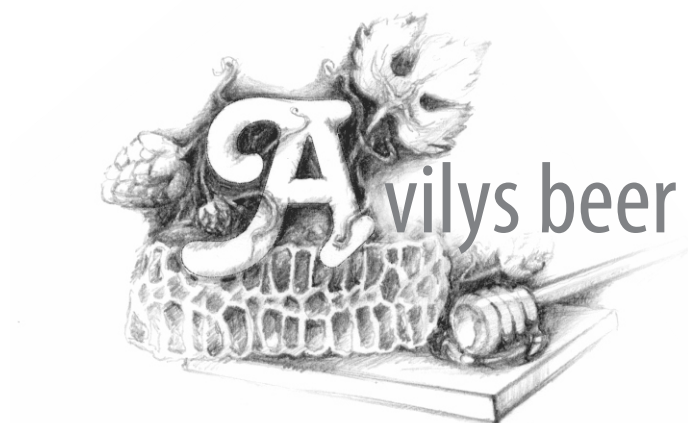




OUR HOMEMADE BEER

0,25 l / 0,5 l / 1 l

AVILYS light ~ 4,5 %

3 / 4,5 / 7,5 €

We use two types of barley malt in the production of our beer

HONEY semi-light ~ 5,0 %

3 / 4,5 / 7,5 €

We use three types of barley malt and natural bee honey in the production of our beer

Hot beer grog

3,5 / 6 €

Honey beer, honey, lemon slice

We also offer beer in specialty beer towers of 3 l, 4 l, 5 l

Beer is also sold for take-away in bottles of 1 l

7,5 €

Honey from our bee-garden

8 €

Beer tour and tasting in our brewery

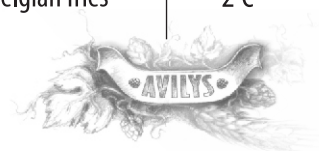
10 € / 1 per.

(book in advance)





Avilys snacks assortment to beer for 2 per. / 4 per. fried bread with cheese, stuffed prunes and fried prunes with bacon, homemade celery crisps, spicy cheese sticks, fried shrimps in filo dough, smoked pork ears, dried beef <i>basturma</i> , olives marinated in honey	14 / 22 €
Assortment of stuffed prunes and fried prunes with bacon	6 €
Fried bread sticks with cheese sauce	5 €
Fried Lithuanian curd cheese with sun-dried tomatoes	6 €
Avilys cheese doughnuts with homemade garlic mayonnaise	6,5 €
Assortment of olives marinated in honey	4,5 €
Peas in a shortbread basket with fried bacon	4 €
Fried chicken wings with homemade garlic mayonnaise	6,5 €
Spicy pork ribs with tomato-honey sauce	6,5 €
Nachos for 2 per. with beef, vegetables, <i>tartare</i> and guacamole	8 €
Belgian fries	2 €





Starters and salads

- | | |
|-------|---|
| 11 € | Beef <i>Carpaccio</i>
with sun-dried tomatoes, green salad and Parmesan |
| 9 € | Salmon <i>tartare</i>
with <i>wakame</i> and black olives |
| 5,5 € | Herring with chopped boletus mushrooms,
fried potatoes and green salad |
| 7 € | Salad with fried veal, guacamole
and tomato <i>tartare</i> |
| 7 € | Salad with goat cheese and olives dried in Avilys,
beets, walnuts and lemon caramel |
| 6,5 € | Salad with salted salmon,
zucchini, quail eggs and homemade sauce |
| 8 € | Caesar salad with grilled turkey breast,
anchovies, Parmesan and homemade sauce |
| *€ | Seasonal salad
(ask your waiter) |





Avilys beer soup with hops butter and fried bacon	5,5 €
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Creamy broccoli and spinach soup	5 €
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Oxtail soup with mushrooms	6 €
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Fish soup with seafood	8 €
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Main Courses

