

In the autumn, we open the white truffle season. We change flowers for roots, berries for mushrooms, summer freshness for the depth of the earth.

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

95% Nordic*	135
95% Wine Pairing	95
Abstinence Pairing	45

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

A P E R I T I V E

Tarlant "Zero" Rosé Brut Nature Champagne, France N/V	14
Agrapart "Terroirs" Blanc de Blancs Extra Brut Champagne, France N/V	21
BARENTS Martini	12

O Y S T E R S

Cèline N2 Cancale, France	5
Flat Wild Oysters Cancale, France	6
Crassotrea Gigas, Golden Selection Bannow Cove, Ireland	6

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	95
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*Cèline N2 and Crassotrea Gigas Oysters, Sea Scallops, Salmon, Kingfish, Faroe Island Langoustines, Atlantic Seaweed, Homemade Ponzu, Fresh Wasabi**

* Offer may change due to seasonality

S T A R T E R S

“12 seconds” Faroe Islands Langoustine	32
Norwegian Sea Scallop Tartare with Juniper and Quince	24
Sashimi of the Day with Ponzu and Fresh Wasabi	26
Seared Mackerel <i>Escabeche</i>	18
Foie Gras with Lingonberry and Birch Sap Balsamic Vinegar	32
Smoked Beetroot with Blackcurrant Glaze and Cashew Cream	16

M A I N C O U R S E

Faroe Islands Cod with Apple Chutney and Burnt Leek <i>Velouté</i>	36
Dover Sole with Caviar and Trout Roe	79
Grilled Kingfish with <i>Chawanmushi</i> and <i>Dashi</i>	36
Blue Lobster with Celery Puree and Porcini <i>Velouté</i>	125
<i>Miyazaki Wagyu Teppanyaki</i>	100g/60
Duck Breast with White Truffle and Rowanberry Sauce	45
Udon <i>Bottarga Borealis</i> with <i>Vongole</i> Clams	26
Potato “Risotto” with Glazed Jerusalem Artichoke and Black Truffle	26

S I D E S

Grilled Broad Beans with Lemon Butter	8
Cabbage cooked at 80° with Koji and Siberian Pine Nuts	12
Celery - Apple Puree with Fermented Honey	8
Potato Chips with Tomato Chutney	8

PLEASE ASK YOUR WAITER ABOUT
ANY ALLERGENS AND INTOLERANCES