

NORDIK LEGENDS



IS RIGA READY?

*"Rīgas Samogons" / rye bread / honey /
lingonberries / pear vinegar / linden flower tea*

Long ago, when the city of Riga was being built, the Devil passed by and asked the builders:

"Is Riga ready?"

The people smiled and answered: "Almost."

Hearing this, the Devil laughed and proclaimed:

"Then may Riga never be ready!"

And so it was. From that day on, Riga became a city that would never be truly finished.

14 EURO



AMBER TEARS

*Gin / salt vodka / pickled vermouth /
fino sherry / Champagne*

In Baltic mythology, Jūratē, the goddess of the sea, fell in love with a mortal fisherman named Kastytis and brought him to live with her beneath the waves. Their love angered the thunder god Perkūnas, who struck the sea in fury, killing Kastytis. Heartbroken, Jūratē wept endlessly, her tears turning into the amber that washes ashore to this day.

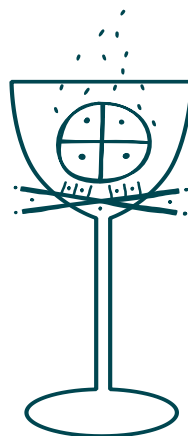
16 EURO

MIDSUMMER

*Aquavit / lager syrup / quince /
caraway cheese foam / smoke*

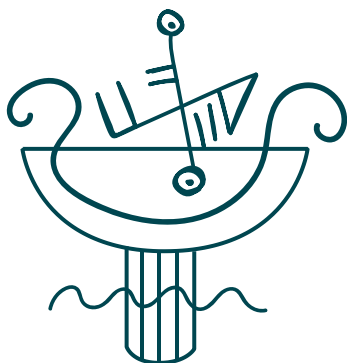
According to ancient northern European belief, Midsummer marks the moment when the sun defeats darkness. People would light great bonfires on top of hills to help the sun keep its strength and ensure a good harvest. After Midsummer, the nights slowly begin to grow longer again, so the fires symbolize protection against the returning dark.

14 EURO



NJORD'S FAVOR

*Old Tom gin / blackcurrant vermouth /
gooseberry wine / yuzu /
seawater foam – barrel aged*



Njord, god of the sea and winds, ruled over the waves and the fortunes of sailors. From his coastal dwelling, Noatun, he could calm storms, summon favorable winds, and bring bountiful catches. Sailors honored him with offerings for safe voyages and prosperous journeys, seeking his favor before every departure across the unpredictable sea.

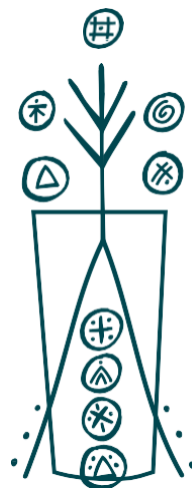
16 EURO

YGGDRASIL

*Rum / Lillet blanc / dill / chamomile / quince /
artemisia vulgaris – clarified with milk*

In Norse cosmology, a mighty ash tree named Yggdrasill stands at the center of the cosmos, linking the Nine Worlds. The tree's roots and branches connect these realms above, while the waters of springs below flow to shape the fate of everything.

15 EURO



VALKYRIE

*Honey moonshine / Campari / beetroot
and raspberry cordial / orange liqueur*

Valkyries are fierce warrior maidens who aid Odin, the god of war and poetry. They ride the skies, choosing who will fall in battle and guiding the slain to Valhalla, the grand hall where destiny awaits. The Valkyries also protect and guide heroes, weaving fate itself.

14 EURO

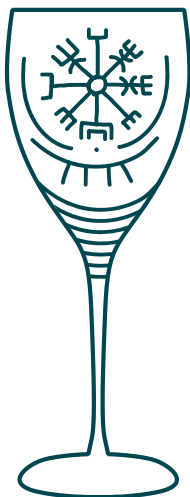
GOD OF THUNDER

*Peated whisky / aronia juice / maple syrup /
Electric Bitters*

Thor wields a mighty hammer that never misses and always returns to his hand. With it, he battles giants, protects the gods, and commands thunder and lightning across the skies. His hammer is a symbol of strength, protection, and divine power, feared by his enemies and revered by mortals.



14 EURO



SHAPE-SHIFTER

*Tequila / rhubarb / agave / apple and
elderflower wine / Fernet Branca*

Loki, the trickster of the northern gods, weaves mischief and cunning. He shape-shifts, twists fate, and dances between friend and foe. His clever schemes at times assist the other gods, while at other times, they spark chaos, heralding fire and shadows in the final battle.

13 EURO

WINE COLLECTORS

W I N E S

Raimonds Tomsons and Agnese Gintere curated this selection of wines with terroir in mind, while also embracing the passion for discovery that many wine lovers share, whether through lesser-known grape varieties, underappreciated regions, or by highlighting benchmark producers. "Our aim is simple: honest, characterful wines that are a pleasure to discover and drink!"

C H A M P A G N E A N D S P A R K L I N G W I N E S

This sparkling selection balances grower Champagne and characterful alternatives. The focus is on Brut Nature styles, with purity, structure, and a strong sense of place.

	120ml	750ml
Laherte-Frères Blanc de Blancs Brut Nature N/V, Champagne, France	19	110
Carles Andreu Cava Gran Reserva Brut Nature 2020, Penedès, Spain	12	65
Tarlant 'L'Étincelante Prestige Millésimé Brut Nature 2002, Champagne, France		335
Egly-Ouriet 'Les Vignes de Vignay' Brut 1er Cru N/V, Champagne, France		175

WINE COLLECTORS

WHITE WINES

A focused selection of whites that champions clarity, texture, and regional identity. From limestone-driven Burgundies to old-vine field blends, these wines reflect thoughtful farming and winemaking that lets each variety speak with precision and quiet confidence.

