



*Coffee breaks, light lunches &  
lunches for conferences  
Season 2010*

**Coffee breaks**

**Coffee Break No. 1**

*Coffee, Tea  
Mineral water, Juice  
Biscuit variations  
**3.00 EUR/per person***

**Coffee Break No. 2**

*Coffee, Tea  
Mineral water, Juice  
Biscuit variations  
Pastry  
Canapé  
Cake  
**4.00 EUR/per person***

**Coffee Break No. 3**

*Coffee, Tea  
Mineral water, Juice  
Biscuit variations  
Pastry  
Canapé  
Cake  
Fresh fruits  
**4.45 EUR/per person***

**Coffee Break No. 4**

*Coffee, Tea  
Mineral water, Juice  
Biscuit variations  
Pastry  
Canapé 3p.  
Cake  
Fresh fruits  
**5.70 EUR/per person***



**Light Lunch No. A**

*Coffee/Tea*

*Mineral water/Juice*

*Canapé with lightly salted salmon and olive salsa*

*Black bread canapé with pork medallion*

*Tortilla stuffed with cheese salad*

*Rye-bread toast with ham tartar*

*Canapé with goat cheese and grilled vegetables*

*Chicken satay with cornishon on stick*

*Fresh fruits*

**10.00 EUR/per person**

**Lunch or dinner**

**K1**

*Vegetable cream soup with basil toasts*

*Pork fillet in bacon with fried potatoes, season vegetables  
and pomeri sauce*

*Coffee or tea*

*Water with ice*

*Bread, butter*

**11 EUR/per person**

**K2**

*Roast butter fish with mashed potatoes, piquant spinach in cream sauce*

*Apple pie with apricot sauce and ice cream*

*Coffee or tea*

*Water with ice*

*Bread, butter*

**11 EUR/per person**

**K3**

*Potatoes salad with smoked herring and pickled onion rings*

*Grilled chicken breast with risotto,  
green peas – carrot stew in sweet cream sauce*

*Coffee or tea*

*Water with ice*

*Bread, butter*

**11 EUR/per person**



**Menu No. 1**

*Green salad mix with lemon sauce and nuts  
Grilled pork chop with potatoes tureen and red bilberries chutney  
Black currant pie with vanilla ice cream and strawberry sauce  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**14 EUR/per person***

**Menu No. 2**

*Spinach cream soup with cheese toast  
Fried halibut with ratatue vegetables, mashed potatoes  
and white wine sauce  
Orange – ginger cream with berry sauce  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**14 EUR/per person***

**Menu No. 3**

*Carrot – ginger cream soup with citrus sauce  
Roast chicken breast with steamed broccoli, butter beans, basmati rice and  
piquant yellow sweet pepper sauce  
Apple – almond pie with vanilla ice cream and cherry sauce  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**14 EUR/per person***

**Menu No. 4**

*Chef salad with crunchy bacon and garlic bread  
Beef gammon with potatoes tureen, steamed broccoli, butter beans  
and red wine sauce  
Wild berries yogurt cake with vanilla sauce  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**14 EUR/per person***



**Menu No. 5 (Latvian traditional meal)**

*Traditional chicken soup  
Pork roast with steamed pearl – barley and wild mushroom sauce  
Rye – bread with whipped cream and cranberry  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**19 EUR/ per person***

**Menu No. 6**

*Chicken – mushroom cream soup with cheese toast  
Steamed salmon fillet with potatoes soufflé, cauliflowers fried in butter and  
lime – basil cream sauce  
Chocolate cake with peppermint sorbert  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**19 EUR/ per person***

**Menu No. 7**

*Ice salad with smoked salmon, grilled vegetables, pickled onions and  
balsamico sauce  
Beef fillet steak with cream potatoe, grilled garlic and red wine sauce  
Fruit salad with pistachio ice cream  
Coffee or tea  
Mineral water 0.33  
Bread, herb butter  
**19 EUR/ per person***