

“Trainee kitchen: Latvian with a difference” € 19.50

Grilled Chicken Breast “Stroganoff Style”^{1,2,8,11,g}

with beetroot and turmeric rice

Let yourself be surprised by the Latvian kitchen!

This dish from our “trainee kitchen” was created by our trainee Veronika Stro (19 years old) and is a traditional food from Latvia. Mrs. Stro is completing a training as a Specialist for restaurants and event gastronomy at our hotel since 1st August 2022.

“Pumpkin time”^{a=wheat,i} € 8.50

Cream soup from Hokkaido pumpkin^{a=wheat,i} with parsley oil
and pretzels^{a=wheat,g,2}

“Crunchy tarte flambée”^{a=wheat}

Classic

with sour cream^{g,2}, onions and bacon^{i,2,3,8}

€ 10.50

Vegetarian

Tarte flambée^{a=wheat} topped with
goat cheese^g, thyme and rucola with a honey nut pesto^h

€ 11.50

“not just green”

Fresh salad with flamed pumpkin wedges,
shaved hard cheese^g, grapes and almonds^h
with a fruity pumpkin dressing

€ 13.50

“Burger Time”

Angus beef burger with gorgonzola^g, onion jam^l
and rucola in a pretzel-brioche bun^{a=wheat,c,g}
rounded off with roasted walnuts^h
served with curly fries and sour cream^g

€ 17.00

“Classics from the region”

Pork steak „au four”^{8,a=wheat,g,i}

Juicy pork steak gratin with seasoned meat and mild gouda^g
with fried mushrooms^g and potato croquettes^{a=wheat,c,g}

€ 18.50

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)

“Fall classic” Braised Ox Cheek with buttered winter vegetables ^g and bread dumplings ^{a=wheat,c,g}	€ 22.50
“From the countryside...” A half stewed duck ^g with curry pumpkin vegetables ^{g,a=wheat,g,i} and fried potato noodles ^{a=wheat}	€ 25.50
“Sunday dinner” Pink roasted lamb rump with pepper Chianti sauce, three kinds of beans ^{2,8,a=wheat,g,l} , potato gratin ^{c,g,l} and garlic foam	€ 28.50
“Ocean breeze of zander” Fried zander fillet ^{d,g} on creamed sauerkraut ^g with mashed lemon potatoes ^g and parsley oil	€ 22.50
“Ocean breeze with salmon and spinach” Steamed salmon fillet in lime butter sauce ^{g,i,l} with creamed spinach ^g and sesame potatoes ^g	€ 24.50
“Cheese for dessert” Small selection of cheese ^g with grapes and fig mustard ^j with baguette ^{a=wheat}	€ 10.50

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