



Ungurmuižas restorāna

ēdienkarte

## ***Starters, salads***

<i>Game meat Carpaccio with Latvian hard cheese .....</i>	<i>14,50</i>
<i>Chopped trout fillet (Tartare) with garden onions, capers, bell peppers and cucumber.....</i>	<i>10,50</i>
<i>Seasonal vegetable salad with grilled prawns .....</i>	<i>11,50</i>
<i>Warm salad with chicken fillet, carrots, slivered almonds and soy mayonnaise dressing .....</i>	<i>10,50</i>
<i>Potato pancakes with potherb cottage cheese .....</i>	<i>9,50</i>
<i>Homemade bread with potherb butter .....</i>	<i>1,50</i>

## ***Soups***

<i>Hearty manor meat soup with autumn vegetables .....</i>	<i>9,50</i>
<i>Clear fish broth soup with fresh potherbs .....</i>	<i>9,50</i>
<i>Vegetable cream soup with sesame oil and bread crumbs .....</i>	<i>8,00</i>

*Please, ask the waiter about children menu*



## **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 mashed sweet potato, 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>Quail (local farm "Jaunzemi") with thyme potatoes and blue cheese sauce .....</i>	<i>19,00</i>
<i>Black pudding with grilled pumpkin, bell pepper, 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><u>Side dish:</u> 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>Baked apple with honey roasted nuts and plums filling, served with our vanilla sauce .....</i>	<i>9,00</i>
<i>Home-made apple - rhubarb tart with home-made ice cream.....</i>	<i>9,00</i>

*\*please ask the waiter about allergens*