

Non-alcoholic beverages

<i>Home morss (if currently available)</i>	2,50
<i>Juice (apple, orange, tomato) 30cl</i>	3,00
<i>Pepsi, Mirinda, 7Up</i>	3,00
<i>Kvass "Bauskas" (50cl)</i>	3,50
<i>Mineral water "Mangaļi" (carbonated / still) 33cl</i>	2,00
<i>ABAVAS sparkling juice (apple-redcurrant-peppermint / apple-ginger-hops)</i>	3,00
<i>Warm winter drink (seabuckthorn/ apple/ black currant/ orange) with honey</i>	5,00

Tea and coffee

<i>Coffee, coffee with milk, espresso</i>	3,00
<i>Latte, Cappuccino</i>	3,50
<i>Ice coffee</i>	4,50
<i>Cocoa</i>	3,00
<i>Ungurmuīža`s coffee (serves in big cup with homemade sweets)</i>	8,00

Tea, serves in a teapot 3,50

DARJEELING PRINTEMPS G.F.O.P.

Classic black tea. First harvest tea with a light taste, delicate with fresh and lovely scent.

SENCHA FUKUYU

Classic green tea. This summer's harvest tea grants a strong plant, fruit and light bitterness taste nuances.

BALI

Green tea with flower petals. Fresh China Sencha and jasmine green tea combination, supplemented with flower petals, lychee, grapefruit ad rose petals.

OOLONG CAMEL

Oolong tea with caramel. Green oolong tea supplemented with a lightly salted butter caramel touch, decorated with flower petals.

CARCADET PROVENCE

Flower and fruit tea. Fruit tea, containing hibiscus roses, apples, wild roses, oranges, sunflower petals, apricots and peaches – a mixture for dreamy summer evenings.

HERBAL TEAS

Tea collected from Ungurmuīza gardens. Linden and chamomile tea relaxes, peppermint tea provides vivacy – for Latvian taste lovers.

Alcoholic beverages

Beer, cider

<i>“Lielvārdes” (bottle, 50cl)</i>	<i>4,00</i>
<i>“Madonas” light, unfiltered (bottle, 50cl)</i>	<i>4,00</i>

Coctails

<i>Warm winter cocktail with rum (Seabuckthorn/ apple/ black currant/ orange)</i>	<i>8,00</i>
<i>Hugo Spritz (Prosecco, elderberry syrup, lime, sparkling water)</i>	<i>8,00</i>
<i>French 75 (gin, Prosecco, sugar syrup, lemon juice)</i>	<i>8,00</i>
<i>Rose Prosecco (Prosecco, rose syrups, berries)</i>	<i>6,00</i>

Health laboratory

	<i>5cl</i>
<i>Apple distillate 50%</i>	<i>5,00</i>
<i>Red limestone drink (vodka) 40%</i>	<i>4,00</i>
<i>Black currant infusion 20%</i>	<i>3,50</i>
<i>Eight berries infusion 28%</i>	<i>3,50</i>
<i>Cherry infusion 25%</i>	<i>3,50</i>
<i>Quince infusion 25%</i>	<i>3,50</i>
<i>Sea buckthorn infusion 25%</i>	<i>3,50</i>

Liqueurs and vermouths

	<i>5cl</i>
<i>Rīga Black Balsam, Black currant Balsam</i>	<i>3,50</i>
<i>Baileys Original Irish Cream</i>	<i>3,50</i>
<i>Limoncello</i>	<i>3,50</i>

Gin

	<i>5cl</i>
<i>Hendrick’s 44%</i>	<i>5,50</i>
<i>Gin-Kinross Pink 37.5%</i>	<i>3,50</i>
<i>Tenjaku Craft Gin 37.5% (Japan)</i>	<i>4,00</i>

Whiskey

	<i>5cl</i>
<i>Whiskey-Tenjaku 40% (Japan)</i>	<i>4,50</i>
<i>Jack Daniel`s</i>	<i>5,00</i>

Rum

	<i>5cl</i>
<i>Santiago de Cuba carta blanca</i>	<i>3,50</i>
<i>Bush Spiced Original</i>	<i>4,00</i>
<i>Don Papa</i>	<i>5,50</i>

