

MENU



APPETIZERS

Beef tartare € 15,50

potato gratin / marinated wild mushrooms and cucumbers / whole grain mustard sauce ^{3, 7, 10}

Salmon tartare € 15,50

capers / red onion / parmesan cheese / toasted bread / cucumber / avocado ^{1, 3, 4, 7}

Fried tiger prawns € 15,00

(5 pcs)

crouton / garlic / butter ^{1, 2, 7}

Wild mushroom julienne € 10,90

garlic crouton ^{1, 7}

Dark bread croutons € 7,00

garlic and horseradish sauce ^{1, 7}

Appetizer platter

€ 20,50 / € 32,20

hard cheeses / soft cheeses / fried breaded cheese / jam / spring rolls / onion rings / chicken in teriyaki sauce / crackers / prosciutto / chorizo / olives / pickled vegetables ^{1, 3, 7, 10} (2 pers./4 pers.)

SALADS

Salad with fried camembert cheese

€ 13,80

eggplant / zucchini / green pea pods / lettuce leaves / pomegranate sauce / dried cranberries / roasted nuts ^{1, 5, 7}

Smoked salmon salad € 15,80

leaf lettuce / cucumber / avocado / quail eggs / olives – soy sauce with French mustard / fried potatoes ^{3, 4, 6, 10}

Caesar salad

romaine lettuce / cherry tomatoes / parmesan cheese / anchovy sauce ^{2, 4, 7, 10} ;

–chicken fillet and bacon € 13,80

–prawns (6 pcs.) € 15,50

Salad with fried beef € 15,80

grilled corn / gorgonzola cheese / onion / avocado / cherry tomatoes / lettuce leaves / balsamic sauce ^{7, 10}

SOUPS

Tom Yum Soup € 10,20

egg noodles / shiitake mushrooms / chicken fillet / prawns / coconut milk ^{1, 2, 3, 7}

Soup of the Day € 7,60

(please ask your server)

FISH

Lielupe River Zander € 20,60

mashed carrots / charred romaine lettuce / fermented blackcurrants / horseradish oil ^{4, 7}

Grilled salmon fillet € 20,10

grilled asparagus / braised pearl barley / mussel sauce ^{1, 4, 7}

VEGETARIAN DISHES

Fried breaded cauliflower € 12,70

hummus from chickpeas / marinated olives ^{1, 6, 10}

Potato waffle € 12,70

vegetable lecho / greek yogurt sauce with herbs ^{1, 7, 9}

Wild mushroom risotto with hard cheese ⁷ € 10,90

PASTA AND NOODLES

Egg noodles (wok)

teriyaki sauce / zucchini / carrot / sweet pepper ^{1, 2, 3, 4, 11}

–chicken fillet € 11,40

–prawns € 15,50

Pasta with chicken fillet € 13,80

spinach / cherry tomatoes / cream sauce ^{1, 3, 7}

Pasta with mushrooms € 13,80

cheese gorgonzola / spinach / cream sauce ^{1, 3, 7}

Pasta with seafood € 13,80

cream / mussels / shellfish / prawns / crab / onion / zucchini / tomatoes ^{1, 2, 3, 4, 7}

*For groups of more than 10 people, a 10% service charge is applied.

MEAT DISHES

Grilled chicken breast € 16,10

fried seasonal vegetables / mushroom sauce ^{7, 9}

Pork medallions, marinated with garlic and herbs €13,00

boiled and fried potatoes / dill sauce ^{7, 9}

Honey-glazed pork ribs €18,60

baked apple / pickled red cabbage salad / cranberry-apple sauce

Slow-cooked duck breast € 19,60

parsnip cream / broccoli / asparagus / roasted nuts / red wine sauce ^{1, 7, 8}

Beef goulash € 13,50

mashed potatoes / lightly salted cucumber salad ^{7, 9}

Grilled beef steak

potato gratin / green salad and red onion / red wine sauce ^{3, 7}

- Argentinian striploin steak € 32,20

- Argentinian ribeye steak € 32,20

Beef steak burger € 19,50

cheddar cheese / fried bacon / lettuce leaves / pickled cucumbers / tomatoes / onion / homemade bread / grilled potatoes / ketchup ^{1, 3, 7, 11}

Slow-cooked wild venison € 21,90

potato gratin / lingonberry chutney

Side dishes

Fried seasonal vegetables ⁹ € 6,40

Salad of seasonal side dishes (ask your server) ⁹ € 6,40

Boiled and fried potatoes € 4,20

French fries € 4,50

Sweet potato fries € 6,80

Mashed potatoes ⁷ € 4,80

DESSERTS

Chocolate fondant € 10,20

ice cream / berry sauce ^{1, 3, 7}

Panna cotta € 7,80

berry sauce / fresh berries ⁷

“Pilsētas elpa” homemade cakes and prices are displayed in the refrigerated display case

^{1, 3, 5, 7, 8}

Homemade ice cream (2 scoops) ⁷

€ 5,80

Belgian waffle ^{1, 3, 7} € 6,00

Fillings for waffles:

fruits € 3,00

chocolate sauce € 0,60

melted chocolate € 1,80

honey € 1,50

condensed milk € 1,50

jam € 1,00

whipped cream € 1,50

vanilla ice cream € 2,50

Substances or products causing allergies or intolerances:

1. Cereals containing gluten (wheat, rye, barley, oats, spelt) and their products

2. Crustaceans and their products

3. Eggs and their products

4. Fish and their products

5. Peanuts and their products

6. Soybeans and their products

7. Milk and milk products (including lactose)

8. Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and their products

9. Celery and its products

10. Mustard and its products

11. Sesame seeds and their products

12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/l

13. Lupin and its products

14. Molluscs and their products

(Annex II of Regulation (EU) No 1169/2011 of the European Parliament and of the Council)

Pilsētas
ELPA