



A LA CARTE

Starters

Baked mackerel fillet with potato gratin, pickled kohlrabi,
buttermilk and nettle oil emulsion

18 Eur

Tortellini stuffed with boletus, champignons and hazelnuts,
served with boletus mousse and consommé

19 Eur

Venison tartare with chives emulsion and cranberry jelly

24 Eur

Smoked eel with lightly marinated beetroot salad,
seasoned with crispy apples and apple juice sauce

25 Eur

King crab cannelloni twisted into lemon celery
with vodka and honey sauce

27 Eur

Main courses

Handmade ravioli, stuffed with bread and eel,
with lightly smoked white wine sauce

25 Eur

Baked halibut fillet with seasonal vegetables, horseradish,
dill and Lithuanian sour cream and dill sauce

30 Eur

Baked flounder, served with seasonal vegetables, artichoke,
broccoli puree and butter sauce

30 Eur/1 person

55 Eur/ 2 persons





King pigeon, stuffed with foie gras and rillettes, served with potato puree, herbs salad, red wine and juniper seed sauce
50 Eur

Venison fillet a la “Rossini” with baked boletus and truffle sauce
55 Eur

Beef fillet steak Chateaubriand with potato
souffle and pepper Cognac sauce
150g/40 Eur 300g/ 70 Eur

Desserts

Cheese platter
14 Eur

Caramelized pear on cacao muffin, stuffed with caramelized curd cream,
served with Matcha tea crumbs
15 Eur

Chocolate sphere with passion fruit sorbet,
juzu and lime Chantilly Cream, lightly salted
caramelized almonds and espresso brownie.
Served with brandy and caramel sauce
18 Eur

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

