir" always offers wines with great freshness, liveliness and minerality. These are wines which precisely reflect their origins.

"Élevage" represents the growth of the wine and the process it goes through to reach its full potential.

Sommelier Kaspars Reitups

## T A S T I N G M E N U

5-set Summer Menu	95
<i>Terroir</i> wine pairing	65
<i>Élevage</i> wine pairing	115
Abstinence Pairing	35
7-set Summer Menu	125
<i>Terroir</i> wine pairing	85
<i>Élevage</i> wine pairing	135
Abstinence Pairing	45

## A P E R I T I V E

A.Bergère Rosè Brut n/v Champagne 100ml	12
Agrapart terroirs Blance de Blancs Extra Brut n/v Champagne 100ml	18
Nordes Gin Galicia, Spain with VEEN Nordic Tonic Water	12
Non - Alcoholic Aperitif	6

## 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

## C A V I A R

Siberian Sturgeon 50g	95
Beluga 50g	240

## P L A T E S

BARENTS PLATE for two	85
<i>Oysters, Faroe Island Langoustine, Japanese Sea Scallop, Sashimi of the Day, Sugar Kelp Seaweed</i>	
COLD WATER PLATE for two	140
<i>Oysters, Canadian Lobster, Japanese Sea Scallop, Faroe Island Langoustine, Sashimi of the Day, Sugar Kelp Seaweed</i>	

## S T A R T E R S

'12 seconds' Faroe Langoustine with Sour Cream	32
Japanese Sea Scallop with Yoghurt, Cucumber and Plum	19
Yellowfin Tuna Tartare with Cured Quail Egg Yolk, Herbs and Teriyaki	16
Bisque of Wild Faroe Island Langoustines	24
Miyazaki Wagyu Tartare with Fresh <i>Wasabi</i>	39
Melon with Sechuan Pepper, Kohlrabi and Watercress Buttermilk sauce	16
Potato 'Risotto' with Jerusalem Artichoke Espuma and Caramelized Porchini	18
Glazed Cauliflower with Almond Sauce and Mint Yogurt	16
Leek with Liquorice, Royal Oyster Mushroom and Chanterelles	19

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

John Dory with Jerusalem Artichoke Fondant and Fermented Apricots	36
Faroe Island Cod, Four Textures of Artichoke	32
Kingfish with <i>Dumpling</i> of Chanterelles, Fermented Tomatoes and <i>Demi Glace</i>	32
Canadian Lobster in Cognac Sauce with Fennel	42
Miyazaki Wagyu Three Course Tasting	85
Roe Deer with Broccoli Purée, Duroc Pork Belly and Pine Cone <i>Demi Glace</i>	36
Chanterelle Tart	29
Pasta <i>Bottarga Borealis</i>	24

## S I D E S

Langoustine Potato Puree	8
Roasted New Potatoes with Chanterelles and Herbs	8
Field Herbs and Greens with Siberian Pine Nuts	9
Heirloom Tomatoes with Fine Herbs and Olive Oil	9

PLEASE ASK YOUR WAITER ABOUT  
ANY ALLERGENS AND INTOLERANCES