

C E L E B R A T I O N

Tasting Menu*	140
Sommelier Pairing	115
Fine & Rare Pairing	185
Non-alcoholic Drink Pairing	75

“This menu is based on three cornerstones – the raw materials harvested in the fullness of summer, preserved through canning to last until the current season; local products from nearby farmers – lamb, goose and even caviar are just some of the delights to be enjoyed in this menu; and, above all, using each product to its fullest potential.”

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

Tarlant "Zero" Brut Nature N/V, 100 ml	17
Chartogne - Taillet "Les Orizeaux" Extra Brut 2017, 100 ml	26
Krug "Grande Cuvée" 171ème Édition Brut N/V, 100 ml	65

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

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, Hare Fish Roe with Sour Cream, Pikeperch Ceviche with Seaweed and Quince, Hot Sauce, Pickles, Fresh Salad, Béarnaise Sauce, Rye Flatbread.</i>	
<i>Oysters 4 pieces</i>	25
<i>Kaluga Caviar 50 g</i>	180

S T A R T E R S

Potato Risotto with Wild Garlic Pesto and <i>Stracciatella</i>	18
Polenta with Brown Crab and <i>Chipotle</i> Sauce	26
Smoked Eel with Grilled Oysters and <i>Velouté</i> Sauce	34
Sea Scallops with Jerusalem Artichokes and <i>Miso</i> Sauce	35
Mackerel <i>Shime Saba</i> with Green Tea <i>Dashi</i>	22
Triple-cooked Quail with Smoked <i>Hollandaise</i> Sauce	26

M A I N C O U R S E S

Roasted Cauliflower with Asparagus and Morel <i>Velouté</i> Sauce	24
Sea Diver Scallops with Peppercorn Sauce	59
Monkfish Fillet with White Asparagus and Mussel Sauce	48
Dover Sole with Caviar and Trout Roe for Two	95
Venison Fillet with Beetroot and Black Plum Jam	45

S I D E S

Pickled Vegetables	8
Roasted Potatoes with Burnt Cheese Sauce	8
Marinated Oyster Mushrooms in Tempura with Smoked <i>Hollandaise</i> Sauce	10

PLEASE ASK YOUR WAITER ABOUT ALLERGENS AND INTOLERANCES