

## Lunch or dinner menus offer

Date:                      time:

Place:

Amount of people:

Contact person:

### **Appetizers:**

#### **Antipasto platter:**

(grilled tiger prawns, lightly salted salmon, prosciutto, chorizo, sheep's cheese with black garlic, truffle cheese, cheddar biscuits, olives, pickled vegetables)

### **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

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

or

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

### **Deserts:**

Mango-passion fruit mousse with baked white chocolate

or

Dulce de leche crème brûlée with berries

or

Chia-almond pudding with blueberry-lemongrass compote

### **The price per person – EUR 30.00**

Coffee, tea, water - EUR 6.00 per person

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

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 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,-**