






TRADITIONAL LATVIAN DISHES


STARTERS

- Mixed salad leaves with colourful beetroot slices, goat's cheese and quail's eggs**  10.00 EUR
Caramelised hazel nuts, linseed crisps, ground hemp seed granules, raspberry emulsion
- Freshly chopped salmon and pike perch fillet, with cornichon and a beetroot juice glaze** 11.50 EUR
Quince chips, sweet and sour bread croutons from the "Rožkalni" bakery, rocket and quail's egg
- Snacks recommended with Latvian beer** **for 1 person 10.50 EUR / for 2 people 16.00 EUR**
Baked dough parcel with goat's cheese, caraway seed cheese, puréed apple, bran and pepper biscuits, streaky bacon smoked in alder wood shavings, crunchy bacon, black pudding, garlic croutons, onion rings in batter, pickled herring fillet, Riga sprats
- Potato pancakes (preparation time 25 mins)** 
- with trout roe and sour cream 12.50 EUR
 - with NIKLĀVS style hot smoked salmon and sour cream 10.00 EUR
 - with puréed apple and lingonberry and sour cream  7.00 EUR
- Grey peas with bacon in a sauce of cep and chanterelle mushrooms**  7.00 EUR

SOUPS

- Beetroot cream soup**  6.50 EUR
Goat's cheese, quinoa and purple potato chips
- Cep mushroom soup** 8.00 EUR
Smoked pork belly, potatoes, carrots and cream
- Sorrel soup from the Zemgale region** 7.00 EUR
Smoked pork, sorrel, pearl barley, potatoes, boiled farm egg, sour cream

MAIN COURSES

- Pumpkin and vegetable pot with butter beans and a woodland mushroom sauce**  10.00 EUR
Parsnip, carrots, swede, kohlrabi, wild mushrooms, cream
- Pike perch fillet fried in herbs with creamed carrot and sea buckthorn.** 16.00 EUR
Hot spinach and cherry tomato salad with quinoa
- Rolled chicken breast filled with herb butter and wrapped in crunchy bacon** 15.00 EUR
Parsnip and Jerusalem artichoke bake, steamed carrots, black pepper and blackcurrant sauce, greens
- Pan-fried black pudding with crunchy fried onions.** 12.00 EUR
Potato and bacon bake, pickled pumpkin, with a lingonberry, carrot and beetroot preserve
- Oven baked pork knuckle marinated in mustard and caramelised with honey** 16.00 EUR / 25.00 EUR
Cooked sauerkraut, creamed potato with hemp seed butter, whipped horseradish and beetroot, mustard, greens
- Slow cooked calf cheeks with bukstiņputra and fried chanterelle mushrooms.** 18.50 EUR
Crunchy fried onions, beetroot pickled in thyme, fried caramelised garlic
(Bukstiņputra - pearl barley, potatoes, pork belly smoked in alder wood shavings, onions and cream)

DESSERTS

- Raspberry and chokeberry pastilles with a pear and vanilla sauce** 7.00 EUR
Sea buckthorn marmalade, crumbed rye bread, berries
- Home made ice cream with caramel seeds (please ask your waiter)** 7.50 EUR
Acorn and caramel sauce with a peppermint biscuit