



Starters, salads

<i>Chopped trout fillet (Tartare) with garden onions, capers, chili and cucumber</i>	<i>7.50</i>
<i>Seasonal vegetable salad with pieces of grilled salmon or chicken</i>	<i>8.00</i>
<i>Salad with fresh potherb cheese, caramelized plums and hazelnuts</i>	<i>8.00</i>
<i>Potato pancakes with potherb cottage cheese</i>	<i>7.50</i>
<i>Game meat Carpaccio with Latvian hard cheese</i>	<i>12.50</i>

Soups

<i>Clear fish broth soup with fresh potherbs</i>	<i>7.50</i>
<i>Forest mushroom cream soup</i>	<i>8.00</i>
<i>Cold soup</i>	<i>6.50</i>

**please ask the waiter about allergens*



Main dishes

<i>Slow braised veal in red wine - inspired by the handwritings of Helene Juliane, served with cowberries, celery, carrots and pearl barley.....</i>	<i>14.50</i>
<i>Duck breast roasted in lime-blossom with oven-baked seasonal vegetables, butter beans and spicy cowberry-honey sauce</i>	<i>15.50</i>
<i>Lamb ribs with large grilled potato and red wine sauce</i>	<i>21.50</i>
<i>Black pudding with grilled pumpkin and apple - cowberry sauce</i>	<i>9.50</i>
<i>Salmon fillet with oven-baked vegetables and onion - white wine sauce</i>	<i>14.50</i>
<i>Cat-fish steak (fish house Skangaļi) with oven-baked sweet potatoes and onion - white wine sauce</i>	<i>17.00</i>
<i>Assorted fried vegetables with pearl barley and fresh cheese</i>	<i>11.00</i>

Desserts

<i>Hot chocolate dessert with home-made ice cream.....</i>	<i>7.00</i>
<i>Layered dessert made of rye bread crumbs, cowberries and whipped cottage cheese</i>	<i>6.00</i>
<i>Home-made streusel pie with own ice cream.....</i>	<i>6.50</i>

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