



## Main information

- The price of renting the restaurant till midnight is 200 Eur and 75 Eur/h after midnight.
- 10 % of service charge

## Additional services

- Ceremony Charge 150 Eur
- Bunch of flowers from 40 Eur
- White/brown chairs 6 Eur/vnt.
- Rent of pavilion from 500 Eur
- Rent of a heater 150 Eur/vnt.
- Rent of light-bulbs 150 Eur



# *Menu*



# *BANQUET MENU*

*MENU NR. 1*  
*70 EUR PER PERSON*

## COLD STARTERS

- Chicken liver pate with mixed salad and mustard-sherry sauce
- Smoked duck breast Carpaccio with sweet peas pods and raspberry vinegar

## HOT STARTERS

- Oven baked Taleggio cheese wrapped in a thin slice of Ciabatta served with fig mustard
- Warm salmon with cucumber and horse radish mousse

## MAIN COURSE

- Truffle ballotine of Chicken filled with Brie cheese, rolled in Serrano ham, served with potato mash and green asparagus
- Pan roasted perch fillet served with a potato and olive strudel and candied cherry tomatoes

## DESSERT

- Pineapple Carpaccio soaked in Marinade of Citrine Syrup Served with Lime Sherbet
- Fluffy chocolate terine served with hot cherries

*MENU NR. 2*  
*83 EUR PER PERSON*

COLD STARTERS

- Very shortly fried slices of pink tuna with mango, ginger and coriander salad and lime vinaigrette
- Foie Gras terrine with brandy, served with Italian orange marmalade and a traditional Lithuanian bun

HOT STARTERS

- Home-made beetroot ravioli served with sage cream, rustic butter and Prosciutto
- Carrot Cappuccino with Parmesan Crisp

MAIN COURSE

- Crispy duck breast caramelized with honey and spices served with an orange sauce, celeriac puree, caramelized apple slices and savoy cabbage
- Zander with Port wine sauce, potato cubes and braised cabbage prepared with three types of mustards

DESSERT

- Chocolate espresso with orange sabayone
- Caramelised pear strudel with rum soaked raisins served with vanilla icecream

*MENU NR. 3*  
*90 EUR PER PERSON*

COLD STARTERS

- Terrine de Foie Gras with cognac served with a refreshing watermelon jelly

HOT STARTERS

- Provence style Fish soup with little fried octopus
- Pan fried scallops with topinambur puree and truffle paste

MAIN COURSE

- Oven fried Venison with herbs, Madeira and Balsamic sauce and caramelized parsnip
- Halibut filet with leek and lemon sauce and fried chanterelle

DESSERT

- Raspberry cake with white chocolate mouse and a biscuit soaked with Chambord liqueur
- Chocolate fondant with hot cherries flavoured with Grappa and vanilla ice cream