

# NERINGA

Menu



RESTAURANT



| SALADS   | €  | HOT SNACKS   | €  | DESSERTS   | € |
|--|----|--|----|--|---|
| <div><div><div><div><div><div><span></span></div></div></div><div><div><div>Neringa</div></div></div><div>baked chicken breast with ginger, boiled vegetables and mayonnaise (3, 4, 10)*</div></div></div></div>   | 8  | Royal Prawns Flambé<br>with mango sauce and garlic brioche bread (1, 2, 14)*   | 16 | <div><div><div><div><div><div><span></span></div></div></div><div><div><div>Neringa Whipped Cream</div></div></div><div>with berrie sauce (7)*</div></div></div></div>   | 6 |
| Burrata Cheese<br>with tomatoes, arugula and pesto (5, 7, 8, 10)*  | 12 | Baked Chicken Liver<br>with mashed potatoes, baked apples and prunes (6, 7, 10)*   | 10 | Crème Brûlée (3, 7)*   | 8 |
| Salted Salmon<br>with avocados, baked potatoes and quail eggs (3, 4, 10)*  | 13 | Quinoa with Soya Chunks<br>and baked vegetables (6)*   | 10 | Pancakes Flambé<br>with berries and whipped cream (1, 3, 7)*   | 9 |
| Ceasar<br>with grilled chicken and Parmesan cheese (1, 3, 4, 7, 10)*   | 10 |  |    | Dessert of the Day<br>(ask your server)  | 8 |
|  |    |  |    |  |   |
| SOUPS  |    | SNACKS   |    | SOFT DRINKS  |   |
| <div><div><div><div><div><div><span></span></div></div></div><div><div><div>Neringa Chicken Broth with a Pastry</div></div></div><div>choose a pastry with meat or mushrooms (1, 3, 7, 9)*</div></div></div></div> | 6  | Fried Bread Sticks with Cheese Sauce (1, 3, 7, 10)*  | 7  | Coca-Cola250 ml3   |   |
| Spicy Chicken and Shrimp<br>with coconut milk and spinach (2, 7, 14, 6)*   | 8  | Selection of Cheese and Meat<br>three types of cheese, meat assorti, crackers, berries, our marinated olives, jam (1, 7, 8)*   | 14 | Fentimans Rose Lemonade200 ml3   |   |
| Creamy Pumpkin<br>with blue cheese and pumpkin seeds (7)*  | 7  |  |    | Kvass330 ml3   |   |
|  |    |  |    | S. Pellegrino Sparkling Mineral Water250 ml / 750 ml3 / 5  |   |
|  |    |  |    | Acqua Panna Still Mineral Water250 ml / 750 ml3 / 5  |   |
|  |    |  |    | Vytautas Sparkling Mineral Water330 ml / 750 ml2 / 3   |   |
|  |    |  |    | Acala Kombucha330 ml / 750 ml6 / 20  |   |
|  |    |  |    | Copenhagen Sparkling Tea750 ml34   |   |
|  |    |  |    | Fresh Juice (orange, grapefruit, apple, carrot)200 ml5   |   |
|  |    |  |    |  |   |
| COLD SNACKS  |    | MAIN DISHES  |    | HOT DRINKS   |   |
| Red Caviar<br>with brioche toast and butter (1, 4, 7)*   | 16 | Salmon Steak<br>with black lentils, baby carrots and honey-mustard sauce (4, 7, 10)*   | 19 | <div><div><div><div><div><div><span></span></div></div></div><div><div><div>Neringa Coffee with Whipped Cream and Chocolate</div></div></div><div>Espresso2,5</div><div>Black Coffee2,5</div><div>Coffee with Milk3,5</div><div>Latte3,5</div><div>Cappuccino3,5</div><div>Brewed Tea with Honey3</div></div></div></div>  | 5 |
| Smoked Eel Snack<br>with baby potatoes, quail eggs (3, 4, 10)*   | 13 | Pikeperch Fillet<br>with baked potatoes, roasted vegetables and hollandaise sauce (3, 4, 6, 7)*  | 18 |  |   |
| Shrimp Cocktail with Avocado<br>with soy sauce and lemon (2, 3, 10, 14, 6)*  | 10 | Sturgeon Fillet<br>served in 6 hours boiled sturgeon consomme, brunoise vegetables and baby potatoes (4, 7)*   | 24 |  |   |
| Herring Snack<br>with wild mushrooms and baked potatoes (3, 4, 10)*  | 8  | <div><div><div><div><div><div><span></span></div></div></div><div><div><div>Neringa Chicken Kyiv</div></div></div><div>garnish of choice: fresh vegetables or traditional stewed vegetables (1, 3, 7)*</div></div></div></div> | 16 |  |   |
| Beef Tongue Snack<br>with pickled vegetables and horseradish sauce (3, 10)*  | 9  | Duck Leg Confit<br>with baked pear, vegetables, baked potatoes and black currant sauce (7)*  | 21 |  |   |
| Beef Rostbiff<br>with fried pickled peppers, baby potatoes and gravy sauce (6)*  | 18 | <div><div><div><div><div><div><span></span></div></div></div><div><div><div>Neringa Beef Stroganoff</div></div></div><div>with french fries and fresh vegetables (1)*</div></div></div></div>                                  | 22 |  |   |
| Duck Terrine Aspic<br>with pickled honey fungus and horseradish sauce (3, 10)*   | 11 | Veal Shepherd's Pie<br>with red wine sauce and green beans (6, 7, 9)*  | 23 |  |   |
| Vegetarian Beetroot Carpaccio<br>with ricotta and goat cheese cream, plums and balsamic sauce (6, 7)*  | 10 | Pork Steak<br>with vegetable ratatouille and prune-mustard sauce (7, 10)*  | 18 |  |   |
|  |    | Celery Root Steak<br>with arugula, baked eggplant and cashew nut cream (8, 10)*  | 14 |  |   |
|  |    |  |    | *LIST OF ALLERGENS<br>(PLEASE INFORM US OF ANY FOOD ALLERGIES<br>OR SPECIAL DIETARY REQUIREMENTS):<br><br>1. Cereals containing gluten<br>2. Crustaceans and products thereof<br>3. Eggs and products thereof<br>4. Fish and products thereof<br>5. Peanuts and products thereof<br>6. Soybeans and products thereof<br>7. Milk and products thereof (including lactose)<br>8. Nuts<br>9. Celery and products thereof<br>10. Mustard and products thereof<br>11. Sesame seeds and products thereof<br>12.Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre<br>13. Lupin and products thereof<br>14. Molluscs and products thereof |   |