

When:

Where:

For how many people:

Contact person:

Snacks on the table for guests upon arrival

Antipasti appetizer plate

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

Avocado-quinoa tartare

arugula, sun-dried tomatoes, parmesan cheese, dill pesto sauce

Vitello tonnato

slowly cooked veal shank, lightly seared tuna fillet, marinated pearl onions, capers, parmesan cheese, herb-caesar dressing

Main courses

Greenland halibut fillet baked in the oven with pine nut-herb salsa, romaine puree, red quinoa, broccoli and fish-white wine sauce

or

Duck breast

with roasted carrot-coconut cream, black lentils, broccolini, celery root crisps, grain mustard, and red wine sauce

or

Lamb rump steak

with potato confit, green beans, cherry tomatoes, spinach onion crisps, mint-red wine sauce

or

Potato-spinach dumplings with mushroom salsa, truffle-sweet cream sauce and parmesan cheese

Dessert

Mango-passion fruit mousse with black plum-chocolate gratin, passion fruit ganache cream, blackcurrant sorbet

or

Dark chocolate fondant with candied berries, blackcurrant cream, homemade black balsam ice cream

or

Chia-almond pudding with mango-vanilla salsa

Menu offer price per person 40.00 EUR

Coffee, tea, water – 6,- EUR per person

For banquets on site in the restaurant – additional 10% service charge

For children, adults usually choose according to the current children's menu.

After 23.00 – additional service charge 20.00 EUR/hour.

After 23.00, additional sound is not allowed, nor is the use of confetti and pyrotechnics allowed.

Tel: +371 29106538 marupe@hercogi.lv

RENTAL OF A SEPARATE BANQUET HALL 150,- EURO