



RESTAURANT WEEK

08.03.-17.03.



RESTAURANT "ROŽMALAS"

📍 "Rožmalas", Ceraukstes pag., Bauskas nov.

☎️ +371 26564580; info@rozmalas.lv

MENU (08.03.-10.03. AND 15.03.-17.03.)

Freshly baked green tea bread with curd mousse,
cranberry-blueberry salad, mustard-honey sauce
8 EUR

Oven-baked sweet potato stuffed with
green pea-coriander salad, grilled sheep's cheese,
yogurt sauce
11 EUR

Black bean-chocolate brownie,
strawberry-basil ice cream
6 EUR

Set price: 20 EUR



BAUSKAS NOVADA
RESTORĀNU NEDĒĻA
08.03.-17.03.



RESTAURANT "MIKELIS"

📍 "Mikēlis", Gailīšu pag., Bauskas nov.

☎️ +371 26443496; info@mikelis.lv

MENU

Slowly cooked roast beef, asparagus, potatoe
croquettes, teriyaki sauce, sesame
9,50 EUR

Spinach pasta, shrimp, octopus,
mussels, parmesan cheese
15 EUR

Chia seed and coconut pudding
with kiwi and pistachios
5 EUR

Set price: 25 EUR



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CAFE "WILD RANČO"

📍 "Kausiņi", Codes pag., Bauskas nov.

☎ +371 22483449; neiba@inbox.lv

MENU

Green butter beans wrapped in a bacon scarf,
zucchini roll filled with fresh green cream cheese and salmon,
salty spinach basket with guacamole and dried chicken

5,50 EUR

Rolled chicken chop stuffed with green herb
pesto and cheese, served with rice, sprouts and
crispy green salad

10 EUR

Chia seed and Greek yogurt cream with vanilla marshmallow
and meringue cookie crisps

5 EUR

Citrus smoothie with mint freshness

3 EUR

Set price: 20 EUR

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RESTAURANT "MŪZA"

📍 Slimnīcas iela 7, Bauska

☎ +371 29999272; musa.bauska@gmail.com

MENU

Leek-green pea soup with cream cheese, pistachios
and basil-mint oil

6 EUR

Baked chicken fillet with spinach risotto
and asparagus

14 EUR

Sorrel ice cream with meringue crumbles
and strawberries

6 EUR

Set price: 20 EUR

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GUEST HOUSE "BALTĀ MĀJA"

📍 Pilsrundāle, Bauskas nov.

☎ +371 29744338; kalpumaja@inbox.lv *

* Only by prior arrangement!

08.03.

Tea evening with sour & sweet snacks

15 EUR

09.03. "Latvian feast"

MENU

Fresh vegetable salad with chicken fillet

Goat cheese salad with pistachios and hemp seeds in mustard-honey sauce

Pork tenderloin medallions in bacon with fried roots, vegetables in red wine sauce

Cod fillet with cauliflower puree and cheese sauce

Mini-cake „Cielaviņa”

Set price: 39 EUR

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PUB "Aveņi"

📍 "Aveņmuiža", Bauska

☎️ +371 63960150; info@aveni.lv

MENU

Assorted Kataifi nests - raspberry, lime, ginger and pear
6 EUR

Spinach noodles with caramelized rabbit fillet and pistachios
11,90 EUR

Chocolate-raspberry souffle
4,90 EUR

"Bazilo" drink
7,50 EUR

Set price: 25 EUR



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RESTAURANT "MEŽS KUNGS"

📍 Zaļā iela 1, Bauska

☎️ +371 28866086; mkrestorans@inbox.lv

MENU

Venison tartar, served with quail egg,
toasted ciabatta with spinach cream cheese
and pickled salad
9 EUR

Venison stew served with greens, marinated in salsa
with mini fries and steamed soybeans
14 EUR

Apple mousse glazed in apple juice with
apple-lemon filling, served
on a crumbled brownie
8 EUR

Set price: 25 EUR

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CAFE "TAVERNA"

📍 Rīgas iela 27, Bauska

☎️ +371 26306309

MENU

Yin and Yang asparagus cream soup with mozzarella cheese
and truffle oil

6 EUR

Halibut with celery and carrot puree,
butter - caper sauce, kale chips
and lemon foam

17 EUR

Homemade basil-mint ice cream with almond
flour crumbs and caramelized pear

5 EUR

Set price: 25 EUR

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