



ROOM SERVICE MENU

☎ 333

BREAKFAST

I-V 07:00-10:00
VI-VII 07:00-10:30

LUNCH & DINNER

II-IV 12:00-20:30
V-VI 14:00-22:30
VII-I CLOSED

Room service charge **5€**

BREAKFAST MENU

Eggs Benedict with salmon on zucchini pancake* 1, 3, 4, 7, 9, 10	14 €
* Upon your request, we will prepare the eggs on a classic bun	
Toast with avocado, salmon and scrambled eggs 1, 3, 4, 7, 10	12 €
Oatmeal pancake mille-feuille with ham and «Emmental» cheese 3, 7, 12	8 €
Cottage cheese pancakes with raspberry jam and sour cream 1, 3, 7	8 €
Homemade waffles with Greek yogurt and maple syrup 1, 3, 7	8 €

LUNCH & DINNER MENU

SOUPS

Bouillabaisse 1, 2, 4, 9, 14	14 €
with shrimps, mussels, squid and salmon	
Chicken consommé 9	8 €
with noisette vegetables	

STARTERS

Salmon and avocado tartare 1, 3, 4, 6, 7, 11	18 €
melon, fennel dressing	
Beef tartare 1, 6, 7, 10	18 €
crispy potato mille-feuille, miso cream	
Antipasti 1, 6, 10, 13	19 €
Prosciutto, Coppa, Spianata salami, bruschetta, grissini, mix of Italian olives, sun-dried tomatoes, cherry tomatoes	
Cheese plate 1, 6, 7, 11	17 €
Morbier, Manchego, Grana Padano, Wine soaked goat cheese <i>homemade onion-raspberry chutney, crackers, grapes, berries</i>	

BEER SNACKS

Homemade garlic bread 1, 3, 7	7 €
«Aioli» sauce	
Arancini with Gorgonzola 1, 3, 7, 9	7 €
«Arrabbiata» sauce	
Chicken nuggets 1, 3, 6, 7, 9, 10	9 €
ketchup	
Spicy chicken nuggets 1, 3, 6, 7, 10	9 €
«Piri-Piri» sauce	
Beer plate for two 1, 3, 6, 7, 10	29 €
homemade garlic bread, chicken nuggets, arancini with Gorgonzola, potato wedges, «Aioli» sauce, «Piri-Piri» sauce	

SALADS

Caesar salad	
with chicken, bacon and parmesan 1, 3, 4, 7, 10	11 €
with Argentine shrimps and parmesan 1, 2, 3, 4, 7, 10	13 €
Duck salad with grilled peach 1, 9	18 €
fennel, baby spinach, cherry dressing	
Salad with savory pear and Feta cheese 7, 8, 10	9 €
walnuts, baked sweet potatoes, citrus dressing	

MAIN COURSES

Mussels Provençal 1, 6, 9, 14	16 €
with ciabatta toast and green butter	
Grilled salmon fillet 1, 3, 4, 10	22 €
quinoa, tomato concasse, olives, herbs, maple-mustard sauce	
Beef burger with homemade brioche 1, 3, 7, 9, 10, 11	19 €
bacon, cheddar, tomatoes, caramelized onions with cranberries, rucola	
Filet Mignon 1, 5, 7, 8, 9	27 €
potato gratin, truffle demi-glace sauce	
Ravioli with spinach in a creamy sauce 1, 3, 7	14 €
parmesan cheese	

DESSERTS

Almond «Pavlova» 3, 7, 8	7 €
Philadelphia cream, rhubarb confit	
Chocolate fondant 1, 3, 5, 6, 7, 8	7 €
vanilla ice cream, berry sauce	
Ice cream with strawberry sauce and fresh berries 1, 3, 5, 6, 7, 8	7 €
strawberry, chocolate, vanilla	

LIST OF ALLERGENS dish can include allergens and products of their content
1 - Cereals, gluten; 2 - Crustaceans; 3 - Eggs; 4 - Fish; 5 - Peanuts; 6 - Soybeans; 7 - Milk; 8 - Nuts; 9 - Celery;
10 - Mustard; 11 - Sesame seeds; 12 - Sulfur dioxide; 13 - Lupin; 14 - Molluscs

