

CAVIAR



VOLZHENKA CAVIAR

Beluga (50 g) **245.00**

Russian Oscietra V20 (50 g) **135.00**

Siberian Sturgeon V15 (50 g) **135.00**

Red wild salmon caviar **17.00**

**Served with butter and crispy bread*



FRESH OYSTERS

Gillardeau No.2 (1 pcs./ 6 pcs.)
6.00 / 30.00

Cadoret No.2 (1 pcs./ 6 pcs.)
3.50 / 18.00

Seafood tower **65.00**

*(tiger prawns – 2 pcs., red Argentinian tiger prawns – 2 pcs.,
greenshell mussels – 4 pcs., fresh oysters No.2 – 4 pcs., langoustes – 2 pcs.,
big tiger prawns – 2 pcs., blue mussels, red caviar)*

SNACKS

Variety of olives (roja picante, romani) 4.50

Smoked fish snack 12.00

(variety of smoked fish with thin slices of crispy garlic bread)(for 2-3 persons)

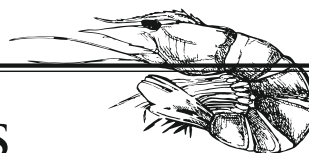
Smoked Lithuanian eel served with rye bread and tomatoes 14.00

Smoked Lithuanian eel (whole fish,ask the waiter for exact the weight) (100 g) 12.00

Fritto misto – deep fried seafood 18.00

(small octopus, prawns, calamari, mussels, tiger prawns)

PRAWNS



Tiger prawns served on the snow glass with sweet chili sauce (7 pcs.) 12.00

A plate of tiger prawns and vegetables in tempura 12.00

Fried shrimp tails in garlic herb butter sauce (7 pcs.) 12.00

Red king crab leg (1 psc. = 250 g) 29.00

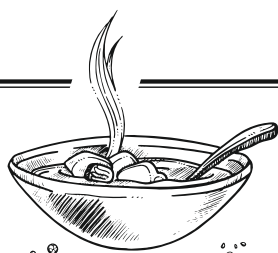
** If you are allergic, please let us know.*

STARTERS

Tuna tartare with balsamic vinegar dressing and green apple	13.00
Salmon tartare with capers	10.00
Herring tartare with fried carrots and onions	7.00
Pickled Herring fillet with fried boletus, cherry tomatoes, toasted rye-bread and sour cream	9.00
Greek salad with Feta cheese and olives	8.00
Chef's salad with grilled salmon and toasted rye bread	12.00
Caesar salad with tiger prawns and anchovy sauce	12.00

MINI HOT SNACKS

St. Jacob scallops with cognac sauce, almond-carrot cream and parsnip chips	16.00
Foie gras on French toast with matured raisins and apple sauce	14.00
Snails prepared in a pottery dish with garlic butter (6 pcs.)	9.00
Grilled goat cheese "Buche" served with smoked pear	9.00
Dumplings served with mushroom sauce (stuffed with grinded vimba fillet)	8.00
Fried smelts with lemon	8.00



SOUPS

Fish soup of the day	4.50
Creamy salmon and vegetable soup	7.00
Eel soup (only on weekends)	7.90

Special fish soup of our restaurant – "Bouillabaisse"
(tiger prawns, scorpion fish, salmon, pike-perch, butterfish, mussels,
with a touch of saffron and tomatoes)
for 2 persons **31.00**
for 3 persons **43.00**

* If you are allergic, please let us know.



FISH

CLASSICS OF THE RESTAURANT



Pink tuna steak served with cauliflower truffle cream and pickled cherry tomatoes	24.00
Atlantic halibut fillet served with bulgur groats, and porcini sauce.....	20.00
Octopus fried in garlic butter with potatoes, marinated beetroot and baby vegetables	26.00
Blue mussels with creamy white wine sauce	12.00
<i>(served with French fries) (400 g)</i>	

NOT FISH

Suckling lamb carre served with cauliflower truffle cream and pickled cherry tomatoes	29.00
Grilled vegetables served with goat cheese “Buche”	12.00

FOR KIDS

Chicken stripes fried in tempura with french fries and tomato sauce	8.00
Pike fishballs with mashed potatoes	8.00
French fries with tomato sauce	4.00

DESSERTS

Caramelized apple pie with ice-cream 6.00
Chocolate fondant with cranberry ice cream 6.00
Curd cheese cake with grinded strawberries 5.00
Crème Brulée 5.00

HOME MADE ICE CREAM

Raspberry / Cranberry / Blueberry / Black currant / Goat cheese
<i>1 scoop – 2.50</i>
<i>2 scoops – 5.00</i>
<i>3 scoops – 6.00</i>

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