

RĪGAS

RESTORĀNU NEDEĻA

28.10. — 02.11.

Restaurant "Melna Bite"
autumn menu

35 EUR / person

Chef's compliment

Duck liver pate glazed with rowan jelly with caramelized red onions, served on toasted dark ciabatta

Appetizer

Pickled pumpkin with pear and fresh goat cheese

or

Venison roast beef with grilled autumn roots and mustard sauce

Main course

Low-temperature cooked salmon balotine with Baltic cod, served with creamy gruboto and Hollandaise sauce

or

Venison steak with pumpkin dumplings and lingonberry and juniper sauce

Dessert

Baked pumpkin ice cream with rowan berries and Latvian apple cider sauce

Please ask the waiter about allergens



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28.10. — 02.11.

Paired drinks menu

Three-drink set – 15 EUR
***Individual drinks – 6 EUR each**

Appetizer

Autumn “Negroni”
with locally produced gin and farm-grown
pumpkin purée
(alcoholic and non-alcoholic options available)

Main Course

M.Chapoutier Belleruche Blanc Cotes-du-Rhone, France 120 ml
or
Fince La Celia Malbec Reserva, Argentina 120 ml

Dessert

“Alexander”
with locally produced apple brandy,
rowanberry syrup, and apple cider foam

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