

9 5 % C A V I A R

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

We'll explore many different types of caviar:
black sturgeon, trout, keta salmon, lake fish, and Bottarga Borealis.

To close: the caviar of flowers in the form of two light desserts.

"My favourite food is dessert: æbleskiver with poppy seeds, dulce de leche, and deodorized meringue. Why? Because you have to taste all the other courses to get there!"

– Dzintars Kristovskis, Creative Chef

** To best enjoy the tasting menu experience we only serve it 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

Larmandier Bernier Blanc de Blancs "Latitude" Extra Brut N/V, 100 ml	15
Egly-Ouriet "Tradition" Brut Grand Cru NV, 100 ml	24
Krug "Grande Cuvée" Brut 169 ^{ème} , 100 ml	54

O Y S T E R S

Ancelin N°2 Brittany, France	6
Belon N°4 Brittany, France	6

P L A T T E R S

BARENTS PLATTER for two	105
<i>Oysters, Sea Scallops, Kingfish, Faroe Islands Langoustine, Grilled Baltic Herring, Baltic Eel, Dashi, Tzatziki, Chili Paste. The selection may change according to season.</i>	

S T A R T E R S

Kingfish Crudo with Quince and Bottarga Borealis	22
Chawanmushi with Smoked Eel and Eel Dashi	24
Norwegian Sea Scallops with XO Sauce	32
Faroe Islands Langoustine with Sweetcorn Polenta and <i>Beurre Noisette</i> Sauce	36
Hare Liver Pâté with Sea Buckthorn and Pistachio Butter	18
Gotland Simgus Tartare with Oysters and Smoked Chili	29
Miyazaki Wagyu Carpaccio with Langoustines and Caviar	75
Potato Risotto with Wild Garlic and Goat's Cheese	14

M A I N C O U R S E S

Faroe Islands Cod with Wild Garlic and Celeriac Cream	42
Monkfish with Caramelized Onion Cream and Iberico Ham Sauce	58
Dover Sole with Caviar and Trout Roe	75
Gotland Simgus Ribeye Steak	100g/32
Miyazaki Wagyu Teppanyaki Steak	100g/70
Grilled Cauliflower with Pumpkin-seed Miso and Lemon Oil	24
Beetroot <i>à la royale</i> with Caramelized Carrots and Black Truffle	29

S I D E S

Seasonal Vegetable Tempura with Wild Herbs	8
Clay-cooked Roots with Sour Cream	8
Polenta with Seasonal Herbs	8

PLEASE ASK YOUR WAITER ABOUT ALLERGENS AND INTOLERANCES