

MENU

<u>Appetizers</u>	EUR
Piano snack plate /1,2,4,5,8,10/	17,90
Bruschetta with burrata cheese, edamame bean - avocado cream and baked cherry tomatoes /1,10,12/	8,90
Beef fillet tartare with marinated nameko mushrooms, quail egg and aioli dressing /2/	10,90
Scallops fried in butter, cauliflower puree and crispy bacon /1,4,10,11/	9,90
<u>Salads</u>	
Caesar salad with chicken fillet / 1,4,8,10 /	8,90
Caesar salad with tiger prawns / 1,4,5,8,10 /	9,90
Rucola salad with burrata cheese, prosciutto, mint pesto and raspberry-white wine vinegar dressing /1,3/	9,90
Salmon fillet gravlax in red beetroot with spinach leaves, orange, red redish, cale crisps and honey- mustard emulsion /4,8,13/	8,90
<u>Soups</u>	
<i>Bouillabaisse</i> with tiger prawns, pike perch and mussels in shells /4,5,6,11/	10,90
Onion soup with red wine and oven baked ciabatta – parmesan cheese toast /1,7,10/	7,90
Spicy lamb soup with potatoes puree and cherry tomato /1,6,12/	9,90
<u>Hot Fish Dishes</u>	
“Liepaja’s Cod” /1,4/	8,90
Every day another fishermen provided fish with grilled vegetables and lemon butter sauce /1,4/	14,90
Pike perch fillet, carrot puree with turmeric, seaweed, mini vegetables and octopus sauce /1,4,13/	17,90
Arctic char fillet grown in Latvia, soba noodles with oyster mushrooms, leek and pak choi /4,5,6,10,13,12/	18,90
Mussels in shells with marinara sauce and sweet potato fries /6,10,11/	12,90

Hot Meat Dishes

EUR

Spinach tagliatelle with chicken fillet in creamy coconut milk sauce, sugar pea pods and grande duro cheese /1,2,3,10,12/	10,90
Slow cooked corn fed chicken breast with bone, tortellini filled with ricotta cheese and spinach, cheddar cheese sauce /1,2,10,12/	17,90
Duck confit with pearl barley, quinoa, linseeds, sun dried tomatoes, baked red plum sauce and marinated cucumbers /10,13,7/	17,90
Grilled duck breast with sweet potato puree, caramelized carrots, foie gras, roasted pistachios and raspberry- orange sauce /1,3,10/	19,90
Beef fillet steak with potato - snow crab puree, asparagus, chanterelle butter and red wine sauce /1,5,7/	23,90

Vegetarian Dishes

Pasta sedanini with red lentils, edamame beans, sugar pea pods and beetroot chips in yellow curry sauce /2,12,10/	10,90
Grilled vegetables with steppe boletus, herb pesto and pepper humus	10,90
Soba noodles with oyster mushrooms, leek, pak choi in oriental style and Nīcas cheese baked in filo pastry /1,6,10,12,13/	10,90

Desserts

Dessert of day	4,90
Crème Brulee /1,2/	4,90
Chocolate fondant with homemade ice cream /1,2,3,10/	4,90
Pavlova with red currant cream and red orange sorbet /1,2/	4,90
Piano trio with mango and passion fruit sauce <ul style="list-style-type: none"> • <i>dark chocolate and avocado truffle</i> • <i>coconut layered dessert with lemon cream</i> • <i>fried ice cream</i> /1,2,3,10/	5,90



RESTORĀNS
RESTAURANT

1. *Laktoze/Lactose*
2. *Olas/Eggs*
3. *Rieksti/Nuts*
4. *Zivis un zivju produkti/Fish and fish products*
5. *Vēžveidīgie/ Crustacea*
6. *Selerijas/Celery*
7. *Sulfiti/Sulfites*
8. *Sinapes/Mustard*
9. *Lipīna un to produkti/Lipin and its products*
10. *Graudaugu līpekļis/Gluten*
11. *Gļiemji un to produkti/Clams and its products*
12. *Sojas pupas un to produkti/Soy beans and its products*
13. *Sezams/Sesame and its products*