

SALADS

Caesar salad **G.M.E.L.**

with crispy bacon

8.50 €

with grilled chicken breast

9.50 €

with Argentinian tiger prawns **S.**

14.50 €

Salad with roasted Venison and chanterelles **C.E.G.**

10.50 €

lettuce, celeriac purée, juniper sauce

Vegetarian rice paper with tofu cheese **Z.**

7.50 €

Quinoa seeds, fresh vegetables

APPETIZERS

Grilled Octopus **F.G.L.**

11.50 €

squid risotto and spicy cherry tomato salsa

Lightly smoked tuna sashimi **F.Z.**

13.50 €

trout and cucumber caviar, nori chips and avocado roll

Goat cheese trio **L.**

10.50 €

with pickled roasted beetroot, fresh fig and prosciutto

SOUPS

Tiger prawn and sea scallop with shellfish broth **G.F.S.C.**

9.50 €

Mussels, shitake, green peas, spring onions

Ox tail broth **C.**

7.50 €

Ox tail meat, mushrooms, root vegetables

Cream of beetroot **C.G.L.**

6.00 €

Beluga lentils with zucchini julienne and deep fried herbs

VEGETARIAN DISHES

Spinach risotto with asparagus **L.G.**

9.00 €

spinach, pine nuts, Parmigiano

Beetroot tagliatelle **G.E.L.N.**

8.00 €

roasted beetroots, goat cheese and walnuts

PASTA

Black spaghetti with seafood **G.F.S.C.E.K.U.**

11.50 €

tiger prawns, scallops, mussels, octopus, Sambuca butter sauce

Pappardelle with duck and forest mushrooms **G.E.L.**

13.50 €

porcini mushrooms, truffle tapenade, parmesan cheese

BLACK ROCK GRILL

Tuna Steak **F.Z.G.**

21.00 €

soba noodles with spicy vegetable julienne and sesame teriyaki sauce

Lamb Tenderloin **L.U.**

22.00 €

eggplant salsa, baby zucchini, chanterelle, potatoes,
roasted capsicum and red wine sauce

MAIN COURSES

Fillet of Mediterranean Dorado L.F.U. Brussel sprouts, wild broccoli, purple carrot and pumpkin mousse	18.00 €
Fillet of Atlantic Halibut L.F.U. warm spinach salad with pine nuts, green vegetables and lemon butter sauce	17.50 €
American beef Picanha steak L.U. black garlic potato mash, chanterelles, bacon foam and red-wine sauces	22.50 €
Venison steak L.C.U. duo of Jerusalem artichoke, forest mushrooms, Brussel sprouts and black current juniper sauce	23.00 €
Pheasant breast L.G.E. pearl barley, pheasant croquette, rich pheasant broth, and vegetables	18.50 €
Prime beef burger with brioche G.E.L. potato frites, chili mayo	13.50 €

SIDES

Mashed potatoes L.	3.50 €
Grilled or steamed vegetables	4.00 €
French fries	3.50 €
Mixed green salad with vegetables	3.85 €

DESSERTS

Passion flame L.G.E.N.U. passion fruit mousse, chocolate and Absinthe	7.00 €
Story of the Latvian land L.G.E.N. spiced fondant, cranberry ice cream	7.00 €
Pine forest air L.G.E.N. pine-flavoured ice cream, almond cookies	7.00 €
Coast-and-sea L.G.E.N. Black currant consommé, caramel cream cake, almond crumble	7.00 €

POTENTIAL ALLERGENS

G - Gluten	P - Peanuts	C - Celery	I - Lupin
S - Crustaceans	B - Soya beans	M - Mustard	K - Molluscs
E - Eggs	L - Milk	Z - Sesame	
F - Fish	N - Nuts	U - Sulphites	