



Ungurmuižas restorāna
ēdienkarte

Starters and salads

- Fried blood sausage salad with apple, cranberry jam and blue cheese sauce 6,50*
- Grilled turkey fillet salad with cucumber, tomatoes, dried bread
and piquant onion-apple oil 7,00*
- Beef tongue with horseradish and cheese cream, spinach, pickled mushrooms
and rye bread..... 5,50*
- Trout tartare served with red onion, parsley, capers, greens and lemon juice 7,50*
- Selection of traditional flavors (for 2 persons) (blood sausage, crayfish, herring, pate,
locally produced cheese, honey – changes are possible according on what`s best today)..... 18,00*

Soups

- Vegetable cream soup with bread crumbs 4,50*
- Chicken soup 5,50*
- Lamb soup with vegetables and herbs..... 7,00*



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Main courses

Slow braised veal in red wine - inspired by the handwritings of Helene Juliane – served with lingonberries, celery, carrots and pearl barley 12,00

Duck's breast baked in linden blossom, served with butter beans and lentil-blue cabbage stew, apple-quince jam and piquant lingonberry and honey sauce..... 13,50

Game stew marinated in "Raiskumietis" beer, served with vegetables and mushrooms 14,00

Blood sausage with pickled pumpkin and beetroot, rye bread-lingonberry sauce, roasted onions and cranberries 7,50

Trout with cauliflower, oven baked roots and sweet potato, butter-onion sauce 12,50

Catfish steak with pumpkin mash, grilled potato and herbal-quince sauce 15,00

Paprika (bell pepper) filled with pearl barley, vegetables and cream cheese, served with greens and Parmesan dressing..... 7,00

Red bean, quinoa seed and vegetable stew 6,50

Deserts

Caramel fondant with homemade quince ice cream and burned sugar strings 7,50

Warm ginger – lemon tarte with maple syrup, nuts and homemade ice cream6,00

Crushed rye bread, gingerbread, cowberry and whipped cottage cheese layering 4.50

Ungurmuiža special coffee or tea, served with homemade sweets..... 5,50

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