

In the summer season we can feel the true and genuine taste of many top ingredients. Notes of freshness and lightness reign supreme in summer food.

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

Summer Tasting Journey*	135
Wine Pairing	85
Abstinence Pairing	45

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

A P E R I T I V E

Vazart Coquart "Cuvée Camille" Grand Cru Brut N/V	14
Agrapart "Terroirs" Blanc de Blancs Extra Brut N/V	21
BARENTS Martini	12

O Y S T E R S

Cèline N2 Cancale, France	5
Flat Wild Oysters Cancale, France	5
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 <i>Cèline N2 and Crassotrea Gigas oysters, Sea Scallops, Salmon, Kingfish, Faroe Island Langoustines, Atlantic Seaweed, Homemade Ponzu*</i>	95
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* Offer may change due to seasonality

S T A R T E R S

'12 seconds' Faroe Islands Langoustine	32
Norwegian Sea Scallops with XO Sauce and Sesame	24
Foie Gras with Rhubarb and Birch Sap Balsamic Vinegar	32
Sashimi of the Day with Ponzu and Fresh Wasabi	26
Baked Onion with Lentil Ragout and Sorrel	16
Heirloom Tomato <i>Consommé</i>	16
Zucchini flowers with Goat Cheese and Tomato Chutney	20

M A I N C O U R S E

Faroe Islands Cod with Green Peas and Tomato Water	36
Dover Sole with Leek and Burned Butter	79
Grilled Kingfish with <i>Chawanmushi</i> and <i>Dashi</i>	32
Caramelized Canadian Lobster with <i>Salsa Verde</i>	79
<i>Miyazaki Wagyu Teppanyaki</i>	100g/90
Grilled Lamb with <i>Babaganoush</i> and lamb <i>jus</i>	36
Veal Schnitzel with Capers and Lemon Butter	34
Pasta <i>Bottarga Borealis</i>	24
Cauliflower <i>risotto</i> with Chanterelles and Black Truffle	20

S I D E S

Grilled Broccolini with almond oil and parma cheese	8
Greens with Siberian Pine Nuts	8
Potato Chips with Tomato Chutney	8
Tomato with <i>Paolo Bonomelli</i> Olive Oil	8

PLEASE ASK YOUR WAITER ABOUT
ANY ALLERGENS AND INTOLERANCES