BEER ON TAP

Stella Artois 0,3 l / 0,5 l	4,50 € / 5,50 €

BEER BY BOTTLES

Corona Extra 0,33 l	4,50 €
Hoegaarden 0,33 l	4,50 €
Guinness Original 0,33 l	4,50 €
Leffe Blonde / Brune 0,33 l	4,50 €
Clausthaler Unfiltered non-alco 0,33 l	4,00 €

CIDER

Jean Lorent Bouche 0,75 l	18,00 €
„El Gaitero“ apple cider 0,5 l	6,50 €
Non-alcoholic cider 0,33 l	4,00 €

VODKA 40 ml

Karavan	5,00 €
Belrose Ultra Premium	6,00 €
Grey Goose Original	7,00 €

ABSINTH 40 ml

Classic Trenet Absinthe	5,00 €

CALVADOS 40 ml

Michel Godet	5,00 €

VERMOUTH 80 ml

Lustau Rojo	5,00 €
Cucielo Bianco	5,00 €

LIQUEUR 40 ml

Limoncello	5,00 €
Sambuca	5,00 €
Carolans	5,00 €

HERB LIQUEUR 40 ml

Trejos devynerios	5,00 €
Jagermeister	5,00 €

RUM 40 ml

Plantation Silver / Dark	5,00 €
Matusalem Gran Reserva 15 YO	7,00 €

BLENDED WHISKEY 40 ml

Bushmills Original	5,00 €
Red Label	5,00 €
Jack Daniel's	5,00 €
Nikka From the Barrel	7,00 €

SINGLE MALT WHISKEY 40 ml

James Kilton	6,00 €
Ledaig 10 YO	7,00 €
Bunnahabhain 12 YO	8,00 €
Glen Turner 12 YO	8,00 €

BOURBON 40 ml

Ewan Williams Black Label	5,00 €

GIN 40 ml

Cantarelle Gin de Provence	6,00 €
Cantarelle Gin de Provence Exclusive	7,00 €

TEQUILA 40 ml

Jose Cuervo Reposado	6,00 €
Don Ramon Silver	6,00 €

COGNAC 40 ml

Comte Joseph	6,00 €
Chateau de Montifaud Cognac Aariane V.S.O.P.	7,00 €
Hennessy X.O.	23,00 €

BRANDY 40 ml

Ronsard Napoleon 5YO	5,00 €

MINERAL WATER

S.Pellegrino / Aqua Panna 0,25 l / 0,7 l	2,00 € / 4,00 €
Tap water 0,75 l	2,00 €

SOFT DRINKS

Acala sparkling tea 0,75 l	18,00 €
Kombucha 0,33 l	5,00 €
Rose Lemonade 0,275 l	3,50 €
Birch sap 0,33 l	3,50 €
SipSap fermented birch sap 0,75 l	18,00 €
Pepsi Cola, Pepsi Cola „Zero“	3,50 €
Juice 0,2 l	3,50 €
Freshly squeezed juice (orange / grapefruit)	6,00 €
Kvass 0,33 l	3,50 €

HOT DRINKS

Loose leaf tea	3,00 €
Fruit & Berry Purée Tea	3,00 €
Espresso / Black coffee	2,50 €
Coffee with milk *	3,00 €
Cappuccino / *Latte* *	3,50 €
Irish coffee	6,00 €
Decaf coffee	3,50 €

*Available with non-dairy milk +0,50€





Food + chats



TAPAS

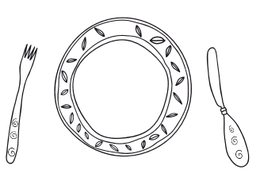
Tapas plate (aged Lithuanian cheese, crushed green olives, *grissini* with *Parma* ham and something more)	17,00 €
Set of cheeses served with our apricot jam	17,00 €
Roasted pepper *tapenade* with walnuts	8,00 €
Fried cheese balls with paprika sauce	9,00 €
Gambas al ajillo (fried shrimp with garlic)	11,00 €
Baked *Camembert* cheese with thyme, basil, honey and *grissini*	9,00 €
Homemade marinated black olives	8,00 €
Marinated crushed green olives	8,00 €
Chorizo sausage cooked in *Pinot noir* sauce	9,00 €
Lithuanian snails prepared in burgundy way (6 pcs. / 12 pcs.)	9,00 € / 16,00 €
Stuffed Patagonia squids	12,00 €
Chickpea croquettes with truffle mayonnaise sauce	12,00 €

SNACKS

Tuna tartare served with fresh cucumber, paprika *mayo*, shallot and *chorizo* flakes	14,00 €
Golden beetroot *carpaccio* with baked goat cheese and blueberry jam made with *Barolo*	12,00 €
Vitello tonato (boiled veal served in a tuna sauce with capers)	14,00 €
Beef *carpaccio* with capers and artichokes	14,00 €
Homemade chicken liver pate, with onion *confiture* and candied orange peel	10,00 €
Roasted peppers with creamy *stracciatella* and spicy *'nduja*	12,00 €

SALAD AND SOUP

Burata with different tomatoes and pistachio cream	14,00 €
Vegetable salad with beef fillet and salted zucchini	14,00 €
Caesar salad with grilled chicken breast / shrimp	11,00 € / 14,00 €
Marsel fish soup	12,00 €
Baked french onion soup	10,00 €





Gluten-free

If you suffer from a food allergy or intolerance, please let the staff know upon placing your order.

FIRST COURSES

Miso aubergine with pistachio cream and confit garlic aioli	14,00 €
Mussels *alla provancale* (500 g / 1000 g) with Belgian fries	15,00 € / 26,00 €
Ravioli with morel mushrooms, ricotta and brown butter and sage sauce	15,00 €
Risotto with boletus and morel and truffle oil	15,00 €
Risotto with seafood	17,00 €
Squid ink pasta with seafood and homemade tomato sauce	16,00 €

SECOND COURSES

Bluetail cod with potatoes gratin *edamame* beans and salicornia	24,00 €
Aged pork loin with crushed potatoes, brussels sprouts and smoked *chilli* apple jam	22,00 €
Traditional French sausage *Boudin Blanc* with mashed potatoes and onion *confiture*	16,00 €
Grilled octopus with sweet potatoes and *chorizo*	27,00 €
Chicken Normandy with cider sauce, caramelized baby carrots and chanterelles	18,00 €
Confit de canard with roasted potatoes, red wine poached pear and cranberry sauce	22,00 €
Lithuanian beef *filet mignon* steak with cherry tomatoes, pea pods and pepper sauce	32,00 €
Slow-cooked beef cheek with mashed potatoes and pickled cucumber	26,00 €

DESSERTS

Caramelized pear pie (cooking time 25 min.)	14,00 €
Vanilla ice cream served with olive oil and *Maldon* salt	5,00 €
Crème Brûlée	6,00 €
Authentic Italian lemon sorbet	5,00 €
Chocolate *soufflé* with ice cream	7,00 €
Cheesecake with mango sauce	7,00 €



