

DESSERT BOUTIQUE &

sugamour

RESTAURANT EST. 2015

M E N U

AFTERNOON TEA FOR TWO

The offer is valid on working days from 3 p.m

AFTERNOON TEA | 25 €

Sugamour afternoon set includes:

Mini-tarts with foie gras and fig spread / blue cheese and tomato spread / lightly salted salmon and goat cheese.
Breton minis with passionflower cream, brownies with hickory nuts, hazelnut and raspberry financiers.
Tea, coffee

AFTERNOON TEA AND CHAMPAGNE | 30 €

CHampagne Taittinger Brut Reserve (2 x 70 ml)

BRUNCH

All day

EGGS BENEDICT

For Your choice:

*A baked with love Sugamour bun
with rosemary butter*

or

Gluten free bun

CLASSIC EGGS BENEDICT | 6 € / 8,5 €

Two or three eggs cooked at a low temperature, boiled ham, and homemade hollandaise sauce

PASIFICO EGGS BENEDICT | 8,9 € / 11 €

Two or three eggs cooked at a low temperature, light-salted salmon, goat cheese cream, and homemade hollandaise sauce

SPANISH EGGS BENEDICT | 8,5 € / 10 €

Two or three eggs cooked at a low temperature, asparagus, Serrano ham, and homemade hollandaise sauce

LITHUANIAN EGGS BENEDICT | 8,5 € / 11 €

Two or three eggs cooked at a low temperature, roasted hot smoked bacon, pickled honey mushrooms, baked baby onions and spinach, and homemade hollandaise sauce

GREEK EGGS BENEDICT | 7,5 € / 10 €

Two or three eggs cooked at a low temperature, goat cheese cream, baked aubergines and tomatoes, cherry tomatoes, and homemade hollandaise sauce

MUSHROOM EGGS BENEDICT | 7,5 € / 10 €

Two or three eggs cooked at a low temperature, baked mushrooms with garlic and baby spinach, marinated pappers, and homemade hollandaise sauce

BBQ EGGS BENEDICT | 8,5 € / 11 €

Two or three eggs cooked at a low temperature, pulled pork with BBQ sauce, balsamic cream, pickled cucumber, and homemade hollandaise sauce

MAROCCAN EGGS BENEDICT | 6,5 € / 9 €

Two or three eggs cooked at a low temperature, homemade hummus, cherry tomatoes, and homemade hollandaise sauce

HEALTHY EGGS BENEDICT | 7,8 €

Two eggs cooked at a low temperature, dark bread with seeds, goat cheese cream, radish-champignon-parmesan-herbs salad, avocado, and homemade hollandaise sauce

SCRAMBLED EGGS

Classic, served with fresh green salad | 6,5 €

With light-salted salmon, served with fresh green salad | 8 €

Mexican with minced beef, kidney beans, chili peppers, tortilla chips, and coriander | 8 €

German with roasted bacon, onions, and baby potatoes | 7,5 €

Sweet scrambled eggs croissant with fresh berries, and raspberry jam | 6,5 €

OMELETTE

Served with fresh green salad

Classic | 6 €

With chorizo sausage and goat cheese | 8,5 €

With Portobello mushrooms and spinach | 8 €

Fluffy egg white omelette. Served with fresh vegetables and herb dressing | 5 €

MORE EGG DISHES

ENGLISH BREAKFAST | 9 €

Three fried eggs, thin beef sausages, baked beans in tomato sauce, roasted black puddings, baked cherry tomatoes, fried Portobello mushroom, a baked with love Sugamour brioche

SHAKSHUKA by Sugamour | 8,7 €

Chorizo sausage, feta, avocado, and homemade pesto sauce

HEALTHY AND LIGHT

Chia seeds and almond drink pudding, mango and passion fruit purée, banana, hazelnuts, maple syrup | 4 €

