



Banquet offer

100 € for one person

Aperitif

Brie cheese
with pecan nuts and mango gel

Black caviar with lard
With rye bread and chives

Rise arancini
with cheese and Parma ham

Canapé with goat cheese La Bouche
with herbs and sun dried tomatoes

Trout caviar on the toasts
with crème fresh and chives

Shrimps with lemon sauce
c parsley gremolata

Duck pate with apple relish

Appetizers

Yellowtail «Stroganina»
with avocado, radish, herb salad and vinaigrette sauce

Octopus carpaccio
with boiled potatoes, garlic confit, black olives and grilled pepperoni

Fried lamprey in jelly
with salted mushrooms, pearl barley and mustard sauce

Smoked eel with sour cream
caramelized red onions, pumpernickel breadcrumbs and cress

Trout caviar, zucchini and eggplant tapenade
with rye and wheat toasts

Graved salmon with rosti
Crème fresh, capers and chives

Beef tartar
with potato chips, capers and Dijon mustard

Hot starter

Pan-fried seafood plate
with grilled vegetables and lemon sauce

Sorbet

Second dishes

Pan seared sturgeon fillet with black caviar
with fried mushrooms, buckwheat, truffles and butter-lemon sauce

or

New Zealand lamb chops
with wilted spinach, mashed potato and red wine jus

or

Quails with rhubarb and cherry chutney
with mashed cauliflower and seasonal vegetables

Local bread, homemade buns, butter and olives

Dessert

Seasonal fruit and berry plate

Assorted French and Latvian cheeses
with homemade jam and nuts

Desert plate
chocolate truffles, passion fruit tart, chocolate shots, marmalade, apple pastila

SIA „Light House Jurmala”

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