



Starters, salads

<i>Game meat Carpaccio with Latvian hard cheese</i>	14,00
<i>Chopped trout fillet (Tartare) with garden onions</i>	10,00
<i>(Cucumber, capers, bell peppers)</i>	
<i>Caesar salad:</i>	
<i>With chicken</i>	11,00
<i>With grilled prawns</i>	12,00
<i>Green salad with pesto and mozzarella cheese</i>	11,00
<i>(Roasted seeds, balsamic glazed berries)</i>	
<i>Potato pancakes with potherb cottage cheese</i>	12,00
<i>Asparagus fried in garlic butter with Latvian hard cheese and beetroot leaves</i>	10,50
<i>Meat and cheese appetizer plate (for 2 pers.)</i>	20,00
<i>Homemade bread with potherb butter</i>	4,00

Soups

<i>Clear fish broth soup with fresh potherbs</i>	9,50
<i>(Salmon, carrot, zucchini)</i>	
<i>Cold tomato soup with avacado</i>	8,50
<i>(Finely chopped peppers, country cucumber and sweet onion)</i>	
<i>Cold beetroot soup with potherbs and quail egg</i>	8,50
<i>(Pickled beets, cucumber, onion and dill)</i>	



Main dishes

Slow braised veal in red wine – inspired by the handwriting of Helene Juliane.....22,00
(Cowberries, celery, carrots and pearl barley)

Duck breast roasted in linden-blossom with rhubarb-cinnamon sauce.....21,50
(Oven-baked vegetables: pepper, zucchini, onion, carrot)

Corn chicken and potato gratin with yogurt-min-greens sauce.....19,00

Black pudding with grilled pumpkin, bell pepper.....14,00
(peas, cowberry and plum sauce, sour cream)

Zander fillet with green pea puree.....20,50
(butter-fried asparagus and “baby” carrot)

Cat-fish steak with oven-baked sweet potato and onion-white wine sauce.....21,00

Pearl barley with assorted chopped fried vegetables and fresh cheese.....12,50

Carrot and asparagus julienne with toasted bread.....13,50

Side dish: *green salad with seasonal vegetables and basil pesto*.....4,00

Desserts

Hot chocolate dessert with homemade ice-cream.....9,00

Rye bread soup with whipped cream.....9,00

Ungurmuiža apple tart with homemade caramel and ice-cream.....9,00