

Soups

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Cream of sweet potatoes and carrots with sea-food 7.00

Cream of Jerusalem artichoke soup 7.40

Broth with rabbit dumplings and root vegetables 8.00

Spicy game soup with onions 10.60

Starters

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Green salad with pickled beet, goat cheese, pine nuts and quail egg 8.70

Mixed greens with cheddar, pears, walnuts and rowan jelly 9.20

Tiger prawns with greens and sea buckthorn marmalade 12.20

Green salad with roast beef and caramelized onions 13.40

Thinly sliced venison with goat cheese and cloudberry marmalade 14.60

Side dishes

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Vegetables blanched in herb butter 3.50

Sauteed potatoes with thyme 3.50

Basmati rice 3.50

Desserts

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Apple cream with oatmeal flakes and cranberry sauce 6.60

Cherry sauce with protein crumbs 5.50

Malpils Manor ice cream with raspberry sauce 6.80

Sorbet 4.50

Assorted cheese plate for two 18.00

Main courses

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Creamy pearl barley with sauteed pumpkin and candied wild cranberries 8.60

Pikeperch with cauliflower and lentils in white wine sauce 17.50

Sea bass fillet with beets in herbal sauce 16.20

Slowly cooked pork fillet with buckwheat and rye bread 13.50

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Noble pheasant with pearl couscous, vegetables in malt sauce 14.60

Manor duck breast with Jerusalem artichoke crisps in lingonberry-red wine sauce 19.20

Ostrich meat in Valmiermuiža beer sauce with root vegetables and fried onions 23.80

More Province venison chop with wild game glazed-sauce served with barley and vegetables 31.00



To make a reservation please call us on

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