

*Telegrafas*  
RESTAURANT



## Starters

### OYSTERS

Fresh Oysters | Caviar | Verjus Sauce | Seasonal Herbs

Please ask our waiter for the variety of the day

3 Pcs | 10 Eur

6 Pcs | 20 Eur

### SUMMER GAZPACHO

Heirloom Tomato | Tomato Tartar | Scarlet Prawn | Fennel | Caviar

16 Eur

### CHANTERELLE SOUP

Cream of Chanterelles | Iberico Ham | Black Garlic | Rye Bread

17 Eur

### YELLOWFIN TUNA

Yellowfin Tuna | Avocado | Seaweed | Chopped Anchovy | Lovage

24 Eur

### FOIE GRAS

Foie Gras Terrine | Summer Truffle | Berries | Caramel | Cacao

22 Eur

### SEASONAL SALAD

Seasonal Vegetables | Local Cheese Mousse | Mint Oil

16 Eur

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



## Main Course

### LANGOUSTINE

Langoustine | Fennel | Codium Algae | Watermelon | Black Rice |  
Lobster Butter  
26 Eur

### SQUID LINGUINE

Homemade Pasta | Squids | Brunoise | Local Cheese | Caviar  
25 Eur

### TURBOT

Turbot Fillet | Watercress | Summer Artichokes | Orange Sauce  
27 Eur

### VEAL RACK

Summer Veal | Corn | Turnip | Beetroot | Thyme | Veal Jus  
28 Eur

### US BLACK ANGUS BEEF FILET

US Black Angus Beef Filet | Asparagus | Summer Truffle | New Potato |  
Forest Herbs | Corn | Béarnaise Sauce  
150g | 40 Eur  
250g | 60 Eur

### SIGNATURE DISH

Treasure of Žemaitija Forest  
Roe Deer | Potatoe Dumpling | Sautéed Forest Boletus | Blueberry Gel |  
Red Wine Sauce  
30 Eur

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## Desserts

### **STRAWBERRIES**

Strawberries | Almonds | Mint | Ice Cream  
9 Eur

### **RASPBERRY CAKE**

Raspberries | Choux Pastry | Yogurt Cream | Sorbet  
9 Eur

### **FRUIT ESPUMA**

Seasonal Fruits | Thai Mango | Granita | Fresh Berries  
9 Eur

### **LITHUANIAN CHEESE SELECTION**

Local Cheeses | Seasonal Berries | Croutons  
11 Eur

### **SEASONAL SORBETS**

Homemade selection of seasonal fruit and berries sorbet  
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 tasting menu.

### **AQUA TASTING MENU**

Amuse-Bouche | Oysters | Yellowfin Tuna | Turbot | Fruit Espuma | Petit Fours  
70 Eur

### **TERRA TASTING MENU**

Amuse-Bouche | Chanterelle Soup | Foie Gras | Veal Rack | Strawberries | Petit Fours  
65 Eur

### **CHEF'S HIGHLIGHT TASTING MENU**

Amuse-Bouche | Seasonal Salad | Summer Gazpacho | Langoustine |  
Treasure of Žemaitija | Raspberries Cake | Petit Fours  
80 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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