PORK DISHES

13 €

Avilys smoked, pulled pork shank

with fried potatoes, vegetables and horseradish sauce

12 €

Pork steak

with fried potatoes, vegetables and tomato-honey sauce

BEEF and VEAL DISHES

19 €

Braised veal tenderloin in beer sauce with boletus mushrooms,

fried potatoes and steamed vegetables

24 €

Beef fillet medallions in pepper sauce

with fried potatoes and vegetables

24 / 28 €

Beef fillet steak 200 g / 300 g

with fried potatoes, grilled vegetables and Madeira sauce

2 €

Mixed side salad



POULTRY DISHES

Turkey breast with blackberry and red wine sauce, 12 €
potato puree and fried garden fruits

Duck breast with cherry sauce, 16 €
fried rape buds, potato puree and Jerusalem artichoke crisps

FISH and SEAFOOD DISHES

Halibut fillet with creamy lemon sauce, 18 €
wild rice and vegetables

Pikeperch fillet with lobster sauce, 15 €
potato puree and fried vegetables

Tiger shrimps with squids, 16 €
rape buds and tomato *tartare*, stewed in white wine and cream sauce

Mussels stewed in white wine and cream sauce 12 €
with Belgian fries

VEGETARIAN DISHES

***Tagliatelle* pasta** 9 €
with broccoli, spinach sauce and Parmesan

Vegetables stewed in coconut milk 9 €
with wild rice

Homemade fried curd balls 8 €
with berries and sour cream





Desserts

5 €

Warm apple pie with dates,
cranberries and vanilla ice cream

4,5 €

Panacota
with fresh berries

1,5 €

Chocolate truffle
with Honey beer

2,5 €

Avilys beer ice cream

3,5 €

Classical vanilla ice cream
with hot forest berries or chocolate

4,5 €

Berries smoothie

* €

Seasonal dessert
(ask your waiter)





BEVERAGES

Mineral water Vichy 330 ml	1,5 €
Premium water MELT WATER 330 ml / 750 ml	2,5 / 4 €
Coca-Cola, Sprite, Fanta, Schweppes 250 ml	2 €
Energy Drink Red Bull 250 ml	3,5 €
Kvass 250 ml / 500 ml	2,5 / 4 €
Juice 200 ml	2 €
Freshly squeezed juice (Orange / Grapefruit) 200 ml	3,5 €
Milk shake (Strawberry / Chocolate) 200 ml	3,5 €

HOT DRINKS

Tea	2 €
Espresso	2 €
Black coffee	2 €
Cappuccino	2,8 €
Latte coffee	3 €
Cold coffee cocktail	3,5 €
Irish coffee	6 €

EXTRA

Lemon slice	0,3 €
Milk	0,3 €
Syrup	0,5 €
Honey	0,8 €





ALCOHOLIC DRINKS

WHISKEY / BOURBON 40 ml

4 €	Jameson
6 €	Laphroaig 10YO Single Malt
6,5 €	Auchentoshan 12YO Lowland Single Malt
7 €	Deanston Single Malt 12YO
4 €	Jack Daniel's Tennessee Whiskey
5 €	Maker's Mark Kentucky Straight Bourbon
6 €	Nikka From The Barrel

BRANDY 40 ml

3,5 €	Torres 5
4 €	Gloria Elegance XO

COGNAC 40 ml

5,5 €	Hennessy V.S Cognac
7,5 €	Hennessy V.S.O.P Privilège Cognac
20 €	Hennessy X.O Cognac

RUM 40 ml

3 €	Angostura Reserva White
3,5 €	Angostura 5YO Gold
5 €	Matusalem Gran Reserva 15YO



VODKA 40 ml

Stumbras Premium Organic	3 €
Samanė	3 €
Russian Standard	3 €
Beluga	6 €

TEQUILA 40 ml

Sierra Tequila Antiquo Anejo 100% Agave	4 €
Sierra Tequila Antiquo Plata 100% Agave	4 €

