

# 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

### TOMATO GARDEN 12,00

Assorted tomatoes | whipped burrata | rhubarb | blackcurrant gel | fresh berries | nuts | greens | honey and lavender sauce

### BURNT SMOKED EEL 16,00

Potato croquettes with caraway | apple jelly | pickled onions | creamy white cheese with horseradish | young herbs

### HERRING IN GREEN 14,00

Young herring | apples and pickles | onion gel | mint yogurt | potato and cottage cheese croquettes | caraway oil

### PASTRAMI BEEF 18,00

Pickled cucumbers and apples | caramelized onions | sea buckthorn | radish | aged cheese | nuts | pepper sauce | celery chips | sourdough bread

### DUCK CROQUETTES 17,00

Caramelized onion cream | blackcurrant gel | rhubarb | fermented radish | lemon mint yogurt sauce | chervil | spring greens

### TIGER PRAWNS 19,00

Sea buckthorn | roasted broccoli stems | baby spinach | cherry tomatoes | spring greens | sourdough bread

### GARDEN VEGETABLES AND BEET SPHERES 15,00

Crispy nuts | fermented radishes | celery chips | wild herb sauce

### SNACK PLATE 25,00

Lithuanian cheeses | cured and smoked meats | cheese-stuffed peppers | crispy breadsticks | cheese sauce | pickled olives | homemade jam

## SOUPS

### FISH SOUP 9,00

Pike perch roll with Savoy cabbage | octopus tartar | fresh herb oil | celery chips

### BEEF SOUP 11,00

Slow-cooked beef | garden sugar snap peas | caraway and herb oil | garlic sourdough bread

Please inform a member of staff if you have any allergies or dietary requirements.



## MAIN COURSES

### BEEF TENDERLOIN 38,00 FROM LOCAL FARMERS, 200G

Caraway potato croquettes | salted caramelized onions | grilled vegetables | fermented radishes | Lithuanian chimichurri with dill and honey | red wine and broth sauce | popped buckwheat crumbs

### BEEF CHEEK 29,00

Buttery mashed potatoes and carrots | baby spinach | apples and pickles | cauliflower stewed in cream | meat broth sauce

### SLOW COOKED LAMB SHANK 33,00

Creamy mashed potatoes | onion gel | lightly pickled cucumbers and radishes | roasted celery | broth sauce

### HALIBUT 27,00

Black lentils | shrimps | smoked multicolored carrots | cauliflower | carrot cream | wine-cream and miso sauce | lemon thyme oil

### DUCK BREAST 25,00

Lavender new potatoes | wild broccoli | carrot cream | rhubarb and broth sauce | popped buckwheat

### OCTOPUS 30,00

New potatoes | smoked bacon crisps | sugar snap peas | wild broccoli | roasted cherry tomatoes | onion gel | lemon herb sauce

### CORN CHICKEN 20,00

Potato and cottage cheese croquettes | caraway | cauliflower textures | smoked spring carrots | apple jelly | wine and cream sauce | herb oil

### SMOKED MULTICOLOURED CARROTS 16,00

Whipped burrata | nuts | black lentils | wild herb sauce | honey | lavender

## DESSERTS

### ICE CREAM 7,00

Served with your selected toppings

### CURD CHOCOLATE MOUSSE 9,00

Raspberry and rose sauce | rhubarb caviar | crispy crumbs | fresh berries

### CITRUS WITH BASIL 8,00

Crumble base | citrus yuzu cream | basil sauce | lemon meringue | basil sorbet

## ADDITIONALLY

Freshly pickled cucumbers	5,50
Leafy vegetable salad	5,50
Grilled fresh vegetables	5,50
Baked new potatoes with herbs	5,50

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