

MENIU

MENU





ĮSPĖJIMAS DĖL ALERGENŲ

PATIEKALUOSE GALI BŪTI ALERGENŲ: 1 -PIENO, 2 - KIAUŠINIŲ, 3 - GLITIMO,
4 - SOJŲ PRODUKTŲ, 5 - RIEŠUTŲ, 6 - ŽUVIES, 7 - VĖŽIAGYVIŲ, 8 - MOLIUSKŲ.
9 – SEZAMŲ SĖKLOS, 10 – SALIERŲ, 11 – GARSTYČIŲ.

KLAUSKITE PADAVĖJO (-S)

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN
THESE INGREDIENTS: 1 - MILK, 2 - EGGS, 3 - WHEAT, 4 SOY, 5 - NUTS, 6 - FISH,
7 – CRUSTACEAN, 8 – SHELLFISH, 9 – SESAME SEED, 10 – CELERY, 11 – MUSTARD.

ASK THE WAITER



tinka veganams / vegan



TARTARE – TOTORIAN STEAK

Salmon fillet tartar 12.00
(shallots, tangerine & orange reduction, mango – passion fruit gel, Wasabi mayonnaise)

Aged beef tenderloin tartar with a twist of Stumbras Devynerios extract 14.00
(Ciabatta Nerone, sun dried tomatoes, shallots, truffle mayonnaise, Tartar sauce, Parmigiano Reggiano, smoked egg yolks shavings)

Dried tomato tartar 12.00
(sun dried tomatoes, avocado, red onion, buckwheat popcorns, smoked olive oil, parsnip chips)

TATAKI


Red tuna fillet 12.00
(black olive and cashew “earth”, semi – dried tomatoes, capers, mango – passion fruit gel, Wasabi mayonnaise, ginger Chili dressing)

CARPACCIO

Salmon Gravlax 12.00
(capers, mango – passion fruit gel, Wasabi mayonnaise, trout caviar)

Duck breast Prosciutto 12.00
(orange, semi – dried tomatoes, caramelized onions, chive Salsa Verde, Chimichurri sauce, Parmigiano Reggiano)

OTHER „RAW“ APPETIZERS

Fermented beetroot  10.00
(cucumber Kimchi, buttermilk cream, smoked egg yolk shavings, homemade potato julienne)

Flamed herring Matje 10.00
(potato – leek cream, roasted leek julienne, buckwheat popcorns, trout caviar)

SNACKS WITH WINE AND BEER

Cured and smoked meat board 12.00

Soft and hard cheese board 12.00

Hot cheese donuts 8.00
(served with sour cream – honey sauce)

Fried bread with curd cheese dip 6.00

Home marinated olives  6.00

SOUP

Fish & seafood Bouillabaisse 14.00
(salmon, cod, shrimps, mussels, tomatoes, saffron, served with toasted Ciabatta Nerone)

Pulled duck meat Chili 12.00
(mashed dried tomatoes, beans, corn, served with nachos)

SALAD

Caesar salad with:

- chicken breast 10.00
- salmon Gravlax 12.00
- tiger shrimp (5 pcs.) 12.00

Niçoise with seared red tuna fillet 14.00

(lettuce, eggs, asparagus, home marinated olives, cherry tomato, mustard mayonnaise)

Avocado and corn  10.00

(cherry tomato, cucumber, red onion, Chimichurri sauce)

Serano ham with grilled Halloumi cheese 12.00

(cress, pear, asparagus, pomegranate seeds, smoked olive oil balsamic dressing)

BURGERS

Black Angus beef 16.00

(flamed paprika, onion, roasted bacon, lettuce, pickled cucumber, Hickory Mayo sauce, Cheddar cheese; served with French fries)

Duck with smoked bacon 14.00

(caramelized onions, tomatoes, lettuce, Halloumi cheese, smoked apple BBQ sauce; served with French fries)

MAIN COURSE

Aged beef (*grass fed*) tenderloin 35.00

(potato – leek mash, asparagus, chive Salsa Verde, Chimichurri sauce)

Beef cheek 20.00

(potato – parsnip mash with truffle flavour, Portobello mushrooms, red wine & boletus sauce)

Smoked pork ribs 18.00

(home made plum and dark beer BBQ sauce, oven baked sweet potatoes with sesame seeds, apple – fennel salad)

Duck breast 20.00

(rhubarb – strawberry Confit, potato – parsnip mash, asparagus, rhubarb – pomegranate wine sauce)

Pike – perch loin 18.00

(chickpea cream with coconut milk, apple & mango Curry sauce, mussels, purple carrots and paprika)

Mussels (1 kg) in white wine cream sauce 18.00

(served with garlic buttered Ciabatta)

Chickpea Curry  15.00

(with paprika, dried tomatoes, coconut milk, colored carrots)

DESSERT

Pavlova 8.00

(meringue, mascarpone cream, berries, lime sorbet)

Cheese cake with mango and passion fruit 7.00

Home made ice cream (1 ball / 50 g) 3.00

(strawberry, mint, buckwheat, chocolate – sesame, other flavors, ask the waiter)

