



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>Chanterelle 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

<i>Slow braised veal in red wine - inspired by the handwritings of Helene Juliane, served with cowberries, celery, carrots, and pearl barley.....</i>	<i>16.00</i>
<i>Lamb ribs served with oven baked vegetables, asparagus, and red wine sauce</i>	<i>24,00</i>
<i>Duck breast roasted in linden-blossom with oven-baked seasonal vegetables and spicy cowberry-honey sauce</i>	<i>15.50</i>
<i>Quail (local farm "Jaunzemi") with grilled potatoes and blue cheese sauce</i>	<i>14.50</i>
<i>Black pudding with grilled pumpkin, paprika, apple - cowberry sauce</i>	<i>9.50</i>
<i>Trout 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>Goat cheesecake with sea buckthorn and lingonberry jam</i>	<i>7,50</i>
<i>Home-made apple - rhubarb tart with own ice cream</i>	<i>6.50</i>

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