

**BEER ON TAP**

Lithuanian craft beer *Sakai Sakai/ Marakešas* 0,4 l 4,70 €

**BEER BY BOTTLES**

Lithuanian craft beer *Burbulose/ Nemiegosė Pareigosė* 0,3 l 4,00 €  
 Corona Extra 0,33 l 3,50 €  
 Guinness Original 0,33 l 3,50 €  
 Clausthaler Unfiltered non-alcoholic 0,33 l 3,50 €

**CIDER**

Jean Lorent Bouche 0,75 l 15,00 €  
 „El Gaitero“ apple cider 0,5 l 6,50 €  
 Non-alcoholic cider 0,33 l 3,50 €

**VODKA 40 ml**

Stumbras Premium Organic 3,00 €  
 Belrose Ultra Premium 4,00 €  
 Grey Goose Original 6,00 €  
 Grappa Franciacorta Barricata 4,00 €

**ABSINTH 40 ml**

Classic Ternet Absinthe 5,00 €

**CALVADOS 40 ml**

Calvados Michel 4,00 €

**VERMOUTH 80 ml**

Lustau Rojo 5,00 €  
 Cuciello Bianco 5,00 €

**LIQUEUR 40 ml**

Limoncello 3,00 €  
 Sambuca 3,50 €  
 Carolans 3,50 €  
 Lithuanian quince liqueur 4,00 €

**HERB LIQUEUR 40 ml**

Trejos devynerios 4,00 €  
 Jagermeister 4,00 €

**RUM 40 ml**

Plantation Silver/ Dark 5,00 €  
 Matusalem Platino 5,00 €  
 Matusalem Gran Reserva 15 YO 6,00 €

**BLENDED WHISKEY 40 ml**

Bushmills Original 4,00 €  
 Red Label 4,00 €  
 Jack Daniel's 4,50 €  
 Nikka From The Barrel 7,00 €

**SINGLE MALT WHISKEY 40 ml**

James Kilton 5,00 €  
 Ledaig 10 YO 6,00 €  
 Bunnahabhain 12 YO 7,00 €  
 Glen Turner 12YO 7,00 €

**BURBONAS 40 ml**

Ewan Williams Black Label 4,00 €

**GIN 40 ml**

Cantarelle Gin de Provence 5,00 €  
 Cantarelle Gin de Provence Exclusive 6,00 €

**TEQUILA 40 ml**

Jose Cuervo Reposado 4,00 €  
 Don Ramon Silver 4,00 €

**MEZCAL 40 ml**

Dangerous Don Espadin 7,00 €

**COGNAC 40 ml**

Comte Joseph 5,00 €  
 Chateau de Montifaud Cognac Aariane V.S.O.P. 7,00 €  
 Hennessy X.O. 23,00 €

**BRANDY 40 ml**

Ronsard Napoleon 5YO 4,00 €

**MINERAL WATER**

S. Pellegrino/ Aqua Panna 0,25 l / 0,7 l 2,00 / 3,50 €  
 Tab water 0,750 l 2,00 €

**SOFT DRINKS**

*Kombucha* (fermented ice tea 0,3 l) 4,00 €  
 Rose Lemonade 0,33 l 2,50 €  
 Birch sap 0,33 l 2,50 €  
 Pepsi Cola, Pepsi Cola „Zero“ 2,50 €  
 Juice 0,2 l 2,50 €  
 Freshly squeezed juice (orange/ grapefruit) 5,00 €  
 Kvass 0,33 l 2,50 €  
 Green smoothie 4,00 €

**HOT DRINKS \***

Loose leaf tea (black chocolate/ green/ fruit/ rooibos/ herbal/ spice) 3,00 €  
 Hemp leaf tea 3,00 €  
 Black Coffee/ Espresso 2,50 €  
 Coffee with milk 3,00 €  
 Cappuccino 3,50 €  
 Latte 3,50 €  
 Šalta kava 4,00 €  
 Airiška kava 6,00 €  
 Decaf coffee 3,50 €






\* Non dairy - almond milk 50 ml/ 200 ml - 0,50/1,50 €. Ask the waiter.





Food menu







### TAPAS

-  Tapas plate (*Angliukas* cheese, crushed green olives, *grissini* with *Parma* ham, marinated mushrooms, tapenade *provençale*) 16,00 €
-  Set of cheeses served with our apricot jam 16,00 €
- Classic French spread *Tapenade Provençale* 6,00 €
- Fried cheese balls with paprika sauce (5 pieces) 8,00 €
-  *Gambas al ajillo* (fried shrimp with garlic) (6 pieces) 9,00 €
- Baked *Camembert* cheese with thyme, basil and honey 9,00 €
-  Homemade marinated black olives 5,00 €
-  Marinated crushed green olives 5,00 €
-  *Chorizo* sausage cooked in *Pinot noir* sauce 8,00 €
- Lithuanian snails prepared in burgundy way (6/ 12 pieces) 9,00 €/ 16,00 €
-  Stuffed *Patagonia* squids 10,00 €

### SNACKS

-  Salmon tartar with fresh cucumber, *ricotta* and dill 11,00 €
- Golden beetroot *carpaccio* with baked goat cheese and blueberry jam made with *Barolo* 9,00 €
- Beef *carpaccio* with capers and artichokes 11,00 €
-  Octopus with fennel and fresh orange, served with *Yuzu* olive oil 11,00 €
- Homemade chicken liver pate, with onion *confiture* and candied orange peel 9,00 €
- Burata* with low temperature roasted tomatoes, pine nuts and fresh basil sauce 10,00 €

### SALAD AND SOUPS





-  Vegetable salad with *Serano* and *Gorgonzola*, topped with seasonal berries and served lemon, honey and mustard sauce 10,00 €
-  Caesar salad with grilled chicken breast/ shrimp 9,00 €/ 11,00 €
-  French fish soup 10,00 €
-  Pumpkin soup with coconut milk served with fresh orange 8,00 €








 Gluten free

If you suffer from a food allergy or intolerance, please let the staff know upon placing your order.



### FIRST COURSES

-  Mussels *alla provençale* (500 g/ 1000g) with Belgian fries 14,00 €/ 26,00 €
-  *Casarecce* with morels and *Pinot noir* sauce 11,00 €
-  *Risotto* with boletus and morels and truffle oil 12,00 €
-  *Risotto* with seafood 14,00 €
- Squid ink pasta with seafood and fried cherry tomatoes 13,00 €
- Paella Valenziana* (chicken and seafood stew, for 2 pers.) (cooking time 45 min.) 28,00 €

### SECOND COURSES

- Caramelized salmon steak served with lentils and *Romanesco* sauce 18,00 €
-  Traditional French sausage *Boudin Blanc*, served with mashed potato and onion *confiture* 14,00 €
-  Grilled octopus with sweet potato and *chorizo* 26,00 €
- Chicken Normandy with cider sauce, caramelized baby carrots and champignons 15,00 €
-  *Confit de canard* with roasted potatoes, red wine poached pear and cranberry sauce 18,00 €
-  Lithuanian beef *filet mignon* steak with cherry tomatoes, pea pods and pepper sauce 30,00 €
-  Slow-braised beef cheek with mashed potatoes 20,00 €

### DESSERTS

- Caramelized pear pie (cooking time 25 min.) 10,00 €
-  *Crème Brûlée* 5,00 €
-  Authentic Italian lemon sorbet 4,00 €
- Chocolate *soufflé* with ice cream 6,00 €
- Tiramisu* 6,00 €
- Vanilla coconut milkshake 6,00 €
- Cheesecake with mango sauce 5,00 €

