

Date: Time:
Venue:
Number of guests:
Contact person:

Starters served on arrival:

Avocado tartare with pine nut salsa and basil pesto in a charcoal pastry shell

Lightly salted salmon with pickled pearl onions and horseradish cream cheese on a five grain flatbread

Peppered sprat fillet with herb cream and beet pickled onions on rye toast

Roast beef with lingonberry and onion chutney on a Cheddar cheese biscuit

Grilled chicken fillet with egg gel, Parmesan, capers and Caesar dressing on a wheat baguette

Choice of starter:

Salmon tartare: seaweed, capers, pickled pearl onions, egg gel, fried capers, brioche, trout caviar, herb aioli sauce

Vitello tonnato: slow-cooked veal, flame-seared tuna fillet, pickled pearl onions, Parmesan cheese, herb aioli

Fried Halloumi cheese salad: avocado, lettuce, walnut vinaigrette sauce

Choice of main course:

Greenland halibut fillet baked in the oven: pine nut and herb salsa, romesco purée, red quinoa, broccolini, white wine sauce

Duck breast: black lentils in herb cream cheese, carrot confit, prunes, baby broccoli, red wine sauce

Stewed beef cheeks: mashed potatoes, pickled onions, red wine sauce

Potato and spinach dumplings: fried mushrooms, truffle-cream sauce, parmesan cheese, cherry tomatoes

Choice of dessert:

Mango-passion fruit mousse: prune and dark chocolate praline, passion fruit ganache cream

Dark chocolate fondant: fresh berries, blackcurrant gel, house-made Black Balsam ice cream

Chia-almond pudding: with mango-vanilla salsa

Banquet menu price per person EUR 48.00

Coffee, tea and water — EUR 6.00 per person.

An additional 10% service charge applies to banquets at the restaurant.

After 23:00, additional service costs EUR 20.00 per hour.

Only background music is permitted after 23:00. Confetti and pyrotechnics are not permitted.

Tel: +371 29106538 marupe@hercogi.lv

SEPARATE BANQUET ROOM RENTAL EUR 150.00

When using a separate banquet room, the service charge is at least EUR 150.00.