



## Offerings for Your Special Occasions

### FINGER FOODS

Minimum order: 10 pieces of each type. Price: EUR 3 / piece.

#### Salty:

cucumber, cottage cheese, caviar, chives;  
beef rostbif, bread toast, chili mayonnaise;  
mackerel with garlic, grain bread, horseradish cream cheese;  
spinach waffle, green cream, smoked trout;  
duck confit, punk, lingonberries;  
cauliflower, breadcrumbs, chili paste (vegan);  
bruschetta, semi-dried tomatoes, garlic confit (vegan);  
herbal humus, fresh cucumber, hazelnuts (vegan).

#### Sweet:

cottage cheese ponchik, cranberry jam, raspberry powder;  
chocolate brownie, cranberry gel, caramelized nuts;  
lemon tartalette, meringue, freeze-dried raspberries

### APPETIZER PLATES

The plates are designed for 2 persons.

Plate of meat from local homemakers	16 EUR
Courland cheese selection	16 EUR
Fruit plate	15 EUR
Fish and seafood plate	18 EUR
Vegetable plate	15 EUR
A selection of Otto sweets	15 EUR

### COFFEE BREAKS

Prices are indicated per person.

Biscuits salty, sweet, fruit, coffee, teas	12 EUR
Breakfast bread with oxeye and bacon, biscuits, fruits, coffees, teas	18 EUR
Breakfast bread with avocado (vegetarian), cookies, fruits, coffees, teas	18 EUR
Three types of finger foods, cookies, fruits, drinks	20 EUR

## GROUP OFFERS

The price is indicated per person.

### LUNCH TYPE OFFER (2 courses)

25 EUR

The menu includes an appetizer and main course or main course and dessert. The combination of dishes should be agreed on time, at least a week in advance. Vegan options are made separately, agreeing in advance. For companies of up to 20 people, a choice of two types of dishes is possible in each course on the spot. For larger companies, the choice should be made a week in advance.

#### APPETIZER

Homemade bread with juniper smoked trout, green cream cheese, quail egg and cherry tomatoes

or

Straciatella appetizer with leaf mixture, pistachio — basil pesto and wilted cherry tomatoes (vegetarian)

#### MAIN COURSE

Duck leg confit with pink cabbage puree, red wine sauce

or

Sama fillet with beluga lentils, spinach puree and saffron — white wine sauce

or

Caramelized root vegetables with cauliflower puree and lemongrass — ginger sauce (vegetarian)

#### DESSERT

Panna cotta with tonka bean and strawberry gel

or

Coarse bread arrangement with drained sour cream and raspberries

### THREE-COURSE OFFER

40 EUR

The menu includes an appetizer, main course and dessert. The combination of dishes should be agreed on time, at least a week in advance. Vegan options are made separately, agreeing in advance. For companies of up to 20 people, a choice of two types of dishes is possible in each course on the spot. For larger companies, the choice should be made a week in advance.

#### APPETIZER

Roastbeef crostini with fermented chili cream, onion jam

or

Trout tartare with wilted tomatoes, capers, dill aioli and mustard caviar

or

Goat cheese puff pastry basket with cauliflower puree and spinach (vegetarian)

#### MAIN COURSE

Beef fillet with truffle mashed potatoes, caramelized carrots and red wine sauce

or

Pallia fillet with celery — apple puree, balsamic stewed cherry tomatoes, horseradish sauce

or

Risotto with local shiitake mushrooms, cedar nuts and chili oil (vegetarian)

## DESSERT

Dark chocolate brownie with self-made sealed ice cream and hazelnut praline  
or  
Chicory crème brulee with berries and honeycomb

## THREE-COURSE OFFER

**45 EUR**

The menu includes an appetizer, main course and dessert. The combination of dishes should be agreed on time, at least a week in advance. Vegan options are made separately, agreeing in advance. For companies of up to 20 people, a choice of two types of dishes is possible in each course on the spot. For larger companies, the choice should be made a week in advance.

## APPETIZER

Lightly salted zander fillet in lime marinade with dill aioli, wakame and chili strings  
or  
Beef carpaccio with arrugula, truffle aioli, hard cheese and hazelnuts  
Or  
Caramelized beetroot with leaf mixture, goat cheese, orange dressing and walnuts (vegetarian)

## MAIN COURSE

"Savvaļas medījumi" venison fillet with grilled vegetables and demi sauce  
or  
Baltic zander with cauliflower – cedar nut puree, thyme – white wine sauce  
or  
Stuffed portobello mushroom with truffle risotto and chili oil (vegetarian)

## DESSERT

OTTO Napoleon with ricotta cheese and fresh berries  
or  
OTTO petit fours — a selection of sweets