

Telegrafas
RESTAURANT

A chef's word

“Autumn is the most mature season of all. It allures us to delight in fresh, ripe and juicy harvests.

This season's menu is inspired by autumnal Lithuanian woodland and nature. Therefore, nuts, mushrooms and apples are the main components of the dishes.”

Vytautas Alekna

A handwritten signature in black ink, consisting of stylized, cursive letters that appear to read 'VA', followed by a horizontal line.

Starters

Oysters

Fresh Oysters | Aromatic Oil | Verjus Sauce | Seasonal Herbs | Rye Bread

Please ask our waiter for the variety of the day

3 Pcs | 13 Eur 6 Pcs | 26 Eur

Grilled chestnut soup

Chorizo | Grilled Chestnuts | Lemon | Sherry Reduction

14 Eur

Mushroom consommé

Wild Mushroom Stock | Seasonal Vegetables | Black Truffle |

Lovage | Rye Bread

14 Eur

Smoked eel

Cucumber-Oyster Tartare | Apple Cheese Mousse |

Rye Bread | Apple Juice Caviar

25 Eur

Beef carpaccio

Fillet of Beef | Quince | Black Truffle | Grilled Onion Cream |

Black Garlic | Pecorino Cheese

23 Eur

Boletus tartare

Boletus | Beetroot Coulis | Salted Quail Egg | Herb Cream |

Salt-Baked Seasonal Vegetables | Balsamic Caviar

18 Eur

*If you have any special dietary or anti-allergenic requirements
please do not hesitate to inform our service team*

Main Course

Beetroot tortellini

Homemade Tortellini | Local Cheese | Black Truffle | Sage |
Hazelnut | Herb Sauce

20 Eur

Lobster tail

Canadian Lobster | Potato Pie | Tomato | Aubergine |
Tamarind Sauce | Champagne Foam

69 Eur

Pigeon

Wild Pigeon | Potato & Beetroot Croquette | Amaranth |
Onion | Cranberry | Chocolate Red Wine Sauce

35 Eur

Wild scottish salmon

Salmon Fillet | Baked Root Vegetables | Wild Scallops |
Caviar Sauce | Wild Herb Oil

32 Eur

Beef fillet

US Black Angus Beef Fillet | Escalope of Foie Gras | Wild Seasonal Mushrooms |
Carrot Cream | Kohlrabi | Smoked Whiskey Sauce

150g | 45 Eur 250g | 65 Eur

Signature dish

Treasure of Žemaitija Forest

Roe Deer | Fried Boletus | Salsify | Plums | Juniper Sauce

35 Eur

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Desserts

Hazelnut

Hazelnut | Chocolate | Ginger | Honey

11 Eur

Goat cheese

Goat Cheese | Beetroot | Yoghurt | Raspberries | Pistachio

11 Eur

Lemon pie

Lemon | Curd | Malibu | Pineapple | Lemon Verbena

10 Eur

Regional cheese tasting

Local Cheese | Seasonal Berries | Crisp Bread

12 Eur

Selection of homemade sorbets

Homemade selection of seasonal fruit and berries sorbets

9 Eur

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Tasting Menu

The 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 | Smoked Eel | Wild Scottish Salmon |
Lemon Pie | Petit Fours
70 Eur

Terra tasting menu

Amuse-Bouche | Mushroom Consommé | Beef Carpaccio |
Pigeon | Goat Cheese | Petit Fours
65 Eur

Chef's highlight tasting menu

Amuse-Bouche | Chestnut Soup | Boletus Tartare | Wild Scottish Salmon
| Žemaitijos Lobiai | Hazelnut | Petit Fours
80 Eur

Vegetarian tasting menu

Amuse-Bouche | Mushroom Consommé | Boletus Tartare |
Beetroot Tortellini | Regional Cheese Tasting | Petit Fours
60 Eur

Make your own tasting menu

Enjoy your culinary journey by selecting your own menu.
6-course menu
95 Eur

The Restaurant Telegrafas team has created this dining menu to both tempt you and cater for 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.

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