



Starters, salads

<i>Game meat Carpaccio with Latvian hard cheese</i>	<i>14,50</i>
<i>Chopped trout fillet (Tartare) with garden onions, capers, paprika and cucumber ..</i>	<i>10,50</i>
<i>Seasonal vegetable salad with pieces of grilled salmon</i>	<i>10,50</i>
<i>Seasonal vegetable salad with pieces of grilled salmon or chicken</i>	<i>9,50</i>
<i>Salad with beets marinated in herbs, fried pumpkin, caramelized apples, fresh potherb cheese and homemade reduced sea buckthorn - balsamic glaze.....</i>	<i>10,00</i>
<i>Potato pancakes with potherb cottage cheese</i>	<i>8,50</i>
<i>In garlic butter cooked asparagus with Latvia hard cheese and beet leaves</i>	<i>11,50</i>

Soups

<i>Broth with home-made meatballs and vegetable noodles</i>	<i>8,50</i>
<i>Clear fish broth soup with fresh potherbs</i>	<i>9,50</i>
<i>Tomato cold soup with finely cut paprika, field cucumbers and sweet onion</i>	<i>8,00</i>



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>21,00</i>
<i>Venison fillet with asparagus cooked in butter, baked garlic, and red wine sauce ...</i>	<i>25,50</i>
<i>Duck breast roasted in linden-blossom with oven-baked seasonal vegetables and spicy cowberry-honey sauce</i>	<i>20,50</i>
<i>Pork ribs in BBQ honey dressing with oven baked thyme potatoes</i>	<i>19,00</i>
<i>Black pudding with grilled pumpkin, paprika, apple - cowberry sauce</i>	<i>11,00</i>
<i>Trout fillet with oven-baked vegetables and onion - white wine sauce</i>	<i>18,50</i>
<i>Cat-fish steak (fish house Skangaļi) with oven-baked sweet potatoes and onion - white wine sauce</i>	<i>19,00</i>
<i>Zander fillet with bulgur and spinach cooked in butter</i>	<i>18,50</i>
<i>Assorted chopped fried vegetables with pearl barley and fresh cheese</i>	<i>12,00</i>
<i>Side dish: green salad with seasonal vegetables and basil pesto</i>	<i>4,00</i>

Desserts

<i>Hot chocolate dessert with home-made ice cream.....</i>	<i>9,00</i>
<i>Cream of fresh cheese selection with roasted oat and nut crunchies and berries</i>	<i>9,00</i>
<i>Home-made apple - rhubarb tart with own ice cream</i>	<i>9,00</i>

**please ask the waiter about allergens*

