



Reģ.Nr. LV 41501022665, "Klajumi", Kaplavas pagasts, Krāslavas novads, LV-5668, Latvija

Tel. +371 9 47 26 38, Fakss +371 56 222 66

e-pasts: ilze@kraslava.lv, www.klajumi.lv

STANDART MENU

15,00 EUR/1pers. (when you choose 1 meal from every column)

SOUP	MAIN COURSE	DESSERT
1) from nettle; 2) sorrel; 3) nettle-sorrel; 4) fresh cabbage; 5) sour cabbage; 6) meatballs; 7) tomatoes- goulash; 8) cold soup from beets; 9) cold soup from sorrel; 10) "borsch" (beet soup); 11) potato dumplings with milk; 12) onions; 13) tomatoe chowder; 14) pearl barley soup with pork; 15) kidney bean.	1. Potato dumplings with white souce, filled with: <ul style="list-style-type: none"> • meat; • dried, milled mushrooms collected in the "Klajumi" forest; • boiled, milled mushrooms collected in the "Klajumi" forest; • cottage cheese. 2. "Gulbesnieki" with "green" sour cream, filled with: <ul style="list-style-type: none"> • meat; • boiled, milled mushrooms collected in the "Klajumi" forest ; • fresh cabbage and carrots. 3. Vegetable Stew with: <ul style="list-style-type: none"> • mushrooms; • pork. 4. Daugavas loku "dolomīts" (potatoe mash with minced meat, tomatoes and cheese).	1. Crumble cake. 2. Lailas "šarlotka" (apple cake). 3. Melleņu ķīļķēni (with blueberries). 4. Honey cake. 5. Oat cookies. 6. Jelly with whipped cream and berries. 7. Ice cream with berries. 8. Sweet "sousage". 9. Cottage cheese donuts. 10. "Asuškas" (sweet flour patty, filled with cottage cheese, are fed with hot butter and cream souce). 11. Honey cake with sweet and sour cream, minced fresh cranberry filling. 12. Cottage cheese cake with raisins.
	5. Sausages: <ul style="list-style-type: none"> • beaver&pork; • pork; • roe&pork. 6. Veal roulettes. 7. "Klajumu bambāļi mēteli". Potatoes, in minced meat or pork "coat", stewed with cream and onions. 8. "Babka" with cracklings and " green" sour cream. In oven fried intestine, filled with: <ul style="list-style-type: none"> • grated potatoes; • barley and blood. 	

	<p>9. In oven fried meat or ribs with vegetables.</p> <p>10. Meatballs (pork, elk&pork, fish) stewed in cream.</p> <p>11. Liver meatballs (pork, beef, elk).</p> <p>12. Klajumi meat stew:</p> <ul style="list-style-type: none"> • veal; • pork. <p>13. Pork roast meat with baked potatoes, butter, "green" sour cream.</p> <p>14. Mushroom schnitzel with cream.</p> <p>15. Mushroom-minced pork schnitzel with cream.</p> <p>16. Pike balls with cream.</p> <p>17. Potatoe pancakes with sour cream or cottage cheese.</p> <p>18. Potatoe pancakes with cracklings (fried pork) and cream.</p>	
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- **On wood-burning stove made food in the ceramic pots** (stews, dumplings, veal roulettes) + soup + dessert = 20,00 EUR
 - **Wild meat (boar, elk, roe) + soup + dessert = 20,00 EUR**
(Cooked in the oven with vegetables and cream, grilled)
 - **Daugava river fishes (pike, catfish and others) and Klajumi carp meals + soup + dessert = 20,00 EUR**
(Cooked in the oven with vegetables and cream)
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Real Latvian mistress Ilze Stabulniece and host Viktors Piļščikovs winner dishes at LTV1 culinary show "Īstās latvju saimnieces 2017"

Appetizer: Guļbešņiki (potatoes with minced meat and "green" sour cream)

Main dish: "Aļņa riests Daugavas lokos" (On wood-burning stove in ceramic pots stewed elk meat with vegetables.)

Dessert: "Zirgāboli meža ogu purvā"

25,00 EUR/a person (and a little "horse" present)

SNACK

7,00 EUR/1 person (selection from 6 kinds)

VEGETABLES AND MUSHROOMS	MEAT	FISH
Tomatoes, cucumber Carrot Cabbage cake French fries Mushroom salad "Shuba" (herring in a "coat") Kidney beans salad Liver salad In foil fried potatoes with bark, fed with butter and greenery	Tongue in jelly Smoked chicken Smoked pork Smoked lard Boiled roulette (veal or pork)	Fish meatballs in jelly Fried fish pieces Marinated fish with carrots

BREAKFAST

9,00 EUR/1 person

HOT FOOD	SNACK
Sirniki (cottage cheese pancakes) Potatoe pancakes with cream , cottage cheese Potatoe pancakes with cracklings (fried pork) Thin pancakes with: 1) cottage cheese; 2) minced meat; 3) boiled, milled mushrooms. Buckweat meatballs Kocha (Steamed pearl barley porridge with cracklings) Semolina porridge with jam, butter "Īstās latvju saimnieces 2017" from Ināras Mālkalnes author recipe: Fried cheese with raspberries jam "Īstās latvju saimnieces 2017" from Silvijas Čurkstes author recipe: "Gaiziņkalna spēka kumoss"	Cheese Jam Honey Greenery

Groups where is more than 20 persons, can get discounts.