



Ungurmuižas restorāna
ēdienkarte

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, pear, balsamic glazed strawberry and roasted seeds</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>Local asparagus cream soup with herb oil and breadcrumbs</i>	<i>8,00</i>
<i>Cold red beet soup with country cucumber "noodles", radishes, home-grown chives, dill and sprouts</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

Lamb ribs served with oven baked vegetables, asparagus, and red wine sauce 27,00

Duck breast roasted in linden-blossom with oven-baked seasonal vegetables and spicy cowberry-honey sauce 15.50

Quail (local farm "Jaunzemi") with grilled potatoes and blue cheese sauce 14.50

Black pudding with grilled pumpkin, paprika, apple - cowberry sauce 9.50

Trout 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

Goat cheesecake with sea buckthorn and lingonberry jam 7,50

Home-made apple - rhubarb tart with own ice cream 6.50

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