

Telegrafas
RESTAURANT

*"Whether it's a major or minor
ingredient, it plays a crucial role
in the dish"*

Vytautas Alekna

Executive Chef

Starters

Oysters

Selection of the day | Mignonette sauce | Lemon

Please ask our waiter for the variety of the day

3 Pcs | Eur 14 6 Pcs | Eur 27

Stone Bass Ceviche

Stone bass | Passion fruit | Lemon oil | Caviar

Eur 17

Kumato Gazpacho

Tomato granita | Basil sorbet | Focaccia

Eur 12

Sugar Snap Soup

Vermouth | Sugar snaps | Aged cheese

Eur 12

Asparagus Salad

Asparagus | Strawberries | Goat cheese

Eur 15

Seared Tuna

Yellowfin Tuna | Lemongrass fish stock | Vegetables

Eur 17

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

Main Course

Black Kingfish

Tomato concasse | Marinated Chinese cabbage | Wild red rice crisp
Eur 27

Lobster

Tail of lobster | Thermidor tartelette | Caviar
Eur 59

US Beef Entrecote

Grilled ratte | Fresh vegetables | Whiskey reduction | Chilli butter
Eur 69

Beef Fillet

Vegetable Pie | Black trumpets | Asparagus | Mushroom sauce
150g | Eur 48 250g | Eur 68

Chanterelle Dumplings

Chanterelles | Celery | Smoked beetroot | Dill sauce
Eur 22

Signature Dish

Treasure of Žemaitija Forest

Roe Deer | Smoked potato gnocchi | Vegetable roll | Berries
Eur 30

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Desserts

Raspberry Crèmeux

Raspberries | Lemongrass foam | Honey

Kracher Zweigelt Beerenauslese Burgenland 2017 | Eur 6

Eur 10

Apple and Blackberry Terrine

Apples | Blackberries | Apple cider

Gintaro Sino Apple Icewine | Eur 5

Eur 10

Beer Cake

Beer muffin | Compressed banana | Caramel ice cream

Emilio Lustau East India Solera Jerez DO | Eur 6

Eur 11

Sorbets

Selection of homemade sorbets

Eur 9

Regional Cheese

Local cheese tasting plate

Eur 12

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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 degustation menu.

Aqua

Amuse-Bouche | Oysters | Stone Bass Ceviche | Black Kingfish |
Raspberry Crèmeux | Petit Fours

Eur 70

Terra

Amuse-Bouche | Asparagus Salad | Kumato Gazpacho |
US Beef Entrecote | Beer Cake | Petit Fours

Eur 65

Chef's Highlight

Amuse-Bouche | Sugar Snap Soup | Seared Tuna | Chanterelle Dumplings |
Roe Deer | Apple and Blackberry Terrine | Petit Fours

Eur 80

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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