

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 or Tia Maraa Raspberry vinaigrette herb butter and bread <i>Lāču</i> milleflue	6	Beef carpaccio Jerusalem artichoke parmesan truffle oil date vinegar aioli Shi mei mushrooms	18
Sturgeon caviar <i>Blini</i> quail egg sour cream onion lemon	50 g 80	Assorted cheese and meat platter For two persons	20

Starters

Shrimp salad Red Argentine shrimp North Atlantic shrimp trout roe quail avocado cucumber iceberg lettuce sesame dressing	17	Tuna tartare Egg gel avocado rice paper chips citrus dip	16
Burrata cheese Tomatoes caper sauce cashews	15	Goat cheese Eggplant hazelnut granola pesto sauce sweet chili sauce	14
Octopus Chorizo sweet potato chipotle sauce soybeans burnt butter	18	Ceviche Sea bass sea trout trout roe dill mayonnaise tomato vinaigrette dressing	16
Ostrich tartar Curry pickled cucumber panko beef cheeks caramelized onion aioli	18	Hamachi Avocado miso sturgeon roe orange - white soy sauce	22

| Latvia |

Please inform our waiters if You have any food allergies

All prices are in EURO abd VIT

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Hot starters

Cauliflower Green buckwheat nut granola black truffle cheese sauce	14	Risotto Sea scallops enoki mushrooms black truffle sauce	24
Seafood soup Trout sea bass cod seafood tomatoes	17	Zepilin Rib Eye Argentine red shrimp bone marrow black caviar trout roe kefir chipotle peppers Argentina	14
Foie Gras Mushrooms brioche cloudberries sea buckthorn	32	Seafood Spaghetti Trout caviar tigerprawns sea asperagus tomatoes olives	19

| France |

Main course

Steamed cod fillet Broccoli kale black root walnuts miso bonito sauce	26	Dorada Zucchini sun-dried tomatoes capers chickpeas sea asparagus tomato <i>Beurre blanc</i>	28
Lamb shank Mashed potatoes truffle oil seed granola bacon cognac - red wine sauce	36	Corn Chicken Eastern scone with greens and cheese coleslaw salad tare dressing	19
Duck breast Pancetta parsnip cabbage red wine sauce	28	Beef fillet Root vegetables shiitake mushrooms Jerusalem artichoke cognac - red wine sauce	38
Tuna Steak	30	Rib Eye Steak	250/300 36/40 Argentina

Side dishes

Homemade French fries Truffle butter garlic aioli	8	Mashed potatoes Truffle oil hazelnut granola bacon	8
Grilled vegetables Broccoli pedrone pepper brown mushrooms zucchini eggplant	8		

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