Greek yogurt, fig jam, fresh berries, and homemade granola | 4 €

FRUIT SMOOTHIE BOWL | 6,5 €

Naturally sweet, nutrient-rich fruit smoothie with fresh berries and chia seeds

FRENCH QUICHE

Served with fresh baby lettuce

QUICHE WITH BROCCOLI | 6,8 €

Broccoli, green peas, blue cheese

QUICHE WITH CHORIZO | 7 €

Chorizo sausage, grilled paprika, smoked paprika, chili pepper

LORRAINE QUICHE | 7 €

Bacon, leek, Emmental cheese

QUICHE WITH SALMON | 7 €

Blue cheese, capers, sun-dried tomatoes

PORRIDGES AND CURD CHEESE PANCAKES

Millet flake porridge	5,5 €
Rice flake porridge	5,5 €
Five-grain flake porridge	5,5 €
Oat flake porridge	5,5 €

Toppings:

- with fresh berries
- with Greek yogurt and figs
- with grainy curd

QUINOA PORRIDGE | 6,5 €

With fried vegetables and avocado, an egg cooked at a low temperature, spinach, garlic, and hard cheese crisps

BUCKWHEAT PORRIDGE WITH VEGETABLES AND BROWNED BUTTER | 4 €

HEALTHY BREAKFAST BOWL | 8,5 €

Bulgur porridge, fried eggs, blanched broccoli, avocado, and cherry tomatoes

CURD CHEESE PANCAKES | 7,5 €

With raspberry purée, sour cream, and fresh berries

BELGIAN WAFFLES

WAFLE WITH ICE-REAM AND HAZELNUTS | 6,5 €

WAFLE WITH GREEK YOGURT AND FRESH FRUITS | 5,5 €

PANCAKES

LITHUANIAN ROSTI | 5,5 €

Potato pancakes Rosti, two fried eggs, crispy bacon, and fried honey mushrooms

ROSTI WITH SALMON | 8 €

Potato pancake Rosti, cheese cream, light-salted salmon, an egg cooked at a low temperature, fresh salad v

CREPES WITH CURD | 7 €

Crepes stuffed creamy curd filling, crème brûlée, white chocolate sauce, and fresh berries

FRESHLY BAKED FRENCH CROISSANT

Classic	1,6 €
With Brie cheese filling, homemade tomato jam, and strawberries	4,5 €
With fresh berries filling, fluffy crème brûlée, and white chocolate sauce	4,5 €
With Serrano ham filling, homemade butter-pesto cream, fresh tomatoes, fresh baby lettuce	4,5 €
With light-salted salmon filling, goat cheese cream, avocado, caper, fresh baby lettuce	5 €
Butter	0,5 €
Jam	0,5 €

FRENCH SANDWICH

„CROQUE MADAME“ | 7 €

Traditional french baked crispy crust sandwich with boiled ham, cheese, butter, and fried egg

„CROQUE MONSIEUR“ | 6 €

Traditional french baked crispy crust sandwich with boiled ham, cheese, and butter

SWEET TOAST | 6 €

Caramelised french toasts with fresh berries, marple syrup

— A L A C A R T E —

All day

S O U P S

SOUP OF THE DAY | 3 €

Please ask Your waiter for today's special creation

FRENCH ONION SOUP | 5,8 €

French baguette, cheddar cheese

COLD BEET SOUP | 4,5 €

Served with baked baby potatoes

ZARZUELA | 8 €

Tomato and seafood soup. Served with baguette

S U G A M O U R R E C C O M E N D S

9,5 €

A selection of three types of spreads on toasts
and wine Chateau Raubine La Vie en Rose (150 ml)

A P P E T I S E R S A N D T A R T A R E S

PICKLED OLIVES | 5 €

PRAWN BITES SNACK | 9 €

Fried tiger prawns, passion fruit sauce, mint purée,
shrimp chips

THREE TYPES OF SPREAD WITH TOASTS | 5,8 €

Pesto, black olive, sun-dried tomato and feta spread, and
homemade chickpea hummus. Served with toasts

TUNA TARTARE | 14 €

Tuna, walnut oil, goat cheese cream, hard cheese crisps,
avocado and cucumber salsa, pickled ginger

SALMON TARTARE | 11 €

Cucumber, yuzu-ponzu sauce, sesame oil, Wakame salad

BAKED CAMEMBERT CHEESE WITH FIG SAUCE | 14 €

Balsamic cream, roasted hazelnuts, rosemary. Served
with grissini

FIVE CHEESE PLATE | 14 €

A trio of different soft-ripened cheeses (sheep's-, cow's-,
and goat's-milk cheeses) paired with grapes

