

Date: time:

Place:

Amount of people:

Contact person:

Lunch or dinner menus offer

Appetizers:

Lightly salted salmon on mini potato pancakes with lemon cream and orange candied fruit

Pilchard with cottage cheese-herb cream, pickled onions on dark bread toast

Roast beef with currant-onion chutney on cheddar cheese biscuit

Grilled chicken fillet with egg gel, Caesar dressing and capers on light bread toast

Avocado mousse in a basket with homemade lecho and roasted Kale

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

Camembert cheese with rosemary baked in the oven

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

Main courses:

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

or

Duck fillet baked with beluga lentils and red wine sauce

or

Lamb shank slow cooked with beluga lentil-vegetable ragout 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, -