

TRADITIONAL LATVIAN DISHES

STARTERS

Snacks, recommended with Latvian beerfor 1 person 10.50 EUR / for 2 people 16.00 EUR

Baked dough parcel with goat's cheese, caraway seed cheese, puréed apple, bran and pepper biscuits, streaky bacon smoked in alder wood shavings, crunchy bacon, black pudding, garlic croutons, onion rings in batter, pickled herring fillet, Riga sprats

Potato pancakes (preparation time 25 mins) 
with NIKLĀVS style hot smoked salmon and sour cream **10.00 EUR**
with puréed apple and lingonberry and sour cream  **7.00 EUR**

Grey peas with bacon in a sauce of cep and chanterelle mushrooms  7.00 EUR

SOUPS

Beetroot cream soup  7.50 EUR
Goat's cheese, quinoa and purple potato chisps

Cep mushroom soup 8.00 EUR
Smoked pork belly, potatoes, carrots and cream

Sorrel soup from the Zemgale region 7.00 EUR
Smoked pork, sorrel, pearl barley, potatoes, boiled farm egg, sour cream

MAIN COURSES

Pumpkin and vegetable pot with butter beans and a woodland mushroom sauce  . . 11.00 EUR
Parsnip, carrots, swede, kohlrabi, wild mushrooms, cream

Pike perch fillet fried in herbs with creamed carrot and sea buckthorn. 17.00 EUR
Hot spinach and cherry tomato salad with quinoa

Pan-fried black pudding with crunchy fried onions 13.00 EUR
Pork breast, jacket fried potatoes, pickled pumpkin, lingonberries and apple preserve

Oven baked pork knuckle marinated in mustard 17.00 / 25.00 EUR
Cooked sauerkraut, creamed potato with hemp seed butter, whipped horseradish and beetroot, mustard, greens

Slow cooked calf cheeks with *bukstiņputra* and fried chanterelle mushrooms. 19.00 EUR
Crunchy fried onions, beetroot pickled in thyme, fried caramelised garlic
(Bukstiņputra – pearl barley, potatoes, pork belly smoked in alder wood shavings, onions and cream)

DESSERTS

Cranberry and chokeberry pastilles with a pear and vanilla sauce. 7.00 EUR
Sea buckthorn marmalade, crumbed rye bread, berries

Home made ice cream with caramel seeds (please ask your waiter) 7.50 EUR
Acorn and caramel sauce with a peppermint biscuit

Service charge is not included.
A 10% service charge will be added for groups of 8 or more.

NIKLĀVS CLASSIC

STARTERS

Avocado and tiger prawn salad	13.00 EUR
with mango, asparagus, roasted almonds and avocado sauce	
Caesar salad with <i>Gran Moravia</i> cheese, croutons and anchovy sauce 	7.00 EUR
with bacon	+1.50 EUR
with chicken fillet strips	+2.00 EUR
with NIKLĀVS style hot smoked salmon fillet	+8.00 EUR
with tiger prawns	+8.00 EUR

MAIN COURSES

Grilled beef burger with french fries and garlic sauce.	15.00 EUR
Smoked cheddar cheese, bacon, fried egg, pickled red onions, BBQ sauce, homemade mayonnaise with mustard	
Pasta <i>Carbonara</i>.	13.00 EUR
Bacon, <i>Gran Moravia</i> cheese, egg yolk, greens	
Spinach <i>Tagliatelle</i> with tiger prawns, hot smoked salmon and clams	16.00 EUR
Cream, <i>Gran Moravia</i> cheese, spinach, olive oil	
Fried char filet	16.00 EUR
Grilled vegetables, egg sauce with tarragon	
Rolled chicken breast filled with herb butter and wrapped in crunchy bacon	16.00 EUR
Parsnip and Jerusalem artichoke bake, steamed carrots, black pepper and blackcurrant sauce, greens	

DESSERT

Marzipan ice cream cake	7.00 EUR
Spinach-peppermint sorbet with a carrot and orange sweet	
<i>Crème brûlée</i> with berries	7.00 EUR