

## CAVIAR MENU



### MOTTRA FINEST STERLET

Sterlet is the smallest species of sturgeon that has almost disappeared from the market in the past 50 years. Caviar of sterlet is very rare. In times of The Tsardom of Russia, it was believed that this type of caviar is the best and was available only for Russian tsars, Iranian shahs, and Austrian emperors. The caviar size ranges from 1.5 mm to 2 mm. The colour is grey. The taste is rich and flavourful.

30 g | 75

50 g | 120

### MOTTRA FINEST OSETRA

Osetra is a gourmet caviar known all around the world. The caviar ranges in size from 2 mm to 3 mm and its colour can be black or grey. The taste is very light and subtle - a true delight for the connoisseur.

30 g | 85

50 g | 130

# OYSTER MENU



## POESIE NO.2

Poesie oysters from Normandy, France, have a very soft and meaty texture. They were awarded the prestigious gold medal at the Salon de l'Agriculture de Paris in 2020.

3 pcs | 16

## GILLARDEAU NO.2

Farmed in La Rochelle and the Île d'Oléron in western France, Gillardeau oysters are some of the finest French rock oysters on the market. Ultimately deemed to be the "Rolls-Royce of oysters" by many, this significant oyster is one not to be missed and a must try for any oyster aficionados.

3 pcs | 19

## LA LUNA NO.2

La Luna is a new high-end special French oyster from the city of Brittany, with a unique fine taste. Served with watermelon and tell cherry pepper, Mignonette sauce with pomegranate juice, traditional Mignonette sauce and lemon.

3 pcs | 21

## STARTERS



**GREENLAND HALIBUT CEVICHE** 18

Tiger's milk | mango | passionfruit | citrus | coriander oil

**BLACK ANGUS BEEF TARTARE** 22

Potato Pavé | roasted capers | baby peppers | smoked egg yolk

**BURRATA DI BUFALA** 16

Heirloom tomatoes | double dried Moroccan olives | semi-dried tomatoes | raspberry Vinaigrette

**CREAMY FISH SOUP** 12

Salmon mi-cuit | green apple croquette | radish | caviar | green oil

## SALADS



### YELLOW FIN TUNA ALE NICOISE 18

Marinated Kenya beans | Romaine salad leaves |  
roasted princess amandine potatoes | quail eggs |  
roasted capers | semi-dried tomatoes

### CLASSIC CAESAR SALAD 12

Local hard Džiugas cheese | croutons | Caesar dressing

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#### *Extras*

Crispy smoked bacon (+6)

Corn-fed chicken breast (+12)

King prawns (+14)

## SANDWICHES

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### **K CLUB SANDWICH**

20

Corn-fed chicken breast | smoked bacon | free range egg | fries | fresh salad

### **SIGNATURE DISH:**

28

### **DUKES WAGYU BEEF BURGER**

Gruyere cheese | smoked bacon | fries | fresh salad

### **VEGAN AVOCADO SANDWICH**

18

Polar bread | grilled eggplant | sun-dried tomato aioli | crispy vegetable tempura | fresh salad

## MAINS



<b>USA BLACK ANGUS BEEF FILLET</b>	<b>54</b>
Crunchy potatoes   salad bouquet   classic red wine sauce	
<b>OCTOPUS FROM MEDITERRANEAN SEA</b>	<b>28</b>
Sweet potatoes   miso   marinated kale cabbage   Chimichuri sauce	
<b>YELLOW FIN TUNA STEAK</b>	<b>30</b>
Green peas puree   green Italian vegetables   sugar snaps   young broccoli stems   marinated mustard   zucchini verte	
<b>KING PRAWN PASTA</b>	<b>26</b>
Handmade Tagliatelle   sea weed sauce   chili peppers	
<b>TRUFFLE RISOTTO</b>	<b>22</b>
Lithuanian hard cheese   truffle   seasonal mushrooms	

## DESSERTS

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### RASPBERRY FONDANT 12

Earl Grey ice cream | chocolate soil | fresh berries

### SIGNATURE DESSERT: HONEY CAKE 10

Sour cream frosting | honey sponge | caramel

### COCONUT CHEESE CAKE 12

Dates | coconut | sea buckthorns

### SELECTION OF HOMEMADE ICE CREAM AND SORBET 3

1 scoop

Kindly ask the waiter about the ice cream and sorbet selection for the day

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*Please let us know if you have any dietary requirements or intolerance.*