

# 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.

### Oysters and caviar

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OSTRA Regal No.4 vai CUVÉE Prestige No.3 7 Raspberry vinaigrette   herb butter and bread <i>Lāču</i> milleflue	Assorted cheese and meat platter 25 Stilton   Morbier   Comte   Valençay   Reblochon   Salami with black truffles   Prosciutto
Oscieta Imperial caviar   50 ; 160 <i>Blini</i>   quail egg   sour cream   onion   lemon	For two persons

### Starters

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Shrimp salad 17 Red Argentine shrimp   North Atlantic shrimp   trout roe   quail   avocado   cucumber   iceberg lettuce   sesame dressing	Tuna tartare 16 Egg gel   avocado   Nori wasabi, tapioca chips   citrus dip
Burrata cheese 15 Tomatoes   caper sauce   cashews	Goat cheese 14 Eggplant   hazelnut granola   pesto sauce   sweet chili sauce
Scottish salmon 18 Tom kha   fennel   asparagus   chicory   wild rice   vodka	Ceviche 16 Sea bass   sea trout   trout roe   dill mayonnaise   tomato vinaigrette dressing
Ostrich tataki 18 Shiso leaves in tempura   daikon   pickled Shi mei mushrooms   umami sesame sauce   Latvia	Beef tartare 17 Japanese milk bread   truffle oil   egg gel   chipotle aioli

Please inform our waiters if You have any food allergies

All prices are in EURO abd VIT

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### Hot starters

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Asparagus Black salsify   olives   sage   kombu sauce	18	Arancini Mozzarella di bufala   parmesan   oyster mushrooms   spring sprouts sauce	16
Sea scallops Sturgeon caviar   sugar peas   shiitake mushrooms   soybeans   umami broth	28	Zepilin Rib Eye  Argentine red shrimp bone marrow   black caviar   trout roe   kefir   chipotle peppers   Argentina	16
Foie Gras Mushrooms   brioche   cloudberry   sea buckthorn	32	Seafood soup Trout   sea bass   cod   seafood   tomatoes	17

| France |

### Main course

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Skrey cod Leek   Piedmont hazelnuts   cauliflower   lemongrass - lime sauce	28	Octopus Baba ghanoush   chorizo   grapefruit   apple	38
Lamb Loin Chanterelles   potatoes   lightly salted cucumber   wild garlic   red wine - cognac sauce	38	Corn Chicken Eastern scone with greens and cheese   coleslaw salad   Thai style rice   tare sauce	24
Duck breast Quinoa  cous cous   blackberries   broad beans   cognac sauce	28	24h Sousvide cooked Wagu chuck steak Corn   pineapple   Asian BBQ   panko	38

|Australia |

Tuna Steak	30	Rib Eye Steak   Argentina   300 gr	40
		Rib Eye Steak   USA  300 gr	57

### Side dishes

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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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