

# WHITEHOUSE

## A la carte

WHITEHOUSE – story about an atmosphere, European and Asian cuisines, which hand in hand with the finest wines brings you to breathtaking gastronomic travel.

Our team is dedicated to create unforgettable gastronomic experience as well as to make your time here exceptionally pleasant so you would be happy to come to enjoy your time in Whitehouse again and again however each time leaving with unique, fine dining experience.

Like an art piece, every splash of a color or like in a sophisticated orchestra every instrument we work together in a harmony to create the finest meals, to surprise you with unlimited possibilities of taste and aesthetics of food. In the restaurant Whitehouse one would open a world of new dining experience - beautiful interior, dreamy view from the window, in glass of wine or a cocktail and finally in the meal served at the best precision and creativity.

We have a dream, to be a place where all overwhelming challenges of the day vanish to gift you a time to fully live in a beautiful, present moment.

Details are not important they are crucial. [H. Makkej]

### Oysters and caviar

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La Luna	5	Tia Maraa	5
Raspberry vinaigrette, butter with herbs and bread <i>Lāču</i>		Raspberry vinaigrette, butter with herbs and bread <i>Lāču</i>	
Sturgeon caviar	50 g   75		
<i>Blini</i> , quail egg, sour cream, onion, lemon			

### Cold starters

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Owen baked red beet	9	Red shrimps	14
Buche goat cheese, horse radish, rosehip, tarragon aioli		Melon, fermented kimchi salad, yuzu, shrimp aioli	
		Argentina	
<i>Mozzarella Burrata</i>	15	Salted dry aged rump steak	14
Japanese eggplant, yellow tomatoes, cashews, kale cabbage		Jerusalem artichoke, <i>Parmigiano- Reggiano</i> , truffle aioli, blackberry-currant balsamico	
		USA	
Kingfish Hamachi	16	Tuna tartar	16
Moroccan salted citrus, pine nuts, fermented chili pepper, white soya		Avocado, egg, tapioca, yuzu sesame	
	Japan	Maldives	
Ostrich tartar	17	Burned tuna salad	18
Curry pickled cucumber, won-ton, fried garlic aioli		Romaine lettuce, avocado, edamame beans, ume plum sesame seeds, mango- ginger sauce	
	Latvia	Maldives	

Please inform our waiters about allergies

All prices are in EURO

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### Hot starters

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<b>Cauliflower</b> Green buckwheat, nut granola, black truffles - cheese sauce	12	<b>Foie gras</b> Quince, almond, sea buckthorns    France	19
<b>Seafood soup</b> Red shrimps, mussels, salmon, calamari, cod	18	<b>Octopus</b> Eggplant baba ghanoush, apples, chorizo    Spain	26
<b>Lobster tagliatelle</b> Pumpkin, tomatoes, bisque    Canada	29		

### Main course

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<b>Halibut</b> Cauliflower, black mussels, miso, smoked butter sauce	24	<b>Sturgeon</b> Green buckwheat, carrots, trout caviar, Hollandaise sauce    Latvia	26
<b>Risotto</b> Black truffles, chanterelles mushroom butter, <i>Parmigiano-Reggiano</i>	18	<b>Slow - cooked Iberico</b> Sticky rice, chestnuts, beer sauce    Spain	19
<b>Barbary duck breast</b> Celery root, apples, wine sauce    France	22	<b>Deer</b> Mashed potatoes with black truffles, portobello mushroom, lingonberry    Latvia	28
<b>Lamb</b> Jerusalem artichoke, <i>chipotle</i> , red wine sauce    New Zealand	32	<b>Striploin Black Angus</b> 250 g   300 g Potatoes pave, caramelized onion puree, harissa paste, au jus    USA	45 / 54

### Side dishes

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<b>Homemade French fries</b> Truffle butter, garlic aioli	6
<b>Pak Choy</b> Orange soya sauce, ume plum flavored sesame	6