

A LA CARTE



"Two senses" is for two experiences: the restaurant & the bar.

It's the harmony of fire in the kitchen and the ice at the Bar. Perfectly matched together and complementing each other for a united dining experience.

Here at "Two senses" we aim to create new tastes and flavors inspired by local gardens, forests, seas, rivers, and seasons.

Discover two: the taste & the emotion.

APPETIZERS

MUSHROOM PIE 11,00
Fermented autumn fruits | Cauliflower
marinated in beetroot juice |
Hard cheese | Herb oil

BAKED CHEESE 10,00
Honey | Smoked bacon | Beetroot |
Pickled black currants | Salted apples |
Black plums in wine | Various salad

BEEF CARPACCIO 15,00
Fried capers | Apples | Pickled mustard |
Chimichurri sauce | Hard cheese |
Parsley cheese cream | Spinach crisps

BEEF TONGUE 12,00
Fried potatoes | Beef jelly |
Horseradish cream with parsley |
Garden herbs | Pickled black currants |
Pickled cauliflower

SALTED ARCTIC CHAR 13,00
Fermented apples | Semi-dried cherry
tomatoes | Soft cheese | Buckwheat
crisp | Greens

SNACK PLATE TO SHARE 22,00
Lithuanian cheeses | Cured and smoked
meats | Peppers stuffed with cheese |
Crispy bread sticks | Cheese sauce |
Marinated olives | Homemade jam

**CREAMY BEETROOT
SOUP** 7,00
Forest mushrooms | Barley |
Apple and beetroot tartare |
Cream cheese | Herb oil

BEEF SOUP 9,00
Autumn root vegetables |
Tomatoes | Caraway | Garlic bread

SOUPS



MAIN COURSES

VENISON 29,00

Celery root | Chopped forest mushrooms | Pickled currants | Cabbage chips | Red wine sauce

BARLEY RISOTTO 14,00

WITH MUSHROOMS

Celery cream | Hard cheese | Forest mushrooms | Pickled apples | Greens

BEEF TENDERLOIN 32,00

FROM LOCAL FARMERS

Fried potatoes with mustard | Crispy Onions | Autumn vegetable ragout | Mushrooms | Beef broth sauce | Greens

RABBIT LEG 18,00

WITH BACON

Mashed potatoes with celery | Kale | Baked beets and pickled apples | Chive sauce

BEEF CHEEK 22,00

Mashed potatoes with hemp seeds | Pickled cauliflower | Caramelized onions | Meat broth sauce | Greens

SMOKED DUCK BREAST 20,00

Cereal with mushrooms | Onion caramel | Fermented apples | Dried plums | Red wine sauce

ARCTIC SHAR FILLET 21,00

Young potatoes | Fried fish ball | Celery root | Burnt butter and celery cream | Kale | Glazed roasted beets | Chive sauce

SLOW COOKED LAMB SHANK 28,00

24 hours slowly cooked in its own juice | Mashed potatoes | Baked beets | Fermented apples | Broth sauce | Herb oil

ADDITIONALLY

Vegetable and mushroom ragout 4,00

Various fresh garden vegetables 4,00

Young potatoes | Crispy onions 4,00

Mashed potatoes | Hemp seeds 4,00

DESSERTS

ICE CREAM 5,00

Choose your favorite toppings

APPLE PIE 6,00

Cardamom | Cinnamon | Roasted nuts | Chocolate

NAPOLEON CAKE 7,00

Blackcurrants