

 R E S T O R Ă N S
 R E S T A U R A N T
MENU

Appetizers

EUR

Piano snack plate /1,2,4,5,8,10/	19.90
Veal tartare with rhubarb gel, ripened egg yolk, buckwheat popcorn, horseradish snow and chive oil /2/	18.90
Grilled tiger prawns with compressed mango, chili – lime emulsion, ginger kohlrabi and roasted macadamia nuts /2,3,5,8/	19.90
Sous-vide tuna and salmon mosaic with seaweed, pickled mustard seeds, spinach oil, chili pearls, and lemon–shallot emulsion /4,8/	16.90

Salads

Caesar salad with chicken fillet /1,4,8,10/	13.90
Caesar salad with tiger prawns /1,4,5,8,10/	14.90
Burrata cheese with yellow tomatoes, charred strawberries, pistachio - lemon crisp, asparagus strings and raspberry vinegar reduction /1,3,7,10/	17.90
Poke with fried oyster mushrooms, wakame, soybeans, carrots, avocado, purple cabbage and Gyoza dressing /3,10,12,13/	12.90
Poke with marinated tuna, wakame, fried oyster mushrooms, soybeans, carrots avocado, purple cabbage and Gyoza dressing /3,4,10,12,13/	14.90

Soups

Green pea veloute with whipped goat cheese, lemongrass mousse, mint oil and pickled radishes /1,7/	10.90
Spicy lamb soup with potato puree and fried cherry tomato /1,6,7,8/	15.90
Tom Yum soup with shiitake mushrooms /4,12/	12.90
Tom Yum soup with shiitake mushrooms and Peking duck /4,12/	14.90
Fish broth soup with wakame, black cod - salmon fillets roulette and Argentine red shrimp /4,5/	14.90

<u>Hot Dishes</u>	EUR
“Liepaja’s Cod” /1,4/	14.90
Every day another fishermen provided fish with grilled vegetables and lemon butter sauce /1,4/	19.90
Black cod fillet glazed in miso with celery cream, burnt broccolini, apple – celery relish, miso – sesame crumbs and chilli pearls /1,4,6,7,10,12,13 /	29.90
„Piano” Beef fillet burger with caramelized onions, melted Cheddar cheese, tomatoes, pickles, french fries (sauce of your choice) /1,2,6,7,8,10,12/	18.90
Slow-cooked breast of guinea fowl with butter fried asparagus, fennel – grapefruit salad, wild garlic essence and wild thyme – port wine sauce /1,2,6,7,8,10,12 /	23.90
Pork ribs in barbecue marinade with gourmet potatoes fried in chanterelle butter, Brussels sprouts in maple syrup and caramelized beer sauce /1,7,8,12/	24.90
Grilled duck breast with cauliflower cream, roasted hazelnuts, glazed mini carrots, sugar snap peas, blackberry – ginger sauce and marinated mustard seeds /1,3,7 /	26.90
Beef fillet steak (200 g), Jerusalem artichoke puree with roasted hemp seeds, gourmet potatoes pan fried in truffle butter, green asparagus, marinated shimeji mushrooms and cafe de Paris butter /1,2,6,8,10 /	33.90
Wild garlic and sugar snap pea risotto, wild garlic leaves in tempura, roasted pine nuts, truffle oil and Pecorino cheese /1,3,7,10 /	17.90
<u>Side dish</u>	
Potato puree with herbs /1/	5.90
French fries	5.90
Sweet potato fries	6.90
French fries with truffle oil and hard cheese /1/	7.90
Grilled vegetables with herb oil	6.90
Garden fresh leaf and vegetable salad with olive oil	5.90



Desserts

Blood orange mousse with champagne gel, strawberry chocolate ganache, and lime meringue / 1,2,7 /	8.50
Crème Brulee /1,2/	8.50
Chocolate fondant with homemade ice cream /1,2,3,10/	8.50
Espresso and mascarpone cream with pistachio – almond biscuit, white chocolate glaze, lemon gel, honeycomb, and raspberry sorbet / 1,2,3,10/	9.50
Ice cream selection (1 scoop) /1,2/	1.80
Lemon sorbet served with prosecco	6.50