WINE APPETISERS | 11 €

Toasted ciabatta, spelt bread with beetroot, chorizo,
dried ham and rosemary grissini, paprika-cheese sauce,
blue cheese sauce

BAKED HALLOUMI CHEESE | 8 €

Baked Halloumi cheese, tomatoes and red onions salad
with balsamic cream, and thyme

SALADS

CAESAR SALAD

With grilled chicken	8,5 €
With grilled prawns	9,5 €

HEALTHY SALAD by Sugamour | 8 €

Asparagus, kiwi, blackberries, pomegranate seeds, curd cheese, sunflower sprouts, lettuce, and homemade raspberry dressing

SALAD NICOISE WITH EGG BENEDICT | 11 €

Lettuce, cherry tomatoes, roasted tuna, roasted baby potatoes, green beans, olives, Kemon sauce, and an egg cooked at a low temperature

FRESH SALAD

With light-salted salmon, sliced cucumber, avocado, blueberries, and mango-chili dressing	8€
With Serrano ham, blue mold cheese, fresh figs and strawberries, balsamic vinegar dressing	9 €
With feta, red onions, unpitted dried black olives, watermelon, and lemon dressing	7,5 €

AVOCADO SALAD | 8,5 €

Cherry tomatoes seasoned with pesto, mocarella cheese, and balsamic cream

WARM SQUID SALAD | 9,5 €

Baked cherry tomatoes, broccoli, zucchini, grapefruit, baked cashew nuts, spicy sesame dressing

MAIN COURSE DISHES

DUCK CONFIT | 15 €

With fried pumpkin cubes, fine pearled grain porridge, lingonberry sauce, Serrano ham crisp

BEEF CHAPS | 13 €

Charcuteries beef chaps patiently braised at a low temperature, mashed potatoes, roasted root vegetable croquettes, and red wine sauce

BARBECUED SQUID WITH BROCCOLI | 13 €

Barbecued marinated squid, roasted baby potatoes and broccoli, sun-dried tomatoes, and a tasty sauce
Cafe de Paris

TAGLIATELLE WITH OYSTERS | 10 €

Pre-shucked broiled oysters and mussels, shallots, garlic, thyme, cream, and hard cheese

ROAST HALIBUT | 14 €

With polenta, spinach, blue cheese and capers sauce

MUSSELS IN A WHITE WINE SAUCE | 13 €

Served with a brioche bun

MUSSELS IN A TOMATO SAUCE | 13 €

Served with roasted baby potatoes with garlic and rosemary

LAMB RUMP STEAK | 18 €

With red wine and rosemary sauce, carrot curry purée, and stir-fried seasonal vegetables

ADDITIONAL GARNISHES

Baby potatoes roasted with rosemary	1 €
Fresh green salad	1 €
Quinoa with vegetables	1 €

— DRINKS —

TEA BLENDS

STRONG BREAKFAST 2,9 €

A blend of Ceylon, Darjeeling and Assam teas. Enjoyed with a splash of milk! This is the perfect tonic tea to begin the day

DARJEERING DE PRINTEMPS G.F.O.P 2,9 €

Black tea from India. Light and delicate with fresh yet intense aromas. To consume without milk to fully enjoy its freshness

EARL GREY YIN ZHEN 2,9 €

Black tea with Bergamot and sparkling flower petals

POMME D'AMOUR 2,9 €

A blend of black teas with the delicious aroma of caramelized roasted apple livened up with a hint of maraschino

JASMIN CHUNG HAO 2,9 €

Of all the jasmine teas produced in China, Jasmin Chung Hao is one of the most delicate and fragrant green tea.

