



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.

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 brûlée 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

- "Savvalas 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