



ŠVENTARAGIO

S  DAS



RESTAURANT

// STARTERS

<i>Foie Gras</i>	16,00
Preserved black walnuts, apricot jelly, figs, <i>feuille de brick</i> crisps.	
Salmon <i>Confit</i>	14,00
Black capelin caviar, buttermilk <i>snow</i> , lime, cucumber.	
Lithuanian Cheese Platter	12,00
A selection of cheeses produced by local farmers, honey, quince jam, crackers.	
Charcuterie Board	11,00
Salami, <i>prosciutto</i> , <i>pancetta</i> , cornichons, baguette.	
Chicken Club Sandwich	7,00
Grilled chicken, ciabatta, bacon, tomato, lettuce, egg mayonnaise.	
Classic Steak Sandwich	11,00
Beef tenderloin, caramelized onions, rocket salad, tartar sauce, sweet potato fries.	
Crispy Almonds	7,00
A bowl of fried, salted almonds.	
Spiced Garden Olives	4,00
A bowl of in-house marinated olives.	

// SOUPS

Potato *Veloute* 6,00

Quail egg, smoked eel, caviar.

Lobster Bisque 8,00

Crayfish, horse raddish cream, baby sorrel leaves.

// SALADS

Bulgur Wheat Salad 8,00

Bulgur wheat, sun-dried tomatoes, courgette, spinach, almonds, rocket puree.

Classic *Caesar* Salad 9,00

Please choose: with bacon, chicken or avocado (vegetarian).

Seafood Salad 12,00

Prawn, tuna, scallop, mussels, courgette, rocket, lime dressing.

// CHILDREN'S MENU

Cottage Cheese Crepes 6,00

With freshed mixed berries.

Deep-Fried Chicken Breast 8,00

With french fries and tomato salad.

Penne Pasta 5,00

With cream sauce and aged lithuanian cheese.

// MAIN COURSES

Grilled Scallops	16,00
Cauliflower puree, chorizo chips, soy beans, <i>beurre noisette</i> sauce.	
Catfish Fillet	18,00
Fennel puree, turnips, apples, capers, clams, <i>beurre noisette</i> sauce.	
Deconstructed Beef Wellington	22,00
Truffle duxelles, prosciutto crisps, puff pastry, broccoli sprouts, red wine jus sauce.	
Duck Breast	18,00
Celeriac puree, shiitake mushrooms, cranberries, bigarade sauce.	
Lamb Rump Steak	18,00
Garden peas, jerusalem artichoke, olives, marinated onions, rosemary jus sauce.	
Wild Mushroom Ravioli	9,00
Spinach, wild mushroom stuffing, hazelnuts.	

// SIDES

Garden Vegetables in <i>Beurre Noisette</i> Sauce	3,50
Roasted Root Vegetables	3,50
Potato Puree with Bacon	3,50
Duck Fat Roasted New Potatoes	3,50

// DESSERTS

Glazed Garden Apple *Tarte Tatin* 6,00

Bourbon ice cream, vanilla creme anglaise,
hazelnut croquant.

Chocolate Tart 6,00

Blackcurran sorbet, chocolate.

Seaberry *Panna Cotta* 5,00

Mixed forrest berries, seaberry puree, crepe
dentelle crisp.

// HOT DRINKS

Black coffee/Espresso/Americano 2,00

Coffee with milk/Cappuccino/Latte 2,40

Cocoa 3,00

Irish Coffee 10,00

***KUSMI* Tea** 4,50

*BB Detox, Anastasia, Genmaicha, Blue Detox, Green
Almond, Red Fruits, St. Petersburg, Linden, Ceylan Op*

Hemp Blossom and Hemp Leaf Tea 3,50

Fermented in oak barrels.

***Šventaragio* Sodas Tea** 3,50

Rosemary, mint, sage.

// BEVERAGES

Mineral Water, Still/Carbonated	750 ml	4,00
<i>Pierrer, Vittel, Neptūnas</i>	330 ml	2,50
PEPSI	250 ml	2,50
Juice RAUCH	200 ml	2,50
Orange, Tomato, Apple, Mixed Fruit		
Freshly Squeezed Juice	200 ml	4,00
Orange, Grapefruit		
THOMAS HENRY Soda Water	200 ml	3,50
<i>Tonic Water, Bitter Lemon, Ginger Ale, Cherry Blossom, Elderflower Tonic, Ginger Beer, Grapefruit</i>		

Please inform your server if you have any food allergies or special dietary restrictions.