



*Coffee breaks, lunches & dinners
Season 2012*

Coffee breaks

Coffee Break No. 1

*Coffee, Tea
Mineral water
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 3 pieces
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 (2 courses)

K1

Mushrooms cream soup with white bread toasts
Grilled pork fillet medallions with potatoes-sweet cream tureen, steamed
vegetables and red wine sauce
Coffee or tea
Water
Bread, butter
11 EUR/per person

K2

Steamed butter fish fillet wit potatoes fried in spices, grilled vegetables
and carrot-leek sauce
Apple-almond pie with strawberry sauce and vanilla ice cream
Coffee or tea
Water
Bread, butter
11 EUR/per person

K3

Green salad mix with Fetaki Cheese and fresh basil
Grilled chicken slices with vegetables, steamed rice
and sweet cream sauce
Coffee or tea
Water
Bread, butter
11 EUR/per person



Lunch or dinner (3 courses)

Menu No. 1

*Fresh lettuce with grilled chicken breast and poppy sauce
Steamed beef with thyme potatoes, vegetables fried in spice butter
and wine sauce*

Strawberry soup with vanilla ice cream

Coffee or tea

Mineral water 0.33

Bread, herb butter

14 EUR/per person

Menu No. 2

*Minestrone soup with cheese and greens
Steamed halibut fillet with mashed potatoes
and vegetable relish*

Chocolate cream with orange sauce and roasted almond

Coffee or tea

Mineral water 0.33

Bread, herb butter

14 EUR/per person

Menu No. 3

*Vegetable cream soup with basil toasts
Grilled chicken breast with rice, and steamed vegetables
Fruit – nuts pie with ice cream and cherry sauce*

Coffee or tea

Mineral water 0.33

Bread, herb butter

14 EUR/per person

Menu No. 4

*Ice berg salad with Fetaki Cheese, olives and balsamic sauce
Grilled pork chop with potatoes tureen, hot vegetables
and basilica sauce*

Fruit selection with vanilla ice cream and berry sauce

Coffee or tea

Mineral water 0.33

Bread, herb butter

14 EUR/per person



Menu No. 5 (Latvian traditional meal)

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

Menu No. 6

*Potatoes –mushrooms cream soup with crunchy bacon
Steamed salmon fillet with potatoes soufflé, cauliflowers fried in butter and
lime – shrimp cream sauce
Cottage cheese cream with fruits and cranberries sauce
Coffee or tea
Mineral water 0.33
Bread, herb butter
19 EUR/ per person*

Menu No. 7

*Iceberg salad with smoked salmon, cherry tomatoes
and citrus – olive oil sauce
Beef fillet medallions with potatoes tureen, grilled vegetables
and red wine sauce
Selection of fresh fruits with vanilla ice cream
Coffee or tea
Mineral water 0.33
Bread, herb butter
19 EUR/ per person*