

BANQUET OFFER - HERCOGS ĶĪPSALA

Appetizers on the table:

Searched tuna fillet with wakame salad and wasabi sauce
Lightly salted salmon on home made bread with herb butter
Tigerprawn in vinaigrette sauce on prawn cracker
Veal chop with Korean carrots and green apple puree
Whipped and caramelized goat cheese on home made bread with strawberry

Salads on the table(please, choose two types of salads):

Pulled duck salad with fresh vegetables, mango, pomegranate, peanuts and Hoisin sauce
Fried baby squids with sweet chili sauce, vegetables, fresh salad and yuzu sauce
Mini Mozzarella di Buffala with variety of seasonal tomatoes, rucola, raspberries, almonds,
raspberry – balsamic cream and coriander – mint sauce
Goat cheese salad with pistachios, fresh strawberries, coriander leaves, salad mix and spicy
Korean carrots

Plates on the table:

Meat and cheese plate (Chorizo, Fuet, Prosciutto, Salami Milano, Camambert, Manchego,
Tallegio, goat cheese made in red wine, grapes, honey, fresh berries, apricot jam)
Fish plate (Slightly salted salmon, smoked butterfish, hot smoked salmon, tigerprawns in
vinaigrette sauce, capers, Kalamati olives, cold smoked mackerel)

Main dishes (please, choose three types of main dishes):

Latvian catfish (cooked tomatoes / white beans / Savoy cabbage chips)
Salmon fillet (inked risotto made with Parmesan cheese / cherry tomatoes / spinach – mint
sauce)
Slowly cooked beef cheeks (mashed potatoes / pickled onions / red wine – balsamic sauce)
Grilled lamb rumpsteak (Dijon mustard / carrot – ginger puree / fried broccoli / red wine -
pepper sauce)
Duck leg confit (parsley puree / Beluga lentils / rocket salad / date sauce)

Desserts (please, choose one type of dessert):

Sour cream – vanilla panna cotta with peach – hazelnut sauce and fresh berries
Baked cheese cake with peach and strawberry sauce and fresh berries
Marzipan cake

Price per person **40.00EUR**, including appetizers, salads, plates, main dishes, desserts,
coffee/tea, still water and home made bread with olive oil and balsamico cream.

Price per person **35.00EUR**, including appetizers, salads, plates or desserts, main dishes,
coffee/tea, still water and home made bread with butter.

Price per person **30.00EUR**, including appetizers, salads, main dishes, coffee/tea, still water
and home made bread with butter.

An optional service charge of 10% will be added for parties of 6 or more. Chef Sergejs Gjačš
works with seasonal products, so there can be some adjustments in the menu.