



Menu

Restaurant Elements

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Opening hours

Mon - Sun 12:00-23:00

chef
SVETLANA RIŠKOVA





SALADS

Caesar salad with grilled chicken breast D, B, I
cherry tomatoes, rye bread croûtons

Local-shrimp and freshly salted–pikeperch salad A, D, E
corn, kohlrabi, apples, bronze fennel, spicy dill-flower mayonnaise

Ten-way cooked vegetables G, C
warm salad with warm herbed clarified butter

APPETIZERS

Scallop ceviche E, H, G, D
cod liver crème brûlée, vanilla pears, lemon pepper, mandarin oil

Warm rabbit pie G, D, B
butternut-squash purée, white coco beans, Soira cheese, Brussels sprouts, hemp and dried-bacon biscuit

Pressed venison C, G, B, D
celery and baked-apple purée, Soira cheese, crushed caper berries, pickled pearl onions, warm bread pudding

SOUPS

Cream of beetroot soup G, B
grilled goat cheese, pickled minibeets, deep-fried rye biscuits, fennel, lingonberries

Red king crab bisque G, A, E
fondant broccoli, crab meat, Norwegian salmon fillet, dill emulsion, cauliflower

Veal tail stock soup B
root vegetables, green wheat, broad beans, white beans

VEGETARIAN DISHES

Porridge trio B, G
carrot purée, ricotta cheese, Jerusalem artichokes, green peas, hempseed butter

Fried seasonal vegetables with herbs

French fries

Fresh vegetables and salad greens

PASTA

Carrot and beet tagliatelle B, G
roasted chicken breast, garlic, spinach, blue cheese

Buckwheat noodles with pork tenderloin G, L, B
sesame chili sauce with fresh cilantro

EUR

9.00

9.00

8.50

9.50

9.00

9.00

7.00

9.50

7.50

6.00

4.50

2.85

2.85

8.00

8.00

BLACK ROCK GRILL

Tuna steak E, G, D
smoked cauliflower purée, grapefruit hollandaise sauce

40 day–aged Iberian beef striploin steak G
corn mash, carrots sautéed with caraway in duck fat, polenta with Café de Paris butter, cabbage

Latvian beef tenderloin G
black-garlic mashed potatoes, rowanberry marmalade, buttered root vegetables

MAIN COURSES

North Sea trout G, E, H
chanterelles, Brussels sprouts, oyster ouzo emulsion, romanesco purée

Baltic whitefish fillet E, D, G, B
parsley root, sea-buckthorn beurre blanc sauce, cottage-cheese donut, whitefish roe

Black cod E, B, D, G
cod and caper-berry potato croquette, grilled Jerusalem artichoke, citrus mashed baked potatoes, potato broth

Black-feathered chicken D, G
king trumpet mushrooms, smoked chicken and liver sausage with truffle, butter-braised carrots, cognac-burnt onions

Suckling pig chop G, B, J
sea-buckthorn mashed sweet potatoes, pea and groat salad, tea-marinated prunes, marzipan-biscuit crumbs

DESSERTS

“Skating Rink” B, D, G, J
beetroot and rye-bread sponge roll, beer marshmallow, walnuts, milk vanilla ice-cream

“Passion for knitting” B, D, G
brilē krēms, pasifloru sorbets, piparmētru tējas biskvīts

“Snowball” B, G, J, D
white-chocolate pomegranate sphere, butternut squash purée, japonica-quince cheese panna cotta, oatmeal sponge, lightly carbonated orange drink

Chocolate B, G, J, D
cherries in liqueur, balsam custard, black-chokeberry sorbet, Michel Cluizel caramel chocolate–coated apple

Selection of Four Elements homemade ice-creams D, G
chocolate with blackcurrant pieces, acorn-coffee, butternut-squash, vanilla

EUR

21.00

25.00

21.00

16.80

13.50

15.50

16.80

19.50

6.00

6.00

6.00

6.00

7.50

Chef Svetlana Riškova

