

## L E S S   W A S T E

Eleven-Course Tasting Menu*	130
Wine Pairing	110
Non-alcoholic Drink Pairing	60

“It is a story about the best possible result using what is available.  
Just like our ancestors have done.  
Going back to the roots and listening to the natural conditions of raw materials,  
this winter we use all the product ingredients.  
In other words, sustainability rooted in tradition.”

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

Laherte Frères "Ultradition" Extra Brut N/V, 100 ml	16
Egly-Ouriet Brut Grand Cru N/V, 100 ml	29
Roses de Jeanne "HL-La Haute-Lemblee" Blanc de Blancs, 2019, 100 ml	59

## C O C K T A I L S

Oyster Martini	12
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

<b>BARENTS PLATTER for two</b> <i>Oysters, Norwegian Sea Diver Scallops, Brown Crab, Sprats with Caraway Seed Oil, Grilled Baltic Herring, Pikeperch, Lumpfish Roe, Chili Paste. Selection may change according to season.</i>	120
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## S T A R T E R S

Potato Risotto with Dried Mushrooms and Smoked Goats Cheese	16
Pumpkin <i>Cannelloni</i> with <i>Ricotta</i> and Sheeps Cheese Mousse	18
Crab <i>Bisque</i> with Tomatoes and Brown Crab	24
Polenta with Brown Crab and <i>Chipotle</i> Sauce	26
Smoked Eel with Grilled Oysters and <i>Velouté</i> Sauce	34
Norwegian Sea Diver Scallop Tartare with Apple and Caviar	45
Venison <i>Carpaccio</i> with Mushroom Ketchup and Anchovies	22
Grilled Quail with Rowanberries and Pickled Spruce Shoots	27

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

Fried Cauliflower with Truffle and Hazelnut	25
Norwegian Sea Diver Scallops with Peppercorn Sauce	59
Faroe Island Cod with Pear and Crab <i>Buerre Blanc</i>	65
Dover Sole with Caviar and Trout Roe for two	89
Hot Seafood Selection with <i>Pico de Gallo</i>	145
Venison Loin and Neck with Root Vegetables and Red Wine Sauce	45

## S I D E S

Pickles	8
Caramelised Brussels Sprouts with Mushrooms and Venison <i>Jus</i>	10
Roasted Potatoes with Lumpfish Roe and <i>Crème Fraîche</i>	12

*PLEASE ASK YOUR WAITER ABOUT ALLERGENS AND INTOLERANCES*