



Something to Pick

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|--|----------|---|-----------|
|  Fine Olives
nocellara del belice valley /
peloponnese kalamáta region | 6 |  Assorted Artisan Cheeses Platter | 17 |
| | | Pata Negra Ibérico Ham (80 g) | 18 |
| | | house-made taro-yucca-sweet potato chips | |

Soups

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|---|-----------|---|-----------|
| Assorted Seafood Soup | 15 | Duck Consommé | 13 |
| halibut / tiger prawns / calamari / mussels /
lemongrass / lime leaves | | tortellini with stewed veal cheeks / oyster
mushrooms / pak choi / tofu cheese | |

Appetizers/Salads

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|  Fresh Stracciatella Di Bufala
(Artisan cheese from the Puglia region) | | Prime Black Angus Carpaccio | 18 |
| • avocado-asparagus tartare / basil pesto /
olive herb | 14 | tuscan cipollini onions / vegetable salsa
verde/ truffle parmesan crème / 20-year dop
balsamic vinegar / black truffle of alba | |
| • spiced gumbo shrimp / olive herb /
avocado-asparagus tartare / basil pesto | 17 | King Crab | 19 |
| | | seared avocado / galangal - sesame sauce | |
|  Pan-Fried Asparagus with Pine Nuts | 14 | Tiger Prawns Pil-Pil | 12 |
| cheese croquettes / bearnaise sauce | | spiced lobster oil / garlic / brioche /
tomato salsa | |
| French Quail Fillet | 18 | Ahi Tuna Tartare | 19 |
| potato-truffle purée / black trumpet
mushrooms / chive oil / spinach / black truffle
jus / amazon chilli pepper | | layered avocado/ fermented cucumber /
plum-ponzu sauce / house-made eel sauce /
papadam / yuzu kosho | |
| Sirloin Steak Salad | 18 | Canadian Soft Shell Crab | 18 |
| pan-fried swiss chard / avocado / sun-dried san
marzano tomatoes / chimichurri sauce / fresh
greens / porcini infused oil | | brioche muffin/ farm-fresh poached egg /
spinach / avocado / white truffle hollandaise
sauce / herbs | |

Main Courses

Pacific Ocean Grilled Calamari 18

italian white beans / marinara sauce /
chili-lime salsa / spring onion oil

Moules Marinière Sailor-Style Mussels 19

white wine-herb sauce / assorted vegetables /
lemongrass / house-made ciabatta

Grill-Seared Ahi Tuna Steak 26

herbed quinoa / stir-fried seasonal
asparagus-broccoli-black root-mini vegetables /
lemongrass-ponzu sauce / ume plums and
shiso leaf salsa

Assorted Seafood Platter 29

octopus / shrimp al ajilo / calamari / mussels /
clams / halibut / tuna / noisette potatoes /
lime leaves-herbed butter

Galician Octopus 29

piquillo pepper / basil / fingerling potatoes /
picada

Grilled Welsh Lamb 32

truffled mashed potatoes / spinach /
porcini / red wine-bergamot sauce

Black Angus Beef Fillet (28-Day Aged) 34

pisanello tomato confit / wild greens
salad / asparagus / sweet onion rings /
white truffle béarnaise sauce / bouquet garni

All-Organic Beef Burger 18

brioche bun / raclette cheese / yalta onion /
jalapeño sauce / hand-cut french fried
potatoes

Duck Breast Magret de Canard 19

jerusalem artichoke-black root purée /
moroccan figs / goat cheese / san marzano
plum tomato / hoisin red wine sauce

The Sweets

Valrhona Chocolate Cake 9

crème fraîche / cherry

Café Gourmand 10

mini-cake assortment /
hazelnut-pucan-pistachio parfait /
caffé macchiato

Pistachio Symphony 10

pistachio-almond francipan / nut parfait /
honeycomb / seasonal berries

Blueberry Pie Served Warm 9

coconut-lime sorbet / chocolate /
wild berries

Selection of House-Made 3,5

Sorbet:

- Cloudberry
- Plum
- Apple-Lime

Ice Creams:

- Madagascar Vanilla Bean
- Chocolate
- Strawberry

 — Vegetarian Menu Items

All prices are subject to a 10% gratuity charge for groups of 10 or more guests. During the holiday seasons and weekends, there is a 20% gratuity charge for groups of 10 or more guests added to the total invoice amount. For those with special dietary requirements or allergens who may wish to know more about specific ingredients used, please ask a member of our staff. All prices are in EUR/€ currency and include VAT tax.

GRAND PALACE HOTEL

RIGA · LATVIA