SENCHA FUKUYU BIO 2,9 €

Traditional Japan green tea with hints of fruit and light bitterness

BALI 2,9 €

Fresh and fruity green tea with jasmine and rose, lychee, grapefruit and peach

CARCADET FRAGOLA 2,9 €

Blend of hibiscus flowers, rosehip peels, dried apple pieces, deliciously perfumed with rhubarb, wild strawberry and strawberry flavors

TURMERIC CHAI 3,5 €

Organic curcuma mixture with milk

CHAI LATTE 3,5 €

Mixture of spices and herbs with milk

HERBAL TEAS

TISANE DU BERGER 2,9 €

Delicate and aromatic herbal tea with verbena, lemongrass, mint, and orange blossom

CHAMOMILE 2,9 €

Chamomile tea with fruity flavours with notes of pineapple

FRESH MINT TEA 2,9 €

Refreshing mint leaves tea. We recommend enjoy it very hot and very sweet

FRESH THYME 2,9 €

Relaxing fresh thyme tea. We recommend enjoy it with honey.

HEALTHY COCKTAILS

GREEN COCKTAIL 4,5 €

Kale cabbage, apple, banana, spinach and honey

MANGO LASSI 4,5 €

Mango, Greek yogurt, honey, cardamom

HEALTHY COCKTAIL 5 €

Avocado, matcha tea, coconut drink, and pineapple

MILK AND ICE CREAM SHAKES

VANILLA 2,5 €

CHOCOLATE 2,5 €

STRAWBERRY 2,5 €

PISTACHIO 2,5 €

C O F F E E B A R

SUGAMOUR CLASSIC BLEND – a blend of Latin America coffees providing a good balance between classic chocolate and nut flavours in a cup of coffee.

SUGAMOUR SPECIALITY COFFEE – made from selected coffee beans of one specie derived from Salvador coffee plants, roasted to present a good balance between berry-like acidity and nut-taste character.

ESPRESSO	1,6 €
BLACK COFFEE	2 €
AMERICANO BLACK COFFEE	2,2 €
BLACK COFFEE WITH MILK	2,3 €
CAPPUCCINO	2,5 €
LATTE	2,7 €
IRISH COFFEE by Sugamour	4,9 €
COCOA	3,3 €

ESPRESSO	1,6 €
BLACK COFFEE	2 €
ADDITIONALS	
Caffeine free coffee	+ 0,4 €
Almond drink	+ 0,4 €
Honey	0,6 €
Lemon	0,4 €
Jam	0,5 €
Milk	0,4 €

I C E D C O F F E E

LATTE	4,5 €
„FLATE WHITE“	4,5 €
ICED COFFE by Sugamour	4,5 €
ICED COFFE by Sugamour with BAILEYS	4,5 €

S U G A M O U R R E C C O M E N D S

3,9 €
Coffee with milk and a butter croissant
with jam and butter

SOFT DRINKS

MINERAL WATER, STILL

'Neptūnas' (330 ml / 750 ml)	1,9 € / 3,5 €
'Vittel' (250 ml)	2,5 €

MINERAL WATER, CARBONATED

'Neptūnas' (330 ml / 750 ml)	1,9 € / 3,5 €
'Perrier' (330 ml)	2,5 €
'Borjomi' (330 ml)	2,5 €

Table water (500 ml)	for free
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DRINKS 2,3 €

'Coca-Cola' / 'Coca-Cola Zero' / 'Sprite' (250 ml)	
'Rose Limonade' / 'Tonic Water' (150 ml)	

KOMBUCHA 3 €

With juniper and lemon / with ginger and lime /
with oak bark and muscat / with hop and bamboo

JUICE 2 €

Pineapple / apple / peach nectar /
tomato (250 ml)

FRESH JUICE (200 ml / 400 ml)

Orange	4 € / 5 €
Grapefruit	4 € / 5 €
Orange-grapefruit	4 € / 5 €
Carrot	3,5 € / 4,5 €

REFRESHING TEA COCKTAILS

LEMON STAR 3 €

Schweppes Russian, elderflower syrup, lemon
juice, and ice-cubes

REFRESHING GOOSEBERRY 3 €

Cucumber, gooserberrry, lemon-grass syrup, lemon
juice, and ice-cubes

HIBISCUS MINT 3 €

Hibiscus syrup, lychee syrup, raspberries, mint,
and ice-cubes

SUNRISE 3 €

Yuzu purée, green tea syrup, lime, lyophilised
strawberries, and rosemary

SUMMER PUNCH 3 €

Yuzu purée, cherries, oranges, rosemary, and ice-cubes

BEER

tap

'Carsberg' Denmark (300 ml / 500 ml)	3 € / 4 €
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'Kronenbourg Blanc' France (250 ml / 500 ml)	3 € / 4 €
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in bottles

