

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 gastronomical 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

La Luna Raspberry vinaigrette, butter with herbs and bread <i>Lāču</i>	5	Tia Maraa Raspberry vinaigrette, butter with herbs and bread <i>Lāču</i>	5
Sturgeon caviar <i>Blini</i> , quail egg, sour cream, onion, lemon	50 g 75	Assorted cheese and meat Platter (For two persons)	20

Cold starters

Zucchini flower Asparagus, cashew nuts, pistachios, sun - dried tomatoes, espresso, ponzu sauce	12	Red shrimps Burrata cheese, apples, strawberries, Nori, Tare sauce Argentina	18
<i>Mozzarella Burrata</i> Japanese eggplant, yellow tomatoes, cashews, kale cabbage	15	Beef fillet Potatoes, Shi Mei mushrooms, citrus miso, wild garlic Brazil	16
Kingfish Hamachi Papaya, cucumber, Nori, orange Teriyaki Japan	17	Tuna tartar Avocado, egg, tapioca, yuzu sesame Maldives	16
Ostrich tartar Curry pickled cucumber, won-ton, fried garlic aioli Latvia	17	Lightly salted salmon Trout caviar, cucumber, melon, horseradish, smoked Greek yogurt Faroe Islands	15

Please inform our waiters about allergies

All prices are in EURO

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Hot starters

Cauliflower Green buckwheat, nut granola, black truffles - cheese sauce	14	Foie gras Strawberries, Madeira, hazelnuts	21
			France
Seafood soup Red shrimps, mussels, salmon, calamari, cod	18	Sea Scallop Ravioli Leek, pine nuts, seaweed, butter emulsion	14
			Norway
Lobster tagliatelle Pumpkin, tomatoes, bisque	29	Risotto Black truffles, chanterelles mushroom butter, Parmigiano-Reggiano	18
			Canada

Main course

Black cod Black mussels, Prosciutto, asparagus, green peas, leeks, tomato Beurre Blanc	36	Sturgeon Red Argentine shrimp, carrot, cauliflower, carrot Beurre Blanc	28
			Latvia
Lamb Jerusalem artichoke, <i>chipotle</i> , red wine sauce	38	"Apple Pork" Lightly salted cucumber, potatoes, cabbage, Chorizo cream	28
			Germany
Barbary duck breast Duck Confit, quail egg, zucchini, parsnip, miso, red wine	26	Flank Steak Red Argentine shrimp, mango, sticky rice	29
			Germany
Tuna Steak	28	Rib Eye Steak	250/300 36/40
			Argentina
			Maldives

Side dishes

Homemade French fries Truffle butter, garlic aioli	7	Potatoes with chanterelles	8
Asparagus Soy marinade, juzu sesame	10	Heirloom tomatoes Greek yogurt, herb oil, blue onion	7