



Ungurmuižas restorāna

ēdienkarte

Starters, salads

- Chopped trout fillet (Tartare) with garden onions, capers, paprika and cucumber 9.00*
- Seasonal vegetable salad with pieces of grilled salmon or chicken 8.50*
- Salad with beets marinated in herbs, fried pumpkin, caramelized apples, crushed goat cheese and homemade reduced sea buckthorn - balsamic glaze..... 8,50*
- Potato pancakes with potherb cottage cheese 7.50*
- Game meat Carpaccio with Latvian hard cheese 12.50*

Soups

- Clear fish broth soup with fresh potherbs 7.50*
- Chanterelle cream soup with herb oil and breadcrumbs 8,00*

**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>16.50</i>
<i>Lamb ribs served with oven baked vegetable wedges 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>16.50</i>
<i>Quail (local farm "Jaunzemi") with grilled potatoes and blue cheese sauce</i>	<i>15.00</i>
<i>Black pudding with grilled pumpkin, paprika, apple - cowberry sauce</i>	<i>10.00</i>
<i>Trout fillet with oven-baked vegetables and onion - white wine sauce</i>	<i>15.00</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 chopped 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>Baked apple with honey roasted nuts and plums filling, served with our vanilla sauce</i>	<i>7,00</i>
<i>Home-made apple - rhubarb tart with own ice cream</i>	<i>7.00</i>

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