



*To taste... aperitif*

Veal entrecote with truffle sauce and sun dried tomato	Ls 1,30
Ciabatta toast with tomatoes, mozzarella cheese and basil olive oil	Ls 1,10
Kecap manis with tuna cube fried in sesame	Ls 1,30
Crab meat with grilled paprika and peppermint pesto	Ls 1,40



*Salad and cold dish... fresh and dizzy*

Mixed green salad with refreshing fruit, fresh vegetables served with black currant – basil sauce	Ls 3,70
Avocado - tomato salad with smoked torrent trout fillet and peppermint	Ls 4,90
Deer meat carpaccio with rucola, parmessan cheese and sun dried tomatoes	Ls 4,10
Mozzarella with fresh tomato or fried paprika, fresh basil and balsamico sauce	Ls 3,90
Mixed green salad with sliced deer meat, Swedish turnip and dijon mustard sauce	Ls 3,50
Cesar salad made according to original Gourmand recipe in a clay bowl	Ls 3,90
Greek salad with feta cheese and oregano	Ls 4,20
Duck breast salad with greens, mustard and pomegranate	Ls 5,50
Tuna - avocado tar tare and sesame - coriander vinaigrette	Ls 7,10



*Hot snacks, which warm up... to heat up*

Fried sea scallops with hot sweet and sour vegetable - fruit salad and saffron sauce	Ls 4,90
Duck hot snack with chestnuts and black truffles	Ls 4,10
Lamb with tomato fondue and flavoured rye-bread	Ls 4,50
Tiger shrimps with coconut milk, chilli and ginger	Ls 3,90



*Soups, cream soups... natural, tasty*

Apple cream soup with brie cheese and black currant froth	Ls 4,90
Spicy chicken soup of borneo	Ls 4,10
Spicy mushroom soup with ginger and soya	Ls 3,90
French bouillabaisse fish - tomato soup	Ls 5,20
Clear soup with deer meat balls, leek and egg froth	Ls 3,10
Creamy pumpkin soup with quince and beet froth	Ls 2,90



*Fish and seafood... light and appreciative*

Fried butterfish fillet with cauliflower risotto, vegetable salad wrapped into nori, served with light wine sauce	Ls 5,90
Tiger shrimp Gremolata with garlic, greens and coconut rice	Ls 8,80
Tuna grilled in frying - pan with grilled vegetables, mango salsa and citrus - sesame sauce	Ls 9,80
Fried sea bass fillet with vanilla butter vinaigrette and zucchini	Ls 8,50
Slowly fried salmon fillet with potato - truffle puree, fresh kiwi - cucumber salsa and saffron sauce	Ls 7,50
Mussels, stewed in white wine with tomatoes and greens	Ls 4,90
Mussels in salmon sauce with curry	Ls 6,10



*Vegetarian and side dishes... delicious*

Vegetable ratatouille	Ls 2,50
Swedish turnip - carrot puree with mushroom sauce	Ls 2,50
Potato gratin with red bilberries sauce	Ls 2,50
Gourmand pearl - barley risotto with pumpkin marmalade	Ls 2,10



*Pastas and risotto... homey and with character*

Pasta Tagliatelle prepared according to original "Gourmand" recipe, with squid and tiger shrimps	Ls 6,50
Pasta Tagliatelle with deer ragout and parmessan cheese	Ls 4,10
Pasta Spaghetti carbonara	Ls 3,90
Pasta Penne with chicken, sun dried tomatoes and gorgonzola cheese	Ls 4,90
Risotto with tiger shrimps and aromatic lemon sauce	Ls 5,20
Risotto with radicchio, mushrooms and parmessan cheese	Ls 4,50



*Grilled, fried, roasted... meat as delicacy for good appetite*

Roasted chicken breast with wing, green pea - peppermint puree and gorgonzola cheese sauce	Ls 5,20
Lightly pickled and roasted pork fillet with Swedish turnip - carrot puree, apple marmalade and mushroom froth	Ls 5,90
Deer gammon roast with potato gratin, apricot - almond chutney and red bilberries demi - glaze sauce	Ls 8,50
Neat fillet steak with thyme potato, grilled vegetables and plum sauce	Ls 6,90
Latvian lamb chop, ham with pearl - barley risotto, vegetable ratatouille and rosemary - red wine sauce	Ls 9,50
Roasted duck chest with orange risotto, pear held in red wine and served with black currant - basil sauce	Ls 8,60



*Dessert... which enriches and doesn't slumber*

Cold almond biscuit – amaretto cream cake with mango sauce	Ls 3,80
Lemongrass - mango Consomme with raspberry sorbet	Ls 4,20
Hot chocolate cake with coconut ice-cream and balsamico glazing	Ls 4,20
Floating islands with vanilla sauce and caramel	Ls 3,80
Gourmand brown bread sweet course with vanilla ice - cream and Riga black balsam	Ls 2,80
Gourmand house made ice - cream selection	Ls 2,20

