

DEGUSTATION MENU

Our chefs offer a degustation menu, an ultimate taste of Restaurant Vincents. It's a celebration of Chef Oskars Sprukts finest and most popular dishes utilizing the best seasonal produce available

For additional charge, our sommeliers Raimonds Tomsons, Roberts Brencēns and Linda Karpenko will pair suitable wines with your tasting menu

6 COURSES PRICE (1 person)	130
SPECIALLY SELECTED WINES (1 person)	
SOMELLIERS CHOICE	70
CLASSIC WINES OF EUROPE	105

This menu is designed to be taken by the entire table

Tasting menu is offered till 9:00 p.m.

A discretionary service charge of 12.5% will be added to tasting menu

STARTERS

RAW VEGETABLE LAZAGNA V	20
smoked paprika, cashews, tahini, smoked olive oil	
TOMATO CARPACCIO V	23
Roquefort cream, tomato jelly, horseradish, exclusive olive oil	
HOME COLD-SMOKED FAROE ISLANDS SALMON	25
salmon caviar, smoked salmon croquette, salmon mousse	
FAROE ISLANDS LANGOUSTINE	28
fondant potato, "Mottra" black caviar, creamy Pernod bisque	
FOIE GRAS TORTELLINI	28
truffle juice, twenty-five-year aged traditional balsamic vinegar •	
JAPANESE WAGYU BEEF TARTARE	38
"Sanfilippo" anchovy toast, fresh wasabi, shimeji mushrooms	

V - vegetarian

VEGETARIAN MENU

DIFFERENT CARROT	15
carrots, quail eggs, Melderis goat-cheese cashews	
BEETROOT AND ALMOND CHEESE RAVIOLI	17
pistachios, paprika sauce	
RAW VEGETABLE LAZAGNA	20
smoked paprika, cashews, tahini, smoked olive oil	
TOMATO CARPACCIO	23
Roquefort cream, tomato jelly, horseradish, exclusive olive oil	
HOME MADE PASTA WITH TRUFFLE	28
Alba black summer truffle	

FROM THE SEA

BALTIC SEA FLOUNDER	31
green peas, white radish, butarga, almondine sauce	
FAROE ISLANDS SALMON	33
spinach, enoki mushrooms, shiitake dashi	
HAND-DIVED SEA SCALLOPS	34
cauliflower purée, yuzu sesame seeds, deep-sea scallops velouté	

PASTA

HOME MADE PASTA WITH TRUFFLE V	28
spaghettoni, Alba black summer truffle	
HOME MADE PASTA WITH SNOW CRAB	32
spaghettoni, snow crab, chili	

SIDE DISHES

VINCENTS CHIPS FRIED IN GOOSE FAT	6
GREEN SALAD	6
HEIRLOOM TOMATOES	6
VINCENTS CHIPS WITH WHITE TRUFFLE BUTTER, PARMA	8
WILD MUSHROOMS	10

V - vegetarian

FROM THE LAND

SECRETO OF BLACK IBÉRICO PORK 29
Jerusalem artichoke, Harissa purée, celery, Cognac and citrus fruit

GRILLED WILD VENISON 34
wild mushrooms, beetroot chutney, Jerusalem artichoke

WOOD PIEGEON (2 persons) 50
foie gras, celeriac purée, champignons, rye, pigeon jus with truffle

VINCENTS CANARD A LA PRESSE (2 - 4 persons) 160
prepared at the table

A celebrated dish and probably the most spectacular recipe of the classic French repertoire. This is an antique and sophisticated art form you need to see prepared and taste at least once in your life. This complex dish was developed in the 19th century in Paris. The ducks are sourced from the House Burgaud in Challans exclusively for this recipe
Breast and leg served in two courses.

DRY-AGED STEAKS

all steaks are charred in "JOSPER" grill

SIMGUS — GOTLAND	rib eye	100g	29
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WAGYU — JAPAN	striploin 5	100g	63
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	fillet 5	100g	110
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*** If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal.

A discretionary service charge of 12.5% will be added to groups of 5 or over

CHEESE TROLLEY

COMTE, aged 18 months  18

Rivoire – Jacquemin

Lons Le – Saunier, Monmorot, France

CHEDDAR, cave-aged  18

Wyke Farms Ivy's vintage reserve

Somerset, England

OSSAU-IRATY  18

Agour

Pur Brebis du Pays Basque

Pyrenees, France

BLUE STILTON  18

Coombe Castle

England

MIMOLETTE, aged 24 months  18

Lille, France

ROQUEFORT PAPILLON  18

Roquefort-sur-Soulzon, France


SOFT CHEESE SELECTION OF THE DAY 18

cow- and goat-milk

DESSERTS

TEN TEXTURE “AMEDEI”	13
chocolate sensation	
TROPICAL APPLE	13
Amedei white chocolate • hazelnuts	
SPRING RHUBARB	13
vanilla bean • meringue • mascarpone	
APPLE GALETTE	13
apples • tonka bean ice cream • caramel	
TODAY’S VINCENTS ICE CREAM	13
served on iceberg	
PANDORA’S BOX	2.50 each
Vincents home-made “Amedei” chocolates (handmade)	

SOMMELIERS' CHOICE

Château Suduiraut Sauternes 1er Cru Classé 2006	 75ml	15
Saint-Albert Barrique D'or Producteurs Plaimont Sud-Ouest 2016		10
Joh.Jos.Prüm Wehlener Sonnenuhr Riesling Auslese Mosel 2016		13
Latvian apple ice wine • from naturally frozen Latvian apples 2015		10

BONOMI BAR COLLECTION COFFEE

High-quality coffee, hand-brewed at the table
Hand-picked single origin coffee
Chemex



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TEA

BAI MU DAN	6
"White peony". A very fine tea made up of all sorts of leaved in their natural state. Its woody taste is like the autumn fruits: hazelnuts and chestnuts.	
SENCHA SUPERIEUR	6
The most popular in Japan. Powerful and vigorous.	
FOUR RED FRUITS	6
Strawberry, raspberry, cherry and redcurrant	
ROOIBOS DES VAHINÉS	6
A delicious pairing of vanilla and almond against a delicate rooibos backdrop, for a warm and sophisticated blend.	
PETTIAGALLA O.P.	6
A prestigious high – grown tea with a superb, very regular leaf. The best of the orange pekoes. Full-bodied with rich aroma.	
EARL GRAY IMPERIAL	6
Enlivened by white tips, this beautiful black tea has been delicately fragranced with a natural extract of bergamot.	
GRAND JASMIN CHUN FENG	6
One of the best jasmine green teas. Nearly all the flowers have been removed and there is a high proportion of tips.	
DARJEELING GRAND HIMALAYA	6
A blend made with the best teas coming from the First Flush 2013. A tea that develops as it lingers, well sustained by the astringency of woody, vanilla notes and a few planty notes.	
GENMAICHA	6
Still little known outside Japan, this is an amazing mix of bancha tea and roasted rice.	
ANNA	6
Farm "Ozoliņi" biological meadow tea	