

Lunch or dinner menus offer

Date: time:

Place:

Amount of people:

Contact person:

Appetizers:

Salmon tartare with avocado salsa and marinated seaweed

or

Vitello tonnato

Slow-cooked veal, tuna aioli, capers, cherry tomatoes, roasted onions

or

Caramelized goat cheese with lettuce and fresh berries

Main courses:

Oven-baked halibut fillet with green pea puree, roasted vegetables and grapefruit-butter sauce

or

Oven-baked duck fillet with parsnip puree and red wine sauce

or

Slow-cooked lamb shank with sweet potato-truffle puree and red wine sauce

or

Stuffed sweet potato with caramelized tofu and vegetables

Deserts:

Mango-passion fruit mousse with baked white chocolate

or

Dark chocolate fondant with cherry jelly and vanilla ice cream

or

Chia-almond pudding with blueberry-lemongrass compote

The price per person – EUR 37.00

Coffee, tea, water - EUR 6.00 per person

For on-site banquets in the restaurant – an additional 10% service fee applies

After 23.00 p.m. – an additional service fee 20.00 EUR/ hour applies

After 23.00 p.m. additional music etc. playback is not allowed; the use of confetti and pyrotechnics is also not allowed

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RENTAL OF A SEPARATE BANQUET HALL EUR 150,-