

RESTORĀNS

KLĪVERSALA

GAISMAS PILS

Menu

Cold appetisers

Vegetarian appetiser platter:

Spanokopita

Rye bread toast with tarragon cream and cranberry jam

Seafood platter:

Small potato pancakes with butter fish fillet and *Dijon* mustard

Spinach pastry wrap with salmon fillet and leaves

Halibut fillet fried in beer batter

Meat appetiser platter:

Chicken meat ball, fried in almonds

Spicy chicken fillet skewer with a cherry tomato

Smoked meats by Latvian farmers

Salad:

Roast salad with horseradish and leek

Caesar's salad with bacon, cherry tomatoes and chicken fillet

Platter of fresh and pickled vegetables with greens sauce

Assorted cheese with grapes and *Prosciutto*

Hot meals

Main course:

Gnocchi pasta in onion, leek sauce with truffel oil

Cod fillet with citrus sauce

Chicken fillet strips in honey - sesame sauce

Entrecôte stewed in herb broth and garlic

Side dishes:

Oven roasted potatoes with herbs

Steamed rice with vegetable chiffonade

Root vegetables and legumes pan-fried in ghee

Sauces:

Citrus sauce

Salad:

Fresh lettuce and vegetable salad with whipped goat's cheese and marinated onions

Bread:

Fresh baked grain bread

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Fresh baked rye bread
Herb butter

Desserts:

Apple Charlotte
Yogurt bisquit cakes
Fruit plate with strawberry sauce

Drinks:

Coffee
Tea
Water