



## ***Starters, salads***

<i>Chopped trout fillet (Tartare) with garden onions, capers, paprika and cucumber ....</i>	<i>8.50</i>
<i>Seasonal vegetable salad with pieces of grilled salmon or chicken .....</i>	<i>8.00</i>
<i>Salad with fresh potherb cheese, sliced beet, caramelized pumpkin and apple .....</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>Pumpkin cream soup with herb oil and bread crumbs .....</i>	<i>6,50</i>

*\*please ask the waiter about allergens*



## **Main dishes**

- Slow braised veal in red wine - inspired by the handwritings of Helene Juliane, served with cowberries, celery, carrots and pearl barley..... 16.00*
- Duck breast roasted in lime-blossom with oven-baked seasonal vegetables, butter beans and spicy cowberry-honey sauce ..... 15.50*
- Quail (local farm "Jaunzemi") with grilled potatoes and blue cheese sauce ..... 14.00*
- Black pudding with grilled pumpkin, paprika, apple - cowberry sauce ..... 9.50*
- Salmon fillet with oven-baked vegetables and onion - white wine sauce ..... 14.50*
- Cat-fish steak (fish house Skangaļi) with oven-baked sweet potatoes and onion - white wine sauce ..... 17.00*
- Assorted fried vegetables with pearl barley and fresh cheese ..... 11.00*

## **Desserts**

- Hot chocolate dessert with home-made ice cream..... 7.00*
- Baked apple with honey roasted nuts and plums filling, served with our vanilla sauce .....6.50*
- Home-made apple - rhubarb tart with own ice cream ..... 6.50*