



Hot and cold appetizers

A classic from Kurzeme – “Sklandrausis”

served with cucumber carpaccio, quince and apple cider sauce and leaf salad

10€

Baltic herring filet with cumin cottage cheese from Limbaži,
quail eggs, pearl potatoes, marinated red onions and sour cream

11€

Cod tureen and cold smoked mackerel tartar from Salacgriva
hemp - horseradish cream, zucchini muffin

12€

Roast quail with Ieva`s cheese, pearl barley,
oven baked tomatoes, apple and cranberry sauce

20€

Soups

Latvian traditional beet root soup

served cold

10€

Cauliflower – parsnip cream soup
with crawfish tails from Zvirgziņu lakes

12€

Main course

Pikeperch filet from Kurzeme

With vegetable noodles, anchovies, potatoes and onion cream

22€

Sturgeon filet from Zemgale lakes

with braised spring vegetable medley, crawfish tail, white wine sauce

25€

Slowly roasted pork belly with a crunchy crust

Vegetables braised in white wine, boiled potatoes and apple-horseradish sauce

20€

Spring chicken from Ugāles farms with pumpkin stew and green pea puree

26€

Roast beef tenderloin from Lubāna region,

coal grilled vegetables, potato wedges, hemp butter

28€

Desserts

Chocaholic

Ravioli made from white and dark Laima chocolate,

vanilla - Frangelico hazelnut liqueur sauce

9€

Karlevāne meringue cake

quince mouse, rhubarb, raspberry ice cream

8€

Latvian traditional sweet rye – bread trifle

served the modern way

7€