'Bėganti kopa' Lithuania (330 ml)	4 €
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'Keturi vėjai' Lithuania (330 ml)	4 €
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'Bocmano ūsai' Lithuania (330 ml)	4 €
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Alcohol-free beer 'Kronenbourg Blanc' France (330 ml)	2,5 €
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Alcohol-free beer 'Carlsberg' Denmark (330 ml)	2,5 €
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STRONG BEVERAGES

40 ml

BRANDY

ST REMY V.S.O.P	3,9 €
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Torres 15	5 €
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VODKA

Belvedere	4,5 €
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Plymouth Gin	5,5 €
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Puerto de Indias Strawberry	4,5 €
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COGNAC

Hennessy V.S.O.P	9,5 €
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LIQUOR

Baileys	4 €
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RUM

Romas Angostura 1919 8YO	5 €
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BITTER

Jagermeister	3 €
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WHISKY

Makers Mark Kentucky	4,5 €
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Jack Daniel's	4,5 €
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Teeling Small Batch	5 €
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TEQUILA

Rooster Rojo 100% Agave Tequila Reposado 38%	5 €
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WHITE WINE

150 ml / 750 ml

ITALY

Banfi Vigne Regali Principessa Gavia D.O.C.	5 € / 25 €
Alois Lageder Pinot Grigio	6 € / 30 €

FRANCE

J. Moreau & Fils Chablis A.O.C.	7,5 € / 35 €
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GERMANY

Selbach Riesling Fish Kabinett Mosel Q.M.P.	5,5 € / 25 €
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NEW ZEALAND

Waipara Hills Sauvignon Blanc Marlborough	5 € / 25 €
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SPAIN

Torres Natureo Muscat (alcohol-free)	- / 12 €
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RED WINE

150 ml / 750 ml

ITALY

Varvaglione Papale Primitivo Di Manduria D.O.C.	6 € / 30 €
Alois Lageder Pinot Noir Südtirol-Alto Adige D.O.C.	7,5 € / 35 €

FRANCE

Ferraton Cotes Du Rhone	5 € / 18 €
Terre Métissée Vin De France	5 € / 25 €

SPAIN

Lealtanza Reserva Rioja D.O.P.	7 € / 30 €
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PORTUGAL

Quinta Do Pego Grand	- / 37 €
Altano Douro Red Reserva D.O.C.	- / 32 €

ROSE WINE

150 ml / 750 ml / 1500 ml / 3000 ml

FRANCE

Chateau Roubine La Vie en Rose	5 € / 25 € / 40 € / 100 €
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SPARKLING WINE

150 ml / 750 ml

ITALY

ZONIN Prosecco Brut 1821 D.O.C.	5,5 € / 25 €
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FRANCE

Martinolles Creamant	6,5 € / 28 €
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CHAMPAGNE

70 ml / 375 ml / 750 ml

FRANCE

Taittinger Brut Reserve	6 € / - / 60 €
Taittinger Prestige Rose Brut	- / - / 70 €
Moët & Chandon Brut Imperial	- / 40 € / 68 €

DESSERT WINE

70 ml

PORTUGAL

Graham's Late bottled	5,5 €
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COCKTAILS

MIMOSA

Sparkling wine, orange or grapefruit juice	6,5 €
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APEROL SPRITZ

Aperol bitter, sparkling wine, and mineral water	7,5 €
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PINA COLADA

White rum, coconut syrup, pineapple juice	8 €
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MOJITO

White rum, mineral water, brown sugar, lime	6,5 €
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PINK GIN TONIC

Pink gin, tonic water, lemon juice	7 €
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SUMMER SAFARI

Baileys, strawberry, and heathberry	7 €
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ROME AND ICE-CREAM COCTAIL

White rum, Irish creamy liquor, vanilla ice-cream, chocolate syrup	7,5 €
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STRAWBERRY MARGARITA

Tequila, orange liquor, lime juice, strawberry	8,5 €
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