

## “Trainee kitchen: Pelmeni”

€ 13.50

Filled pasta pockets<sup>a=wheat,c</sup> with spicy pork,  
with sour cream<sup>g</sup> and beetroot salad<sup>a=wheat,h</sup>

Let yourself be surprised by the Latvian kitchen!

The dish from our “trainee kitchen” was created by our trainee Jana Javeda (18 years old) and is a traditional food from Latvia. Mrs Javeda is completing a training as a chef at our hotel since 1<sup>st</sup> August 2022.

## “Spring Soup”

€ 8.50

Asparagus cream soup<sup>g</sup> with green asparagus,  
wild garlic pesto and small meatballs<sup>a=wheat,c</sup>,  
with freshly baked baguette<sup>a=wheat</sup>

## “Börde-sandwiches”

€ 13.50

Pulled Bötöl meat on roasted white bread<sup>a=wheat</sup> with honey mustard onions<sup>i</sup>  
gratinated with “Bördespeck” cheese<sup>g</sup> and marinated arugula

## “Not just for vegetarians”

€ 15.50

Gnocchi<sup>a=wheat,c,g</sup> stuffed with porcini mushrooms and mozzarella<sup>g</sup>,  
sautéed in hazelnut sage butter<sup>g</sup>, shaved parmesan<sup>g</sup> and arugula

## “Salad Classic”

€ 18.50

Two types of roasted asparagus<sup>g</sup> on crisp lettuce with nut dressing<sup>h</sup>  
and lukewarm goat's cheese<sup>g</sup>, with freshly baked baguette<sup>a = wheat</sup>

## “Favourite Food”

€ 19.50

Pork steak “Strindberg”<sup>g,j</sup> coated in onion and mustard<sup>i</sup>  
with buttered peas<sup>g</sup> and roasted potatoes<sup>g</sup>

## “Mediterranean”

€ 20.50

Saltimbocca from the chicken breast with stir-fried vegetables,  
gremolata and rosemary roasted potatoes<sup>g</sup>

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The exact labelling of the products with allergens please refer to the allergen folder!

2 „with preservative“, 3 „with antioxidant“, 4 „with sweetener“, 5 “silphurised“,  
7 „with phosphate“, 8 „with milk protein“ (for meat products)



- “Asparagus time”** € 22.50  
380g asparagus<sup>g</sup>, cooked sous vide, served with buttered potatoes<sup>g</sup>,  
and hollandaise sauce<sup>c,g</sup> or bread butter<sup>a=wheat,g</sup>
- ...with a little crispy pork escalope<sup>a=wheat,g</sup> € 26.50
- “Home cooking”** € 23.50  
Large braised beef roulade<sup>i,j</sup>, filled in a traditional style,  
served with red cabbage<sup>l</sup> and napkin dumplings<sup>a=wheat,c,g</sup>
- “Trout”** € 22.50  
Fillets of rainbow trout<sup>d,g</sup> fried in butter  
served with potato-cucumber-vegetables<sup>g,j</sup>  
and marinated lamb's lettuce
- “Ocean breeze”** € 24.50  
Creamy asparagus risotto<sup>g</sup>  
with homemade cured lukewarm salmon<sup>d</sup>, with a light smoky note,  
confit cherry tomatoes and arugula
- “Chocolate dream”** € 9.50  
Lukewarm chocolate cake<sup>a=wheat,c,g</sup> with spiced cherries,  
creamy bourbon vanilla ice cream<sup>g</sup> and whipped cream<sup>g</sup>

## Our drink recommendations of the week



**Domkaiser  
“Wild Berry”**

Domkaiser Gin with berry mix  
and Schweppes Russian  
Wild Berry  
€ 10.80



**Domkaiser  
“Gin Tonic”**

€ 9.70



**Cocktail  
“1994\*”**

Gin, Blue Curaçao liqueur and  
syrup, Riesling, lemon juice and  
Schweppes Russian Wild Berry  
€ 8.30 /  
alcohol free: € 5.10