



## **Starters and salads**

<i>Green salad with goat cheese (pickled pumpkin, apple puree, crushed rye bread, hemp oil, candied quince) .....</i>	<i>5,50</i>
<i>Fried blood sausage salad with apple, celery, lingonberries and blue cheese sauce.....</i>	<i>5,50</i>
<i>Pork leg aspic with mustard cream, caramelized onions, cranberries and kale .....</i>	<i>4,50</i>
<i>Selection of traditional flavors (blood sausage, pork leg aspic, legume-walnut pate, goat cheese, honey – changes are possible according on what`s best today).....</i>	<i>9,50</i>
<i>Crayfish boiled in dill marinade, served with toasts and herbal butter .....</i>	<i>9,00</i>
<i>Local cheese selection with cranberry chutney, cheese waffles and vegetable crisps.....</i>	<i>7,00</i>

## **Soups**

<i>Broth with rabbit, vegetables and quinoa seeds.....</i>	<i>6,00</i>
<i>Cauliflower - Jerusalem artichoke soup with mushrooms .....</i>	<i>4,00</i>
<i>Lamb soup with vegetables and herbs .....</i>	<i>7,00</i>

*\* Of allergens, please, ask your waiter*



*Ungurmuižas restorāna  
ēdienkarte*

## **Main courses**

<i>Slow braised veal in red wine - inspired by the handwritings of Helene Juliane – served with cowberries, celery, carrots and pearl barley .....</i>	<i>11,00</i>
<i>Lamb chop, celery puree, eggplant, oven baked potato with herb butter and mint glaze sauce .....</i>	<i>14,00</i>
<i>Game marinated in “Raiskumietis” beer served with vegetables, mushrooms and mashed potatoes .....</i>	<i>11,50</i>
<i>Duck’s breast baked in linden blossom, served with lentils, butter beans, parsnip puree, quince crumble and red wine - berry sauce.....</i>	<i>12,00</i>
<i>Blood sausage with pickled pumpkin, bread-lingonberry sauce and cranberries .....</i>	<i>7,50</i>
<i>Sturgeon fillet with mashed potatoes, beet puree and lemon grass sauce.....</i>	<i>17,50</i>
<i>Char (fish farm “Brasla”) with cauliflower, spinach - white wine sauce .....</i>	<i>11,00</i>
<i>Pearl barley with fried pumpkin, goat cheese, quince and candied cranberries .....</i>	<i>7,00</i>
<i>Zucchini and goat cheese layering.....</i>	<i>7,00</i>

## **Deserts**

<i>Rye bread pudding with apple, lingonberries, cinnamon, honey and vanilla milk .....</i>	<i>4,50</i>
<i>Crushed rye bread, gingerbread, cowberry and whipped cottage cheese layering ...</i>	<i>4.00</i>
<i>Goat cheese cake with condensed milk and caramelized plums .....</i>	<i>4,50</i>

*We use local products to prepare your meal!*

*\* Of allergens, please, ask your waiter*