Brandy

	<i>5cl</i>
<i>Ararat 5*</i>	<i>4,00</i>

Cognac

	<i>5cl</i>
<i>Chateau de Montifaud Ariane VSOP 40%</i>	<i>6,50</i>

<u>Champagne un Cremant</u>	15cl	75cl
<i>Charles Vercy Brut France</i>	-	45,00
<i>Diamant Loire Brut Cremant Blanc France</i>	5,50	26,00
<i>Diamant Loire Brut Cremant Rose France</i>	5,50	26,00
<u>Sparkling wine</u>		
<i>Domus-Picta Valdobbiadene Prosecco Brut</i>	-	24,00
<i>Cantina Castelnuova del Garda Prosecco DOC extra dry</i>	4,50	21,00
<i>Cornaro Prosecco Rose Brut DOC Italy</i>	4,50	21,00
<i>Rīga Champagne Original (sweet) Latvia</i>	3,50	12,00
<u>White wine</u>		
<i>Jean Marc Brocard Chablis 2019 France</i>	-	32,00
<i>La Burgondie Chardonnay 2020 France</i>	6,50	30,00
<i>Giacosa Fratelli Gavi DOCG 2019 Italy</i>	-	26,00
<i>Suavia Soave Classico 2020 Italy</i>	-	28,00
<i>La Di Motte Friuli Pinot Grigio 2019 Italy</i>	4,50	21,00
<i>Peter Mertes Gold Edition Riesling Spatlese 2020 Germany</i>	5,00	24,00
<i>Whitehaven Sauvignon Blanc 2021 New Zealand, Marlborough</i>	6,00	26,00
<u>Rose wine</u>		
<i>Estandon Terres de Saint – Louis 2021 France</i>	5,00	24,00
<u>Red wine</u>		
<i>La Burgondie Pinot Noir 2019 France</i>	-	30,00
<i>LA Vilette Cabernet Sauvignon 2019 France</i>	4,50	21,00
<i>Primitivo di Manduria 66 Doc Riserva 2018 Italy</i>	5,50	26,00
<i>Torre Zambra Montepulciano D`Abruzzo Italy</i>	5,00	24,00
<i>Le Poesie Valpolicella Ripasso 2018 Italy</i>	6,00	28,00
<i>Gomez Cruzado Haro-Rioja Reserva Spain</i>	-	34,00
<i>Santa Julia Reserva Malbec 2019 Argentina</i>	6,00	28,00
<i>Luis Felipe Edwards Merlot 2022 Chile</i>	4,50	21,00
<i>Duruji Kindzmarauli Red Semi-sweet Georgia</i>	5,00	24,00

<u>Cider</u>	33 cl
“ABAVAS MEADOWS” (semi-dry, made from Latvian apples and enriched with extracts of meadow herbs and flowers)	4,00
“ABAVAS FORESTS” (semi-dry, this cider is a fascinating story about the great flavors of northern nature. Made from Latvian apples and chokecherries, and enriched with natural extracts of Latvian wild berries, conifers and junipers)	4,00

There are only a few hundred vineyards in the world planted at northern latitudes, and one of these unique gardens is the ABAVAS vineyard. Planted in 2010 above the 57th parallel, it has been producing for several years and has given winemakers the opportunity to demonstrate their professional abilities by creating high-quality and wine-recognized wines. As the climatic weather conditions in the Nordic countries are atypical for such a well-known and widespread crop as grapes, each harvest from the carefully tended and cherished vineyard is highly anticipated. Therefore, each batch of wine coming from the ABAVAS vineyard is considered a very special and unique event.

<u>Sparkling wine</u>	15 cl	75 cl
RHUBARB sparkling wine (brut)	-	21,00

<u>Rose wine</u>		
ABAVAS PINK (semi sweet)	4,50	21,00

<u>White wine</u>		
SOLARIS 2020 (dry)	6,00	28,00
ABAVAS “APPLE PIE”(sweet)	4,00	18,00

<u>Red wine</u>		
RONDO 2020 (dry)	6,00	28,00
VALIANT 2020 (sweet)	6,00	28,00

ABAVAS premium VELVET series for your special moments. Created using the traditional fortified wine or port method. A rich and intense bouquet of flavors and aromas.

	7,5 cl
BLACK CURRANT VELVET	4,50
CHERRY VELVET	4,50

Quality drinks for exquisite moments ABAVAS distillates. It is a special series of drinks for true distillate connoisseurs and lovers.

	5 cl
Apple on Oak APPLE EAU-DE-VIEA	5,50
(True Remarque drink, made from high-quality, specially selected Latvian apple varieties. Pleasant apple and vanilla aroma with good balance on the palate.)	

Distillate “ABAVAS CARROT”	4,00
(Bittersweet and fresh taste with a hint of autumn countryside in the aroma. Pleasantly long aftertaste, obtained by double distillation.)	

<p><i>Cloudberry liqueur 30%</i> <i>(Cloudberry liqueur is a real dream enjoying the unique wealth of Latvia's nature! These berries give the drink a honey sweetness and its charming golden color. The liqueur is suitable for those who like sweet drinks)</i></p>	<p>5cl 5,00</p>
<p><i>Quince liqueur 19%</i> <i>(Quince liqueur will appeal to almost everyone. This is one of the most popular fruits in Latvia, which is widely used in a variety of drinks. The liqueur has a pleasant sweetness and characteristic quince acidity)</i></p>	<p>4,00</p>
<p><i>Cranberry tincture 40%</i> <i>(Cranberry tincture allows you to taste one of the most valuable berries in Latvia in a strong drink with a distinctly red color, the acidity of cranberries and the aroma from sweet seeds.)</i></p>	<p>4,00</p>
<p><i>Rowan tincture 40%</i> <i>(Real autumn strength drink. Solar energy stored throughout the summer in this bitter, fiery pink drink. It is excellent for enjoying from small glasses when you want something special, pleasant with a unique character)</i></p>	<p>4,00</p>
<p><i>Apple brandy FERRYMAN 40%</i> <i>(Apple brandy is made of the famous Ligatne winery distillate Ferryman "Ferryman". It is aged in oak barrels in order to gain golden color, vanilla aroma and slight taste of roast.)</i></p>	<p>4,50</p>
<p><i>Dry apple ice wine 13%</i> <i>(Dry apple ice wine is a unique drink that allows you to enjoy the power of Latvia's four seasons with the sweet notes of ripe apples in dry wine. When apples are allowed to freeze thoroughly in winter, they change their taste. Frost helps apples to become sweeter and create a very special wine that would not be possible to make and taste under other conditions)</i></p>	<p>7,5 cl 5,00</p>