

CAVIAR MENU



ANTONIUS SIBERIAN CAVIAR

It comes from Siberian sturgeon. It is characterized by intense aroma and lingering aftertaste.

30 g | 65

50 g | 95

ANTONIUS OSCIETRA CAVIAR

It comes from sturgeon. It has a unique taste, characterised by hazelnut flavour notes and fresh sea aroma.

30 g | 75

50 g | 105

ALTONEAR BELUGA CAVIAR

Caviar of the largest and rarest sturgeon in the world. Unique aroma, taste, and size.

30 g | 145

OYSTER MENU



POESIE NO°2

Poesie oysters from Normandy, France, have a very soft and meaty texture. They were awarded the prestigious gold medal at the Salon de l'Agriculture de Paris in 2020.

3 pcs | 14
6 pcs | 28

UTAH BEACH NO. 2

Utah Beach is where the Americans and allies landed to liberate France and end World War II. It's also the name of the plumpest, nuttiest, sweetest oysters imaginable that are raised in Normandy.

3 pcs | 15
6 pcs | 30

OYSRI NO°2

Oysters farmed in Ireland, characterised by notes of green apple and salted hazelnuts. Sweet but also salty. Chef's favourite.

3 pcs | 16
6 pcs | 32

STARTERS



BURRATA DI BUFALA 14

Glazed baby beetroot | blackberries | balsamic vinegar caviar

BEEF FILLET TARTARE 22

Dill sauce | Jerusalem artichoke crisps | cooked and marinated mushrooms

STONE BASS CEVICHE 18

Avocado cream | compressed cucumber | passion fruit

SOUPS



LANGOUSTINE BISQUE 18

Langoustine tail | Siberian sturgeon caviar | tarragon oil

COLD BEETROOT SOUP 9

Quail egg | compressed cucumber | salt baked beetroot
Baby potatoes

SOUP OF THE DAY 12

Please kindly ask the waiter

SALADS



GRILLED OCTOPUS SALAD 27
Fennel | orange | Amandine potatoes
| Kalamata olives

LITHUANIAN GOAT CHEESE SALAD 15
Glazed baby beetroot | hazelnuts | sherry vinaigrette

CLASSIC CAESAR SALAD 12
Cheese „Džiugas“ | croutons | Caesar dressing

Extras

Dry-cured bacon (+6)

Corn fed chicken breast (+12)

Royal shrimps (+13)

SANDWICHES AND BURGERS



K CLUB SANDWICH

19

Corn fed chicken breast | Lithuanian dry-cured bacon | organic egg | fries | fresh salad

SIGNATURE DISH DUKES BURGER

24

Black Angus beef | Lithuanian cheese dry-cured bacon | fries | fresh salad

DUKES ROYALE BURGER

34

Black Angus beef | foie gras | truffle | fries | fresh salad

AVOCADO SANDWICH

18

Polar bread | grilled aubergine | sun-dried tomato aioli | vegetable tempura | fresh salad

Upgrade your fries

Truffle with parmesan cheese (EUR 6)

MAINS



WILD KING SALMON 28
Broccoli and horseradish cream | glazed baby beetroot
| Rosé wine sauce

ROYAL SHRIMP PASTA 26
Cuttlefish ink spaghetti | pepper and crustacean
sauce | tarragon oil

BLACK ANGUS FILLET 48
Honey glazed carrots | pomme purée | cep sauce
200g | 48
250g | 58

RISOTTO 21
Please kindly ask the waiter

FISH OF THE DAY 20
Please kindly ask the waiter

DESSERTS



BLACK FOREST 12
Porter beer cake | sour cherries | cherry and
cardamom sorbet

SIGNATURE DESSERT HONEY CAKE 9
Sour cream frosting | honey sponge | caramel

AVOCADO CAKE 12
Apricot | coconut sorbet | key lime

**SELECTION OF HOMEMADE ICE CREAM
AND SORBET** 3
1 scoop
Kindly ask the waiter about ice cream and sorbet
selection of the day

SELECTION OF LITHUANIAN CHEESES 18
Homemade jam | grissini

*Please let us know if you have any dietary
requirements or intolerance.*