

Date: time:

Place:

Amount of people:

Contact person:

Appetizers:

Meat platter/ roasted turkey fillet, prosciutto, chorizo, roasted pork, roast beef

Fish platter/ cold smoked trout, marinated tiger prawns, lightly salted salmon, baby squid fried in sweet chili sauce, mussels

Appetizer platter/ garlic toasts, spring rolls, chorizo, prosciutto, roasted veal, pickled vegetables, pickled kalamata olives, cheddar biscuits

Salads:

Caramelized goat cheese with lettuce and fresh berries

Turkey fillet salad with potatoes, apples, and yoghurt dressing

Caesar salad with prawns

Main courses (choose 3 main courses):

Greenland halibut fillet baked in the oven with fried vegetables and grapefruit-butter sauce.

or

Chicken breast with mashed potatoes-truffle puree roasted vegetables and parmesan broth sauce

or

Slightly smoked pork roast with potato-truffle puree and red wine-sweet cream sauce

or

Braised beef cheeks with mashed potatoes, pickled onions, and red wine sauce

or

Beluga lentil stew with roasted vegetables and coconut-curry-lemongrass sauce

or

Stuffed sweet potato with caramelized tofu and vegetables

The price per person – EUR 34.00

Desserts for banquets can be selected from the current menu (EUR 6.00 per serving)

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

Fruit drink: EUR 4.50/ litre, lemon water with mint: EUR 4.50/ 1.5 litres, coffee: EUR 2.00, tea: EUR 2.50

For children – adults usually choose from the current children's menu

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

After 23.00 p.m. additional music playback etc. 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, -