



Ungurmuižas restorāna
ēdienkarte

Starters and salads

Green salad with goat cheese

(pickled pumpkin, apple puree, crushed rye bread, hemp oil, candied quince) 5,50

Fried blood sausage salad with apple, celery, lingonberries and blue cheese

sauce..... 6,00

Pork leg aspic with mustard cream, caramelized onions, cranberries and kale 5,00

Selection of traditional flavors (blood sausage, pork leg aspic, legume-walnut pate,

goat cheese, honey – changes are possible according on what`s best today)..... 11,00

Crayfish boiled in dill marinade, served with toasts and herbal butter 9,00

Local cheese selection with cranberry chutney, cheese waffles

and vegetable crisps..... 8,50

Soups

Vegetable soup with beans 4,00

Cauliflower - Jerusalem artichoke soup with mushrooms 4,50

Lamb soup with vegetables and herbs 8,00

** Of allergens, please, ask your waiter*



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Main courses

<i>Slow braised veal in red wine - inspired by the handwritings of Helene Juliane – served with cowberries, celery, carrots and pearl barley</i>	<i>12,00</i>
<i>Lamb chop, celery puree, eggplant, oven baked potato with herb butter and mint glaze sauce</i>	<i>15,00</i>
<i>Duck's breast baked in linden blossom, served with lentils, butter beans, parsnip puree, quince crumble and red wine - berry sauce.....</i>	<i>12,50</i>
<i>Blood sausage with pickled pumpkin, bread-lingonberry sauce and cranberries</i>	<i>7,50</i>
<i>Sturgeon fillet with mashed potatoes, beet puree and lemon grass sauce.....</i>	<i>17,50</i>
<i>Char (fish farm "Brasla") with cauliflower, spinach - white wine sauce</i>	<i>12,50</i>
<i>Pearl barley with fried pumpkin, goat cheese, quince and candied cranberries</i>	<i>7,00</i>
<i>Zucchini and goat cheese layering.....</i>	<i>8,50</i>

Deserts

<i>Rye bread pudding with apple, lingonberries, cinnamon, honey and vanilla milk</i>	<i>4,50</i>
<i>Crushed rye bread, gingerbread, cowberry and whipped cottage cheese layering ...</i>	<i>4,00</i>
<i>Goat cheese cake with condensed milk and caramelized plums</i>	<i>5,00</i>

We use local products to prepare your meal!

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