

C E L E B R A T I O N

Tasting Menu*	140
Sommelier Pairing	115
Fine & Rare Pairing	195
Non-alcoholic Drink Pairing	75

“This menu celebrates the unique harmony between Nordic seafood and the raw beauty of the Baltic region. It features a thoughtfully curated selection of ingredients that capture the essence of this landscape, with key elements like birch, juniper, spruce, and pine, each adding their own distinctive flavors and aromas. Herbs like meadowsweet and tansy lend an herbal freshness to the dishes. These ingredients are more than just flavor notes; they are a tribute to the rich natural resources of the region.”

Shares BARENTS Head Chef
Dzintars Kristovskis

**To best enjoy the tasting menu experience, we serve each course to the whole table together.
Tasting menu orders are taken until 21:00.*

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

C H A M P A G N E

Vazart Coquart Cuvée "Camille" Brut Nature Grand Cru N/V, 100 ml	16
Tarlant "La Lutétienne" Brut Nature 2005 100 ml	32
Krug "Grande Cuvée" 172 ^{ème} Brut N/V, 100 ml	65

C O C K T A I L S

Oyster Martini	14
Rowanberry White Negroni	14

O Y S T E R S

Gillardeau N°5	7
La Friandise	9

P L A T T E R S

BARENTS PLATTER for two	120
<i>Marinated Herring, Deep-Fried Sprats in Cumin Oil, Sea Scallops with XO Sauce, Lightly Salted Mackerel with Vinaigrette, Brown Crab and North Sea Shrimp Salad, Hare Fish Roe with Sour Cream, Pikeperch Ceviche with Seaweed and Quince, Hot Sauce, Pickles, Fresh Salad, Béarnaise Sauce, Potato Crisps.</i>	
<i>Oysters 4 pieces</i>	25
<i>Kaluga Caviar 50 g</i>	180

S T A R T E R S

<i>Chawanmushi</i> with Mushrooms and Vegetarian <i>Ramen</i>	18
Polenta with Brown Crab and <i>Chipotle</i> Sauce	26
Smoked Eel with Grilled Oysters and <i>Velouté</i> Sauce	40
Sea Scallops with Anchovies, Tarragon Oil and Onion <i>Jus</i>	36
Grilled Mackerel with Pine Nut Relish and <i>Sabayon</i> sauce	22
Stuffed Quail with Gooseberry – <i>Madeira</i> Sauce	30

M A I N C O U R S E S

Caramelized Lions Mane Mushroom with Celery – Coffee Cream	24
Diver Scallops in Peppercorn Sauce	59
Monkfish Fillet, Pumpkin and Shellfish Cream with <i>Vin Jaune</i> Sauce	56
Dover Sole with Caviar and Trout Roe for Two Persons	95
Venison Fillet with Seasonal Mushrooms and Port Wine Sauce	46
Whole Roasted Duck with Duck Pie and Duck <i>Jus</i> for Four Persons	160

S I D E S

<i>Dauphinoise</i> Potatoes	10
Tomato <i>Tarte Tatin</i>	10
Raspberry Vinegar Glazed Chicory	10

PLEASE ASK YOUR WAITER ABOUT ALLERGENS AND INTOLERANCES