

APPETISERS

Dried cheese of Beer Route with marinated olives (7)	5,00€		
Cheese doughnuts with dried ham flavoured with mint sauce (1,7,3)	5,00€		
Herring with beetroot carpaccio flavoured with honey and mustard dressing (4, 10, 1)	4,50€		
Fried bread with garlic, served with cheese and herb sauce (1,7)	4,00€		
A set of snacks recommended with beer (for 2 to 4 persons) (7, 3, 1, 6)	9,00€		
Beef carpaccio marinated in black beer with mustard and pesto sauce, served with fresh vegetables and $D\check{z}iugas$ cheese $(6,14,1,7,8,10,5)$	6,00€		
SALADS			
Caesar salad with garlic croutons, grated $D\check{z}iugas$ cheese and grilled chicken fillet $(3, 7, 10, 4, 1)$	6,90€		
Caesar salad with garlic croutons, grated Džiugas cheese and royal shrimps heated on butter (3, 7, 10, 4, 1, 2)	7,90€		
Salad with baked curd cheese, marinated pumpkin and zucchini, crispy onion rings, baked apple and pumpkin seeds $(1, 7, 11)$	5,90€		
Salad with fried beetroots, feta cheese, cashews, cherry to matoes and French salad dressing $(7, 8)$	6,00€		
SOUPS			
Creamy mushroom soup with caramelised bacon crisp (9,7,1)	4,90€		
Spicy Thai soup ($Tom\ Yum$) with coconut milk, chicken and royal shrimps $(8,6,2,1,7,5)$	5,90€		
Nutritious fish soup with shrimps (4, 9, 14, 1, 2)	6,90€		
Spicy beer soup with red beans and beef $(9, 1, 7)$	4,90€		
MAIN COURSE			
pork			
Pork shank with mashed potatoes and pumpkins, baked seasonal vegetables and dark star anise dressing $(7,1,9)$	13,00€		
Grilled pork tenderloin marinated in light beer, served with mashed potatoes, sweet peas, sun-dried tomatoes, white horseradish sauce and crispy bacon (1,7,9)	10,50 €		

Pork shoulder blade steak with mushroom sauce, crispy potato slices and deep-fried hot pepper stuffed with feta cheese (7, 1, 3)	10,50 €		
Pork ribs marinated in oyster sauce served with hot beetroot and celery salad, sweet peas and mashed potatoes flavoured with wasabi sauce (14, 6, 9, 7)	12,50€		
veal			
Stewed veal shin served with cherry tomatoes, red wine sauce and $Arborio$ rice seasoned with saffron and curcuma $(9,7,1)$	15,00€		
poultry			
Chicken fillet marinated in natural yoghurt with blue cheese sauce, baked cherry tomatoes, zucchini and $Arborio$ rice $(7, 5, 1, 9)$	10,50€		
Duck drumstick served with duchess potatoes flavoured with dark apple sauce and plums stewed in brandy $(6,7,1,9)$	12,50€		
beef			
Grilled beef sirloin served with garlic butter, baked vegetables, hot jalapeño peppers, capers and crispy potato slices $(1, 7, 5)$	14,00€		
Beef tenderloin steak with green peppercorn sauce, dried plums stuffed with duck and chicken liver, and a crushed potato with baked goat cheese (7, 6, 1, 9, 8	18,50€		
fish and seafood			
Royal shrimps and squids fried in garlic butter served with green beans and cherry tomatoes (2, 1, 7, 14)	14,50 €		
Oven-baked salmon with creamy sparkling wine sauce served with mussels, shrimps and mashed potatoes with cheese (4, 7, 2, 14)	14,50€		
Pikeperch baked in butter served with sorrel sauce, spinach, mashed potatoes and pumpkins, tomato and leek salad (4, 7, 1, 9)	12,50 €		
vegetarian and vegan dishes			
Cheesesteak served with baked vegetables, creamy pea purée and sweet potato fries (8, 7)	10,00 €		
Vegan burger with sweet potato fries (1)	6,50€		
pasta			
Black spaghetti with seafood flavoured with cream sauce and saffron $(1, 3, 2, 14, 7)$	12,00€		
Asian noodles with chicken, shrimps and hot oyster sauce (7,1,3,2,11,6,14,9)	8,50€		

crêpes

Crêpes with curd cream flavoured with mango and cherry purée (3, 7, 1)		4,00€	
Crêpes with orange and liqueur sauce served with vanilla ice cream $(3,7,1)$		5,50€	
DESSERTS			
Ice cream dessert with mango and barley malt (7, 8, 1)	d hazelnut purée and caramel crisp made of	5,50€	
Baked brie cheese with poppy seed crust served with caramelised pears and honey dressing (7)		4,90€	
Classic Napoleon cake flavoured with beer caramel (1, 3, 7)		5,50€	
GARNISHES			
Fresh vegetables	(150 g)	1,80€	
Baked vegetables	(120 g)	1,80€	
Rice	(150 g)	1,50€	
Potatoes (boiled, deep-fried)	(150 g)	1,80€	