



**Boulevard 33**  
RESTAURANT & WINE

*Menu*



# Appetizers

<b>Tuna tartare</b> olive tapenade, chopped shallots, quail egg, rucola salad, toasted bread	EUR 11,00
<b>Octopus carpaccio</b> dried Sicilian tomatoes, rucola salad, caper berries, olive oil	EUR 11,00
<b>LV V Local farmer's fresh vegetable salad</b> goat cheese, olives, oregano, red wine vinegar sauce	EUR 7,00
<b>Bulgur salad</b> avocado, goat cheese, smoked salmon, green asparagus	EUR 10,00
<b>Rucola salad</b> Parma ham, Grana Padano cheese, mozzarella balls, pine nuts, light balsamico vinaigrette sauce	EUR 8,00
<b>Waldorf salad with veal tongue aspic</b> romaine lettuce, fresh horseradish foam, hazelnut sour cream	EUR 6,50
<b>Caesar salad</b> romaine lettuce, baguette toasts, quail egg, anchovy sauce, parmesan chips	EUR 5,00
with grilled vegetable skewer	EUR 6,00
with assorted fried fish (shrimp, cod, salmon, pike perch)	EUR 9,00
with chicken sate	EUR 7,00
<b>Beef tartare</b> chopped shallots, olives, parsley, quail egg, Worcester sauce, caper berries, toasted bread	EUR 11,00
<b>LV Quail breast and duck liver mousse in rye bread glaze</b> sugar pea vinaigrette, apple chutney, crumbed nuts	EUR 9,00
<b>Pollo tonnato</b> slow cooked turkey breast, tuna sauce, caper berries, yellowfin tuna, lettuce	EUR 8,00
<b>LV Homemade venison ravioli</b> vegetable pearls, porcini mushroom sauce	EUR 8,00

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rooted in Latvian traditions of health and lifestyle. Taste it!

**V** – Vegetarian dishes

# Soups

<b>Salmon solyanka</b> pickled cucumbers, black olives, onion, herbed cream	EUR 5,00
<b>Mussel cream soup with saffron and thyme brioche</b>	EUR 7,00
<b>Jerusalem artichoke cream soup</b> smoked salmon, truffle oil	EUR 5,00
<b>LV V Porcini mushroom cappuccino</b> local mushroom cream soup with airy milk foam	EUR 5,00
<b>LV Venison goulash soup</b> wild mushrooms, garlic cream	EUR 10,00

# Pasta & Risotto

<b>Pasta Carbonara</b> homemade tagliatelle, bacon, shallots, cream, egg, parmesan	EUR 8,00
<b>Spaghetti with chicken fillet</b> homemade spaghetti, zucchini, cream, shallots, Sicilian tomatoes, parmesan	EUR 8,00
<b>Risotto with seafood <i>Frutti di mare</i></b> Arborio rice, prawns, squid, salmon, pike perch, fresh water shrimps, octopus, tomatoes, parmesan	EUR 10,00
<b>V Risotto with porcini mushrooms</b> Grana Padano cheese, rucola leaves	EUR 8,00

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# Main courses

<b>Tiger prawn Wok &amp; Fried Rice</b> Basmati rice, egg, vegetable julienne, ginger, soy sauce	EUR 13,00
<b>Grilled tuna steak</b> warm seaweed <i>Passe pierre</i> salad, bulgur, saffron sauce	EUR 19,00
<b>LV Lingonberry glazed salmon fillet</b> buckwheat spaghetti, green asparagus, dried tomatoes, cheese chips	EUR 14,00
<b>Heather honey glazed corn chicken breast</b> bacon-rosemary potatoes, vanilla carrots, dates	EUR 14,00
<b>LV Beef fillet steak (200 g)</b> grilled vegetables, fresh spinach leaves, homemade potato frits, bearnaise sauce	EUR 25,00
<b>Fajitas with pork</b> pork fillet marinated in Latvian beer, tortilla, vegetables, tequila	EUR 12,00
<b>LV Slow cooked lamb shank</b> colorful lentils, rosemary sauce	EUR 16,00
<b>Red wine marinated venison backstrap</b> parsnip puree, chestnuts, balsamic pearl onions	EUR 22,00

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## Side dishes

Fresh spinach fried in butter with raisins and pine nuts	EUR 3,50
New butter potatoes	EUR 3,50
Potato puree with truffle oil	EUR 3,50
Duck fat fried potato frites	EUR 3,50
Grilled-baked Provence style vegetables	EUR 3,50
Steamed basmati rice	EUR 3,50

## Desserts

<b>Chocolate sphere</b> pistachio ice cream, meringue cookies, berries, Tuff sauce, fruits	EUR 8,00
<b>Deep-fried pineapple</b> coconut ice cream, banana-lime cocktail, spicy pineapple sauce	EUR 7,00
<b>Dessert "Pavlova"</b> seasonal berries, fruits, passion fruit sorbet	EUR 7,00
<b>Classic caramel cream</b> port wine poached pear, tonka bean ice cream	EUR 6,00
<b>Seasonal fruits with chocolate sauce</b>	EUR 6,00
<b>Homemade ice cream or sorbet trio in almond basket</b>	EUR 6,00
<b>Cheese plate</b> Camembert, Bleu d'Auvergne, Comte, Rigotte de Condrieu, Tete de Moine, fig mustard, grissini	EUR 11,00

# Pizzas

Ø 22 / Ø 32

<b>V Margherita</b> tomato sauce, cheese, basil, oregano	EUR 7,50 / 9,50
<b>V Funghi</b> tomato sauce, cheese, champignons, oregano	EUR 7,50 / 9,50
<b>V Quattro formaggi</b> tomato sauce, mozzarella cheese, parmesan cheese, Roquefort cheese, goat cheese, oregano	EUR 10,00 / 15,00
<b>Tirolese</b> tomato sauce, champignons, Brie cheese, becon, oregano	EUR 8,50 / 11,00
<b>Scampi</b> tomato sauce, cheese, tiger prawns, garlic, oregano	EUR 9,50 / 15,00
<b>Peperoni</b> tomato sauce, cheese, salami, red onion, black olives, oregano	EUR 8,50 / 11,00
<b>Hawaii</b> tomato sauce, cheese, chicken fillet, pineapples, oregano	EUR 8,50 / 11,00
<b>Barbecina</b> tomato sauce, cheese, chicken fillet, tomatoes, onions, BBQ sauce, oregano	EUR 9,00 / 11,00
<b>V Mozzarella di bufala</b> tomato sauce, cheese, mozzarella cheese, rucola, oregano	EUR 10,00
<b>Freska</b> tomato sauce, cheese, rucola, Sicilian tomatoes, Parma ham, parmesan cheese, oregano	EUR 11,00

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