

# STARTERS

### BRUSCHETTA

with prosciutto, figs and Mozzarella cheese 2.50€

with Mozzarella cheese, tomatoes and basil pesto 0 2.50€

SNACK SELECTION (FOR 2 PEOPLE)

Cheese and fried cheese snacks, prosciutto, onion rings in batter, olives, pickled vegetables, caper sauce 15,00  $\in$ 

CHEESE SELECTION (FOR 2 PEOPLE) 𝔅

with homemade cheese biscuits, apple – ginger jam, olives 14,00  $\in$ 

GARLIC BREAD WITH CHEESE AND CAPER SAUCE<sup>𝔅</sup>

4,50€

# SALADS

# LEAF SALAD WITH TIGER PRAWNS AND AVOCADO

Lettuce, cherry tomatoes, with cream cheese filled olives, hard cheese, mango – chilli sauce 12,00  $\in$ 

CAESAR SALAD

Anchovy mayonnaise, romaine lettuce, croutons

with trout fillet 11,00 €

with tiger prawns 11,00 €

with chicken fillet 8,00 €

# ROSTBIF SALAD

Romaine lettuce, radish, parmesan cheese, caper mayonnaise

10,00€

### VALMIERA SALAD 🕐

Cheese, pickles, egg, rye bread

6,50€

# SALAD FOR VEGETARIANS AND VEGANS $\circledast$

Leaf lettuce. beetroot, cedar nuts, balsamic dressing

with goat cheese 8,00 €

> with avocado 8,00 €

# SOUPS

### SEAFOOD SOUP

Seafood cocktail, mussels, salmon fillet, tiger prawns, tomato marmalade 10,00  $\in$ 

# SOUP OF THE DAY /ASK THE WAITER/

# MAIN COURSE

## PIKEPERCH FILLET FROM LAKE BURTNIEKS

Pumpkin purée, fennel, caramelized vegetables, white wine – butter sauce, horseradish – sour cream mousse 16,00 €

#### TROUT FILLET

Parsnip – fennel purée, caramelized vegetables, white wine – butter sauce, horseradish – sour cream mousse 16,00 €

#### ENTRECOTE STEAK

Potato gratin with parmesan, caramelized vegetables, aged mustard, green pepper – red wine sauce  $28,00 \in$ 

### BEEF BURGER FROM THE FARM MAZDZERVITES

Brioche bread, Cheddar cheese, caramelized onions, tomatoes, pickles, lettuce, homemade mustard mayonnaise 11,50 €

BURGER IS SERVED WITH SIDE DISHES OF YOUR CHOICE

#### FRENCH FRIES

3,50€

# SWEET FRENCH FRIES

4,00€

### HERB MAYONNAISE

1,00€

#### HOMEMADE BARBECUE SAUCE

1,00€

#### GRILLED PORK CHOP WITH EXTENDED RIB

Potato gratin with parmesan, caramelized vegetables, aged mustard, barbecue sauce 18,00  $\varepsilon$ 

# CHICKEN FILLET ROULADE

Porcini mushroom filling with parmesan, pumpkin purée, aged mustard, caramelized vegetables, white wine – butter sauce

14,00€

#### PASTA

Sugar snap peas, zucchini, parmesan, almond pesto, sun-dried tomatoes 10.00  $\in \mathbb{O}$ 

with chicken fillet 12,00 €

with tiger prawns 14,00 €

### POTATO PANCAKES

Horseradish – sour cream mousse

with lightly salted trout fillet and roe 14,00  $\in$ 

with lingonberry jam 10,00 €

## BOWL FOR VEGETARIANS AND VEGANS

Carrot hummus, avocado, caramelised vegetables, broccoli, coconut milk – curry sauce 12,00 €

#### DESSERTS

#### HOMEMADE ICE CREAM

Almond crumbs, berries 5,00 €

CRÈME BRÛLÉE WITH BERRIES 6.00 €

6,00€

### CHOCOLATE FONDANT

Buckthorn ice cream, strawberry gel, berries 7,00 €

#### MANGO – PASSION FRUIT MUSS

Almond crumbs, mango, berries 6,00 €

# **KIDS MENU**

## CHICKEN BROTH SOUP WITH VEGETABLES AND NOODLES

6,00 € / 3,00 €

### CHICKEN FILLET NUGGETS

Fresh vegetables, herb sauce 5,50 €

#### FRENCH FRIES

with tomato sauce 3.50 €

# PASTA WITH VEGETABLES AND HARD CHEESE

5,00€

# PASTA WITH STEAMED TROUT FILLET, VEGETABLES AND HARD CHEESE

7,00€

#### PANCAKES

with strawberry or chocolate sauce 4,00 €