GIN 40 ml

Finsbury London Dry	3 €
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HERBAL BITTER 40 ml

Devynierios Original	2,5 €
Devynierios Red	2,5 €
Devynierios Green	2,5 €

LIQUEUR 40 ml

Krupnikas Honey	2,5 €
Žagarės Cherry	2,5 €
Jägermeister	3 €
Baileys Original	3 €

MEAD 40 ml

Suktinis	3,5 €
Žalgiris	8 €

CIDER 330 ml

Tinginio pantis (Pears / Apple)	4 €
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WINE

18 / 10 / 4 € HOUSE WINE (White / Red) 1l / 500 ml / 150 ml

18 / 4 € NON-ALCOHOLIC WINE 750 ml / 150 ml

4 € HOT WINE 150 ml

FRUIT AND BERRY WINE

Lithuania

25 / 5 € Gintaro Sino White Fruit & Berry wine 750 ml / 150 ml

30 / 6 € Gintaro Sino Red Berry wine 750 ml / 150 ml

SPARKLING WINE

19 / 4 € Garrone Dolcevita Sweet 750 ml / 150 ml

19 / 4 € Garrone Pinot Chardonnay Extra Dry 750 ml / 150 ml

25 / 7 € Botter Prosecco Frizante Spago DOC 750 ml / 200 ml

CHAMPAGNE

55 € Moutard Brut Grande Cuvee 750 ml

75 € G. H. Mumm Cordon Rouge Brut 750 ml



WHITE WINE

750 ml / 150 ml

France

Carmelle Sauvignon Blanc Comte Tolosan IGP	20 / 5 €
Michel Leon Gewürztraminer Alsace AC	30 €
Laroche Petit Chablis AC	40 €

Italy

Antinori Casasole Orvieto Classico DOC	25 €
Zenato Pinot Grigio delle Venezie IGT	25 €

Spain

El Coto Blanco Rioja DOCa	20 €
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Germany

Ernst Ludwig Riesling Rhein Landwein	20 / 5 €
Selbach Riesling Fish Kabinett Mosel QmP	35 €

Chile

Vina Maipo Mi Pueblo Chardonnay Central Valley	20 / 5 €
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New Zealand

Kim Crawford Sauvignon Blanc Marlborough	40 €
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ROSE WINE

750 ml / 150 ml

France

Chateau De Fesles Rose d'Anjou	30 / 6 €
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RED WINE

750 ml / 150 ml

France

Carmelle Malbec Comte Tolosan IGP	20 / 5 €
J.L. Quinson Pinot Noir Bourgogne AC	30 €
Chateau Cantin Saint Emilion Grand Cru AC	50 €

Italy

Antinori Peppoli Chianti Classico DOCG	35 €
San Marzano Talo Primitivo di Manduria DOP	35 €
Zenato Amarone della Valpolicella Classico DOCG	60 €

Spain

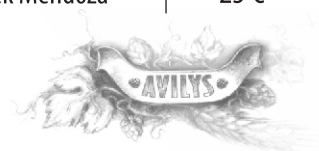
El Coto Coto de Imaz Reserva Rioja DOCa	35 €
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Chile

Vina Maipo Mi Pueblo Carmenere Central Valley	20 / 5 €
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Argentina

Bianchi Famiglia Malbek Mendoza	25 €
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COCKTAILS WITH OUR HOMEMADE BEER

7 €

Tropical beer

Honey beer, pineapple and lime juice, almond syrup

7 €

Velvet beer

Avilys light beer, red wine, cherry liqueur, syrup

7 €

Blue beer

Avilys light beer, melon liqueur, Blue Curacao syrup

7 €

Summer beer

Avilys light beer, Sprite, black currant syrup

3 €

SHOTS with our homemade beer

LONG DRINKS

8 €

Cuba Libre

8 €

Tequila Sunrise

8 €

Campari and orange juice

8 €

Gin and tonic

8 €

Pina Colada

8 €

Aperol Spritz

