

Starters, salads

Game meat Carpaccio with Latvian hard cheese
Chopped tuna fillet (Tartare) with garden onions
Caesar salad:With chicken11,00With grilled prawns12,00
Green salad with caramelized smoked tofu and honey-ginger sauce
Potato pancakes with potherb cottage cheese
Oven-baked pumkin with sun-dried tomato hummus and quinoa seeds11,00
A selection of Latvian and Italian flavors (for 2 pers.)
Homemade bread with potherb butter
Soups
Clear fish broth soup with fresh potherbs
Pumkin cream soup with roasted seeds and basil pesto
Hearty manor meat soup with autumn vegetables



Main dishes

Slow braised veal in red wine – inspired by the handwriting of Helene Juliane22,00 (Cowberries, celery, carrots and pearl barley)
Duck breast roasted in linden-blossom with rhubarb-cinnamon sauce
Corn chicken and potato graten with yogurt-min-greens sauce
Black pudding with grilled pumpkin, bell pepper
Zander fillet with green pea puree and onion-white wine sauce
Cat-fish steak with oven-baked sweet potato and onion-white wine sauce21,00
Pearl barley with assorted chopped fried vegetables and fresh cheese12,50
Carrot and mushroom julienne with toasted bread
Pasta with prawns (La Pasta Di Casa Manini)
Pasta with Tuscany Ragu (La Pasta dI Casa Manini)
Side dish: green salad with seasonal vegetables and basil pesto
Desserts
Hot chocolate dessert with homemade ice-cream
Stuffed apple (plum, almond, vanilla sauce, cinnamon)9,00
Ungurmuiža apple tart with homemade caramel and ice-cream