

Lunch or dinner menu offer

Date: time:

Place:

Amount of people:

Contact person:

Appetisers:

Ceviche with avocado, mango, salmon and tiger prawns, coriander

or

Vitello tonnato

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

or

Camembert cheese with rosemary baked in the oven

with cooked cranberries in red wine, onion jam, fresh figs and brioche bread

Main courses:

Grilled pink tuna steak in sesame honey glaze with roasted vegetables

or

Duck fillet baked with beluga lentils and red wine sauce

or

Beef fillet steak (Argentina) with roasted vegetables, sweet potato 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 45.00

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. – 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, -