

Telegrafas
RESTAURANT



SPRING MENU 2018
INFUSED WITH FRESHNESS

A new Telegrafas restaurant menu reflects the coherence of thoroughly selected spring flavours. Focusing on fresh and specific spring season ingredients, the team of restaurant Telegrafas unveils a modern seasonal European cuisine, expressed beyond its standard concept, turning it into a distinctive culinary style. The spring menu smoothly conveys the flavours of varying intensity, combining the freshness and diversity of the ingredients that are typical for the spring region of Northern Europe. In the menu you will meet dominating tastes of first spring mushrooms, asparagus and delicate bitterness. It perfectly matches the best quality ingredients, such as Black Angus beef, milk lamb and trout. The local products also remain at the core of the spring menu's identity, and almost all dishes contain the accents of the finest local products.





STARTERS

OYSTERS

Fresh Oysters | Cucumber Granita | Caviar | Mignonette Sauce |
Seaweed Bread

Please ask our waiter for the variety of the day

3 pcs | 6 pcs

10 EUR | 20 EUR

TROUT

Trout Fillet | 'Kastinys' Cream | Infused Courgette | Dill Pearls |
Cucumber Coulis

19 EUR

BEEF TARTARE

Black Angus Beef | Organic Egg Yolk |
Potato Croquettes | 'Dziugas' Hard Cheese |
Seasonal Greens

23 EUR

CURED DUCK

Home-Made Cured Duck Breast | Mango & Lavender Chutney |
Dried Red Onion | Apple Coulis | Apple Cider Vinaigrette

19 EUR

WHITE ASPARAGUS SOUP

Creamy Asparagus Soup | Herb Coulis | Blanched Asparagus |
Dill Pearls

17 EUR

GOAT CHEESE

Goat Cheese | Sweet Potato | Tomato | Avocado | Sprouts

17 EUR



MAIN COURSE

SCALLOPS

Scallops | Leek | Snow Peas | Kohlrabi | Seaweed
25 EUR

SKREI

North Sea Skrei | Seasonal Greens | Sage | Cauliflower |
Fish Nage | Yuzu
26 EUR

MOREL RISOTTO

'Acquerello' Rice | Morels | Goat Cheese | Dried Boletus
25 EUR

LOBSTER

Canadian Lobster | Avocado | Vanilla | Leeks | Asparagus |
Lobster Reduction
45 EUR

SPRING LAMB RACK

Rack of Lamb | Cauliflower | Morels | Seasonal Herbs |
Mustard-Lamb Jus
27 EUR

US BLACK ANGUS BEEF FILLET

US Black Angus Beef | Asparagus | Spinach | Radish |
Seasonal Mushrooms | Onion Crisp | Red Wine Sauce
150g | 40 EUR
250g | 60 EUR



SIGNATURE DISH

TREASURE OF ZEMAITIJA FOREST

Roe Deer | Home-Made Dumplings 'Švilpikai' |
Sautéed Forest Boletus | Blueberry | Red Wine Sauce
30 EUR



DESSERTS

APPLE NAPOLEON

Apple | Puff Pastry | Cinnamon | Custard Cream
9 EUR

CHOCOLATE ORE

Dark Chocolate Biscuit | Orange Granita | Cayenne Pepper | Olive Oil
9 EUR

RHUBARB PIE

Rhubarbs | Meringues | Vanilla Cream | Ice Cream
9 EUR

SELECTION OF SEASONAL ARTISAN SORBETS

Selection of Home-Made Sorbets
9 EUR

REGIONAL CHEESE TASTING PLATE

Rasa and Valdas Cheese Maker |
Home-Made Jams | Crisp Bread
11 EUR



TASTING MENU

Restaurant Telegrafas team is delighted to introduce our tasting menu. It will be our pleasure to additionally recommend the best paired wines complementing your degustation menu.

'AQUA' TASTING MENU

Amuse Bouche | Oysters | Trout | Skrei | Rhubarb Pie | Petit Four
70 EUR

'TERRA' TASTING MENU

Amuse Bouche | Goat Cheese | Beef Tartar | Spring Lamb Rack |
Chocolate Ore | Petit Four
65 EUR

'CHEF'S HIGHLIGHT' TASTING MENU

Amuse Bouche | White Asparagus Soup | Scallops | Cured Duck |
Treasure of Zemaitija Forest |
Apple Napoleon | Petit Four
80 EUR

'CREATE YOUR OWN' TASTING MENU

Enjoy your culinary journey by selecting your own menu
6 course menu
95 EUR

Restaurant Telegrafas team has created the dining menu to both tempt and cater to your every need but should you want something that is not on the menu, the kitchen will be more than pleased to prepare it for you, provided that the ingredients are available.