

Date: time:

Place:

Amount of people:

Contact person:

Lunch or dinner menus offer

Appetizers:

Lightly salted salmon on mini potato pancakes with basil aioli and mustard seeds
Sprat with cottage cheese and herbs cream, pickled onions on dark bread toast
Roast beef with chipotle and mustard seeds on dark bread toast
Grilled chicken fillet with quail egg, Caesar sauce and capers on white bread toast
Avocado mousse with baked sweet potato and tomato jam

Appetizers/ salads:

Salmon tartare with avocado salsa and marinated seaweed
or
Vitello tonnato
Slow-cooked veal languette, tuna aioli, capers, cherry tomatoes, roasted onions
or
Caramelised 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 48.00

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,-