

Vēja mezzgli

restaurant

STARTER

Garlic toasts with cheese and garlic sauce (al.1;3;7;10) 2 pers./4 pers.	4 EUR/ 7 EUR
Beer snack plate (cheese balls, squid and onion rings, chili sauce) (al.1;3;7;10;4)	10 EUR
Mussels in tomato-white wine sauce (al.14;1;7;6)	11 EUR
Potato pancakes with cold smoked salmon and garlic sauce (allergens: 1; 3; 7)	12 EUR
Potato pancakes with sour cream and lingonberry sauce (allergens: 1; 3; 7)	8 EUR

SOUPS

Solanka (al.1;7)	6 EUR
Bouillabaisse (seafood soup) (al.2;4;14;6)	11 EUR
Chanterelle cream soup with bacon (allergens: 1; 7)	7 EUR
Usma Lake fish soup with eel (allergens: 1; 7)	12 EUR

SALAD

Quinoa salad with fresh vegetables and balsamic dressing (allergens: 1; 6)	7 EUR
Caesar salad with chicken / with tiger prawns (al.2;3;7;10)	8 EUR / 10 EUR

SPECIALITY OF THE HOUSE

Oven-baked eel from Lake Usma with burnt butter (al.4;7)	22 EUR
Zander from Lake Usma (allergens: 4; 7)	22 EUR

MAIN DISHES

Oven-baked salmon fillet (al.4;17)	15 EUR
Beef burger with fries (al.1;3;7;10)	11 EUR
Venison burger with French fries (allergens: 1; 3; 7; 10)	14 EUR
Duck breast with lingonberry sauce	16 EUR
Marinated pork ribs in BBQ glaze (al.6)	13 EUR
Pork chop with sun-dried tomatoes and cheese (al.1;3;7)	11 EUR
Pork shank with braised cabbage (allergens: 1)	15 EUR
Chicken fillet cutlet with wild mushrooms (allergens: 1; 3; 7)	12 EUR
Corn-fed chicken with sweet and sour sauce (allergens: 10)	15 EUR
Cauliflower stew with tomatoes and cheese (al.3;7)	10 EUR
Pasta with chicken (allergens: 1; 3; 7)	10 EUR

SIDE DISHES

<i>French fries</i>	<i>4 EUR</i>
<i>Sweet potato fries (al.1)</i>	<i>5 EUR</i>
<i>Boiled-fried mini potatoes</i>	<i>4 EUR</i>
<i>Stewed vegetables</i>	<i>4 EUR</i>
<i>Basmati rice (al.1)</i>	<i>4 EUR</i>
<i>Homemade French fries</i>	<i>6 EUR</i>

SAUCES

<i>Garlic sauce/ Horseradish sauce/ Mayonnaise/ Ketchup/ Chilli sauce (al.1;3;6;7;10)</i>	<i>1.50 EUR</i>
<i>Warm sweet cream sauce (al.1;7)</i>	<i>2 EUR</i>

DESSERTS

<i>Creme brule with fresh berries (al.1;3;7)</i>	<i>6 EUR</i>
<i>Chocolate brownie with vanilla ice cream (al.1;3;7)</i>	<i>6.50 EUR</i>
<i>Maracuja tart (al.1;3;7)</i>	<i>6 EUR</i>
<i>Fried ice cream with strawberry sauce (allergens: 1; 7)</i>	<i>6 EUR</i>

MENU FOR CHILDREN

<i>Chicken bouillon soup (al.1;3;7)</i>	<i>3 EUR</i>
<i>Grilled sausages with french fries/ with boiled-fried potatoes (al.6;1;3)</i>	<i>6 EUR</i>
<i>Chicken fillet nuggets with fries (al.1;3;7)</i>	<i>7 EUR</i>
<i>Chicken fillet burger with french fries (al.1;3;7;10)</i>	<i>7 EUR</i>
<i>Fried ice cream with strawberry sauce (allergens: 1; 7)</i>	<i>5 EUR</i>

List of allergens

(Regulation No. 1169/2011, Annex II)

1. Cereals and products thereof/ 2. Crustaceans and products thereof/ 3. Eggs and products thereof/ 4. Fish and products thereof/ 5. Peanuts and products thereof/ 6. Soybeans and products thereof/ 7. Milk and products thereof/ 8. Nuts and products thereof/ 9. Celery and products thereof/ 10. Mustard and products thereof/ 11. Sesame seeds and products thereof/ 12. Sulphur dioxide and sulphites/ 13. Lupin and products thereof/ 14. Molluscs and products thereof

For reservations of 10 or more people, a 10% service charge will be applied.

For larger companies, we set tables in a separate event hall. Use of the hall is free for up to 2 hours, each additional hour is +25 EUR.