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.

Starters

OSTRA Regal No.4 vai CUVÉE Prestige No.3 7
Raspberry vinaigrette |lemon

Homemade focaccia 5
Bordier butter with sea salt

Cauliflower 7
Sesame seeds |guacamole| Greek yogurt

Shrimp salad 19
Corn | marinated cherry tomatoes | avocado |
Parmigiano reggiano | romaine lettuce |
almonds | Romanesco sauce

Stracciatella 17
Tomatoes | Cashews | truffle oil |basil miso pesto

Faroe island salmon tartare 18
Mango | capers | sesame | orange ponzu sauce

| Faroe island |

"Vitello tonnato" 18
Tuna sauce | tomato chutney | capers |
Parmesan cheese

| Holland |

Assorted cheese and meat platter 25
Stilton | Comte | Valençay |
Salami with black truffles | Prosciutto

|For two persons |

Pate 7
Caramelized figs | roasted focaccia

Anchovies 7
Stracciatella | grilled paprika | capers

Yellowfin tuna tataki 18
Tomatoes | wasabi | sesame seeds |

Octopus carpaccio 19
Confit potato | almonds | lime | chimichurri |
paprika sauce

Ceviche 19
Faroe island salmon | corvina | tiger prawns |
avocado | cucumber | coriander | pine nuts

Beef tartare 18
Brioche | truffle oil |
egg gel |chipotle aioli

| Latvia |

Please inform our waiters if You have any food allergies

All prices are in EURO abd VIT

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Hot starters

Fish ‘n Chips 19
Cod cheeks | sourdough tempura | fresh truffle | wild garlic - caper beurre blanc | salsa verde

Sea scallops 32
Sturgeon caviar | sugar peas | shiitake mushrooms | soybeans | umami broth

| Canada |

Foie Gras 32
Figs | pistachio | mushroom Duxelle | Cointreau sauce

| France|

Potato croquettes 18
Octopus | rockfish | sturgeon caviar| trout caviar | chipotle sauce

Tagliatelle 19
Black truffle | Parmigiano reggiano | seasonal mushrooms | cheese sauce

Goat cheese 18
Eggplant | hazelnut granola | pesto sauce | sweet chili sauce

Main course

Cod 29
Miso cauliflower puree | marinated cauliflower | lemon- caper beurre blanc

Lamb Loin 36
Chanterelles | potatoes | lightly salted cucumber | wild garlic | red wine - cognac sauce

|New Zealand|

Duck breast 30
Jerusalem artichoke | butternut squash | fresh berries | dates | red wine sauce

|France |

Tuna Steak 29
Chimichuri sauce

Octopus 38
Baba ghanoush | chorizo | grapefruit | almonds | potatoe

| Portugal |

Grilled Faroe Island salmon 29
Salmon arancini | zucchini | edamame beans | green pea puree | yellow curry - coconut sauce

|Faroe Islands |

Beef fillet 40
Foie gras | chanterelle Duxelle | spinach | prosciutto ham | Madeira sauce

|Argetina |

Rib Eye Steak |Uruguay | 300 gr 45
Rib Eye Steak | Latvia | 300 gr 42

Side dishes

Homemade French fries 9
Truffle butter | garlic aioli

Grilled vegetables 9
Broccoli | pedrone pepper |corn | pak choi | brown mushrooms |mini zucchini

Fresh salad 9
Cucumber | avocado | cherry tomatoes | kimchi radish

Grilled asparagus 12
Asian sauce | sesame seeds | potato chips

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