	120ml	750ml
Domaine Merlin Pouilly-Fuissé 2021, Bourgogne, France	16	95
Eva Fricke Rheingau Riesling Trocken 2024, Rheingau, Germany	12	65
F.X. Pichler Grüner Veltliner Loibner 2023, Wachau, Austria		125
Niepoort V.V. Vinhas Velhas Branco 2020, Bairrada, Portugal		85



RED WINES

These reds represent restrained power and freshness over oak and extraction. Expect finesse, lift, and a clear sense of origin from each bottle.

	120ml	750ml
Telmo Rodríguez Pegaso 'Zeta' Sierra de Gredos 2022, Cebreros, Spain	12	65
Château Robin Castillon Côtes de Bordeaux 2018, Bordeaux, France	15	85
Altesino Rosso di Montalcino 2022, Toscana, Italy		65

O Y S T E R S

By Availability

7

P L A T T E R

BARENTS PLATTER for two 120

Salted Herring, Sea Scallops with Hazelnuts, Northsea Shrimps with Mussel Sauce, Smoked Eel with Grilled Oyster Mushrooms, Pike Perch with Seaweed, Fried Catfish, Roe and Kefir Sauce, Pickled Cabbage, Hot Sauce, Fresh Salad, Potato Chips

Oysters 4 pieces 25

Kaluga Caviar 50 g 180

S N A C K S

Spicy Popcorn 5

Sourdough Chips with Anchovy and Seaweed Sauce 6

Seed Bread and Butter with Seaweed 7

Lightly Salted Baltic Herring with Rye and Miso Sauce 12

Pike Perch and Seaweed Roulade with Horseradish 16

Fried Catfish with Quince and Sichuan Pepper Mayonnaise 16

Venison Tartare with Peppercorn Sauce 25

M A I N C O U R S E S

Smoked Eel Salad with Poached Free-Range Egg and Potato Gnocchi	25
Stracciatella with Grilled Oyster Mushrooms and Black Truffle	26

B U R G E R S

BARENTS Fish Burger	28
BARENTS Venison Burger	26
<i>Available with Potato Chips or Fresh Salad</i>	

D E S S E R T S

Craquelin Choux	10
Cheesecake with strawberry sauce	10

B A R E N T S C L A S S I C S

A M B E R C H A M P A G N E C O C K T A I L 15

Amber Stone Infused Vermouth Blend, *Laherte Frères Ultradition* Extra-Brut Champagne

D A N D E L I O N N E G R O N I 14

Citadelle Gin, *Lillet Blanc*, Dandelion Wine, Barents Dry Vermouth

B E L L P E P P E R P A L O M A 14

Don Ramon Blanco, Bell Pepper, Lime, Grapefruit, Salted Agave, Soda

C H E S T N U T M A N H A T T A N 14

Chestnut Butter Bourbon Whiskey, *Cocchi di Torino Storico* Vermouth, *Amontillado Tradicion V.O.R.S.* 30YO Sherry

A L C O H O L F R E E

S P R U C E 10

Flâneur Nonalcoholic Distillate, Yuzu, Spruce Cordial, Sea Water, Soda Water

N E G R O N I Z E R O 10

Barents Nonalcoholic Vermouth, *Amaro Zero*, Grapefruit, Nonalcoholic Gin Distillate

K O M B U C H A 7

By Availability

D I G E S T I V E

A R M A G N A C

De Montal, 1972 25

B I T T E R

Picon Amer, France 8

C A L V A D O S

Roger Groult "Age D'or" 19

C O G N A C

Delamain Pale & Dry X.O. 15

Chabasse X.O. Imperial 70

G R A P P A & E U D E V I E

Berta Grapa Tre Soli Tre, Piedmont, Italy 2011 14

Poli "Sassicaia" Pommace and Barrels, Tuscany, Italy 20

L I Q U E U R

Chartreuese Jaune, France 8

Cherry Heering, Denmark 9

Berta DiMombaruzzo Amaretto, Italy 10

M A R C

Trapet Marc de Chambertin, Burgundy, France 15

D I G E S T I V E

R U M

Rum Nation XO, Guatemala 12

Rhum J.M Cuvée 1845, Martinique 13

M E Z C A L

Lokita Madrecuishe 14 años 20

T E Q U I L A

Don Julio 1942 32

V O D K A & S A M O G O N

Elit Vodka, Latvia 8

Rižskiy Samogon, Latvia 8

Chopin Potato Votka, Poland 9

Mermaid Salt Vodka, Scotland 9

W H I S K Y

The Balvenie Carribean Cask, Speyside, Scotland 14 y.o. 12

The Two "Northern Star", Highland, Scotland 1995 26

Port Charlotte, Islay, Scotland 10 y.o. 15

Powers John's Lane Release, Ireland 12 y.o. 7

Glen Breton Rare Single Malt, Canada 10 y.o. 8

Kentucky Owl Confiscated, USA 20

The Chita Single Grain, Japan 14

The Matsui Mizunara Cask, Japan 30

C O F F E E

Espresso “Toffee”	4
Specialty Filter Coffee	12

T E A

Long Jing Imperial China, Hangzhou	6
Golden Assam India, Assam	6
Tuo Cha Pu Erh Shu China, Yunnan	8

VILLAGE

Blossom “Plūkt”	6
Dried Mint Tea “Plūkt”	6
Nordic Green “Plūkt”	6