



## ***Starters and salads***

<i>Green salad with beetroots baked in butter, whipped goat cheese with quince syrup, spinach, walnuts caramelized in honey and basil oil .....</i>	<i>6,50</i>
<i>Fried blood sausage salad with apple, celery, lingonberries and blue cheese sauce.....</i>	<i>6,50</i>
<i>Beef tongue with horseradish and cheese cream, spinach, pickled mushrooms and rye bread.....</i>	<i>5,50</i>
<i>Trout tartare served with red onion, parsley, capers, greens and lemon.....</i>	<i>7,50</i>
<i>Selection of traditional flavors (for two persons) (blood sausage, crayfish, lamprey, pate, locally produced cheese, honey – changes are possible according on what`s best today).....</i>	<i>18,00</i>
<i>Crayfish boiled in dill marinade, served with cheese toasts and herbal butter.....</i>	<i>9,00</i>

## ***Soups***

<i>Broth with mushrooms, vegetables and homemade rosemary and garlic.....</i>	<i>4,50</i>
<i>Cauliflower - Jerusalem artichoke soup with mushrooms .....</i>	<i>4,50</i>
<i>Venison soup with vegetables and herbs.....</i>	<i>8,00</i>



Ungurmuižas restorāna  
ēdienkarte

## **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>Oven baked venison fillet with mushroom-pepper sauce, potatoes, grilled vegetables and quince jam.....</i>	<i>23,00</i>
<i>Lamb chop served with celery puree, eggplant and oven baked potato with herb butter, mint glaze sauce .....</i>	<i>16,50</i>
<i>Duck's breast baked in linden blossom, served with butter beans and lentil, blue cabbage and apple salad, apple-ginger mash and piquant cowberry and honey sauce.....</i>	<i>13,50</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>Trout with cauliflower, baked sweet potato and spinach - white wine sauce .....</i>	<i>12,50</i>
<i>Paprika (bell pepper) filled with pearl barley, vegetables and cream cheese, served with greens and Parmesan dressing.....</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>5,00</i>
<i>Crushed rye bread, gingerbread, cowberry and whipped cottage cheese layering .....</i>	<i>4.50</i>
<i>Caramel fondant with homemade quince ice cream and mint-chocolate leaves.....</i>	<i>7,50</i>

*Our priority is to use local products to prepare your meal!*