 - Vegaterian dish

 - Spicy dish

BEVERAGES

CHAMPAGNE



Piper-Heidsieck Cuvee Brut / France	100 €	20 €
Veuve Clicquot Brut / France	140 €	
Laurent-Perrier Rose / France	210 €	
Dom Perignon France	595 €	

WINE

SPARKLING WINE



Tissot-Maire Cremant du Jura Brut Rose / France	45 €	
Soligo Prosecco DOC Treviso Brut / Italy	35 €	7 €
Segura Viudas Rosado Brut Rose / Spain	35 €	7 €

WHITE WINE

La Baume Grande		
Olivette Sauvignon Blanc Sauvignon Blanc / France	30 €	6 €
Bersano Gavi Bianco		
Del Comune Di Gavi Cortese / Italy	45 €	
Zenato Pinot Grigio Pinot Grigio / Italy	30 €	6 €
Villa Wolf Gewurztraminer Gewurztraminer / Germany	35 €	
Loosen Dr.L Riesling Trocken Riesling / Germany	35 €	7 €
Semeli Mantinia Moschofilero / Greece	45 €	
Salentein Portillo		
Chardonnay Uco Valley Chardonnay / Argentina	35 €	

RED WINE

Simonnet Febvre Bourgogne Pinot Noir / France	50 €	
Tenuta dell Ornellaia Le Volte Merlot / Italy	60 €	
Tenute Ulisse Amaranta		
Montepulciano d`Abruzzo 2019 Montepulciano / Italy	60 €	
Danzante Chianti Sangiovese / Italy	35 €	
Cavaliere Reali Primitivo Primitivo / Italy	30 €	6 €
Lan Crianza Tinto Rioja 2018 Tempranillo / Spain	35 €	7 €
Achaval Ferrer Mendoza Malbec Malbec / Argentina	55 €	

ROSE WINE

Chateau du Rouet Cuvee		
Reservee Rose Shiraz/Syrah, Grenache / France	40 €	8 €
Château la Varière Rose d'Anjou Cabernet Franc / France	30 €	6 €
Vila Jardim Rose Tauriga National / Portugal	30 €	

BEER

DRAUGHT BEER

Leffe Blond	30 cl	50 cl
Valmiermuiža	6 €	8 €
	5 €	7 €

BOTTLES

Corona	30 cl	
Heineken	5 €	
Corona Non-alco	5 €	

FRESHLY SQUEEZED JUICES 250 ml

Carrot	4 €
Orange	6 €
Grapefruit	6 €

COCKTAILS

1879 Old Fashioned	12 €
Whiskey, Angostura	
1880 Manhattan	12 €
Whiskey, Vermouth	
1920 Aperol Spritz	8 €
Aperol, Prosecco, Soda water	
1920 Classic Negroni	12 €
Gin, Campari, Vermouth	
1921 Classic Mojito	9 €
Rum, Lime, Soda water	
1929 Bloody Mary	7 €
Vodka, Worchester sauce, Tabasco, Tomato juice	

COFFEE AND TEA

Espresso	3 €
Double Espresso	3.50 €
Americano	4.50 €
Cappuccino 7	4.50 €
Latte 7	4.50 €
Irish Coffee 7	12 €
Tea	6 €
English Breakfast, Earl Grey, Milky Oolong, Greenleaf, Refreshing Mint, Fruity Camomile, Cream Orange, Sweet Berries	

SPIRITS

WHISKEY

Glenfiddich Single Malt 18YO	4 cl
Glenfiddich 15YO	12 €
Nikka From The Barrel	11 €
Glenfiddich 12YO	10 €
Monkey Shoulder	8 €
Tullamore Dew 12 YO	7 €

GIN

Monkey 47	4 cl
Gin Mare Mediterranean Gin	13 €
Hendrick's Flora Adora	11 €
Roku Japanese Craft Gin	8 €
Hendrick's Gin	7 €

RUM

Zacapa 23 YO Solera Grand Reserva	4 cl
Bumbu Rum	12 €
Bayou	6 €
Tobacco Dark Rum	5 €

COGNAC

Hennessy X.O.	4 cl
Courvoisier X.O	25 €
Hennessy V.S.O.P	20 €
Courvoisier V.S.O.P	9 €
Hennessy V.S.	8 €

VODKA

Grey Goose	4 cl
Reyka Vodka	10 €
Ketel One	7 €
Rizhskiy Samogon	6 €