



*Restaurant Petergailis*  
*Special menu*

*Starter*

Local venison tartar  
with caperberry, mustard cream cheese and rye bread toast  
9.90

Fried Baltic herring fillet with horseradish and spinach mousse,  
creamy tartar of smoked sprats, quail egg and cornichon  
8.50

*Soup*

Cream of wild autumn mushroom soup  
6.50

*Main course*

Glazed pork ribs with butter fried yellow beetroot  
and baby carrots, fried potatoes and brandy sauce  
12.00

Slow cooked beef cheek with creamy mashed potatoes,  
butter fried kale, caramelised onion and red wine sauce  
12.50

Pikeperch /zander/ fillet with,  
cauliflower puree and savory carrot relish  
13.95

# Breakfast

*Served till 1p.m.*

	EUR
<b>Fried eggs with crispy bacon, tomato and toasts</b>	4.20
<b>Omelette with ham, mushrooms, tomato and cheese</b>	5.20
<b>Omelette with spinach, snow peas and Parmesan cheese</b>	5.20
<b>Latvian pancakes with home-made cloudberry jam and maple syrup</b>	5.20
<b>Fresh prepared fruit musli with nuts, honey and milk</b>	4.20



## Salad

EUR

Assorted leaves with oven baked beetroot,  
latvian goat cheese, cranberries,  
grain mustard-honey sauce and hazelnut

8.50

Salad with assorted leaves, duck breast,  
mango, cherry tomatoe and raspberry sauce

8.50

Mango and avocado salad with shrimps and wasabi

8.50

Smoked salmon salad with avocado, orange fillet,  
quail egg and Aioli sauce

9.90

Assorted leaves and vegetable salad  
with seasoned sea trout, and lemon sauce

9.90

### Caesar salad

with grilled chicken breast

7.90

with crispy bacon

7.90

with tigershrimps

9.50

## Starters

	EUR
Sea trout tartar with avocado and arugula	9.90
Beef tartar with quail egg, caperberry, red onion and cornichon	8.50
Selection of cheeses with home made jam /2pers./	12.00
Selection of meats /2pers./ <i>/prosciutto, selection of latvian sausages, roast beef, sun-dried tomato, Kalamata olives, mushrooms, cornishons/</i>	12.00
Freshly prepared garlic bread	3.50

## Hot starters

Scallops with carrot and ginger puree, mango salsa and butter fried snow peas	13.90
Butter-fried tigershrimps with lime, garlic and basil sauce	12.50
Potatoe Rosti with seasoned sea trout, local goat cream cheese and trout caviar	9.90
Eggplant, tomato and local goat cheese stack	7.90

## Soup

EUR

Fish soup with seafood

5.80

Thai soup with lemongrass, coconut milk and shrimps

5.50

Beef soup with tomato, cilantro and chili

6.00

Country-style soup with mushrooms and chicken

5.00

## Pasta

*Trofie* pasta with tigershrimps,  
squash, snow peas, sea grass and Parmesan cheese

11.90

Pasta *Fettuccine* with chanterelle,  
ham and Parmesan cheese

8.00

Egg noodles with Gorgonzola, fennel,  
slow roasted tomatoes, spinach, basil and pine nuts

8.50

Risotto with squash, spinach,  
snow peas, sun dried tomato and cream cheese

8.50

## Main course

	EUR
Latvian-style pork chop with green cheese cap, pan fried potatoes and wild mushroom sauce	9.90
Fried chicken breast with mozzarella and white wine fried vegetables	11.00
Duck <i>confit</i> with sweet pepper, snow peas, zucchini and mango with white and black sesame	12.90
Slowly oven baked lamb shank with celeriac – apple puree and baked tomato	14.90
Pan roast duck breast with vegetable au gratin, caramelised apples and blackcurrant sauce	16.50
Latvian lamb fillet with jacket potatoes, pan fried vegetables and haricot green bean bunch with bacon	21.50
Beef steak with scallops, caramelised carrot, green beans, pan fried potatoes and pomegranate sauce	21.50
Oven baked latvian catfish fillet with butter-fried spinach, tomato and carrot puree	12.50
Oven baked sea trout fillet with basil pesto and sweet pepper, snow peas, zucchini with white and black sesame	14.90

## Desserts

	EUR
Zabaglione ice cream with hot cherry and wine sauce	6.00
Pavlova with buckthorn custard and buckthorn gel	6.00
Variation of white chocolate ice cream with three kinds of dark chocolate truffles	5.50
Chocolate fondant with vanilla ice cream	5.50
Three kinds of homemade ice cream	4.90
Cheesecake with raspberry sauce	4.20

