

ΜΙŚΚΕ

FOR FAMILIES AND STORIES

FOREST BREATH - A GENTLE INVITATION TO ENJOY A CULINARY JOURNEY THROUGH DELICATE LAYERS OF FLAVOUR AND TEXTURE, REFLECTING THE HARMONY AND TRANQUILLITY OF NATURE.

FOREST GREETING

GRAIN BREAD AND BUTTER

FOREST PATHS - LIGHT AND SUBTLE DISHES REMINISCENT OF PEACEFUL WALKS ALONG WOODLAND EDGES.

FOREST DEW - THE FIRST SIP - WARMING, REFRESHING, AND OPENING THE JOURNEY OF THE SENSES.

COLD BEETROOT SOUP 3,7,10	6€
Pickled quail eggs / potatoes / dill oil	
CHICKEN BROTH WITH DUMPLINGS 1,3,7	8 €
Chicken broth / basil and ricotta dumplings / dill cream	
FISH SOUP 4.7	11 €
Halibut / carrot and fish broth / prawns / basil oil	
SOUP OF THE DAY	4,50 €

FOREST FOLIAGE - CRISP, REFRESHING, AND VERDANT - LIKE LIGHT FILTERING THROUGH THE TREES.

CAESAR SALAD WITH CHICKEN OR PRAWNS 1,3,4,7,10	14 €
Romaine lettuce / anchovy cream / cured ham / colourful tomatoes / hard cheese cloud	
SALAD WITH GRILLED BEEF CARPACCIO ^{3,6,7,10} Assorted greens / pickled onions / citrus and truffle cream / grilled carpaccio	16 €
FRESH BURRATA ^{7,8}	14 €

Tomatoes and strawberries / basil sorbet / pine nuts / pita bread

FOREST STEPS - SMALL BUT VIVID FLAVOUR EXPERIENCES - DISCOVERIES ALONG THE WAY.

OYSTER MUSHROOM SKEWERS FROM THE FOREST TRAIL ^{7,9} Pickled vegetables / potato crisp	14	€
CHICKEN MEATBALLS ^{1,7,11} Hummus / cucumber yoghurt	14	€
WHIPPED AUBERGINE ^{1,7,8,11} Aubergine / cheese and hazelnut crisp / pomegranate / pita with smoked paprika butter	14	€
BEETROOT FALAFEL ^{1,3,5,7} Nut yoghurt / falafel / basil oil	14	€
TUNA WITH WATERMELON ^{3,4,6,10} Raw tuna / juniper-infused watermelon / citrus and truffle cream / coriander / chapala pepper	17	€
BAKED CAMEMBERT ^{1,3,7} Wine-stewed grapes / pita	15	€
GRILLED TIGER PRAWNS ^{1,7} Sun-dried tomatoes / garlic / pita bread	15	€
ANCHOVIES 1.4.7.8 Asparagus and colourful tomatoes / marinated anchovies / hemp halva / pita with browned butter	15	€
HUMMUS WITH SUN-DRIED TOMATOES 1,3,7,11 Hummus / vegetable sticks / pita with smoked paprika butter	12	€

FOREST DEPTHS - RICH AND INTENSE DISHES REVEALING THE DEEP ROOTS OF FLAVOUR AND THE BOUNTY OF NATURE.

FISH AND POTATO 1.3,4,7,10 Tempura cod / potato nest / caper mayonnaise / green peas	17	€
RICE PORRIDGE 4.7.9 Oyster and shiitake mushrooms / smoked eel / crisp salad / puffed ric	17 ce	€
RABBIT WITH PORCINI MUSHROOMS 7 Rabbit / mashed potatoes / tomatoes with cream	18	€
OX TONGUE ^{3,7,9,10} Smoked potatoes and corn / caper mayonnaise	19	€
SMOKED PORK RIBS ^{7,10} Potato nest / pickled cucumbers / rhubarb glaze	23	€
BEEF TENDERLOIN ^{5,7} Carrots with yoghurt / charred padrón peppers / pepper sauce	29	€
WHITE CABBAGE 1.7.8.9 Pearl barley / whipped burrata / pine nuts	16	€
LAYERED VEGETABLE PIE ^{7,9} Coloured courgettes / aubergine / tomatoes / crisp salad	16	€
CHICKEN PIE ⁷ Chicken / peas / corn / mashed potatoes	15	€
ANYKŠČIAI DUMPLING ^{1,3,7,10} Beef / shiitake purée / puffed buckwheat / wood sorrel / basil	15	€
DUMPLINGS IN THE FOREST ^{1,3,7} Dumplings / egg cream / cracklings	14	€
BEEF BURGER ^{1,3,7,10} Basil mayonnaise / caramelised onions	14	€
EXTRA: FRENCH FRIES	2 (€

FOREST SWEETNESS - SUBTLY SWEET, REFRESHING DESSERTS CONCLUDING THE CULINARY JOURNEY.

APPLE PIE MIŠKE ^{1,3,7,8}	7	€
Apples / curd ice cream		
BAKED CARAMEL CREAM 3.7	8	€
Egg cream / rhubarb		
BOWL OF FOREST BERRIES 1,7,8	9	€
Hazelnut crunch / poppy seed milk cream / forest berry compote		
SPA VILNIUS HOMEMADE ICE CREAM 3,7	6	€
Curd / ask the waiter		

REFRESHMENT FROM SPRINGS - NATURAL, REFRESHING, AND THEMED DRINKS COMPLEMENTING THE FLAVOUR EXPERIENCE.

MADE IN MIŠKE

HOMEMADE GRAPE LEMONADE	4,50 €
NATURAL CBD HEMP LEMONADE	6€
GREEN SMOOTHIE	5€
Salad leaves, apples, kiwis	

CARBONATED DRINKS

KAIKAM KOMBUCHA	4,50 €
ACALA KOMBUCHA (750 ML)	15 €
ON LEMON LEMONADES	4 €
KVASS	3 €
J. GASCO LEMONADES	4 €
COCA COLA / SPRTTE / FANTA / SCHWEPPES	2.50 €

NATURAL WATER

MELT WATER CARBONATED / NON-CARBONATED (750 ML)	4,50 €
NEPTŪNAS CARBONATED / NON-CARBONATED (330 ML)	2,50 €

TO WARM YOU UP

BLACK COFFEE / ESPRESSO	2,80 €
LATTE / CAPPUCCINO / ESPRESSO MACCHIATO	3,20 €
ACORN COFFEE	3€
SEA BUCKTHORN OR GINGER TEA (MASHED WITH HONEY)	4 €
LOOSE LEAF TEAS	4 €
White / green / black / fruit / Red Rooibos / herbal	

ALLERGENS

1 Cereals containing gluten & products thereof

Namely wheat (including specific varieties like spelt and Khorasan), rye, barley, oats and their hybridised strains

- 2 Crustaceans & products thereof
- 3 Egg & products thereof
- 4 Fish & products thereof
- 5 Peanut & products thereof
- 6 Soybeans & products thereof
- 7 Milk & products thereof, including lactose
- 8 Nuts & products thereof

Other than nuts used in the manufacture of distillates of alcohol, including ethyl alcohol of agricultural origin

- 9 Celery & products thereof
- 10 Mustard & products thereof
- 11 Sesame seeds & products thereof
- 12 Sulphur dioxide & sulphites

At concentrations of more than 10 mg/kg or 10mg/L in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers

- 13 Lupin & products thereof
- 14 Shellfish & products thereof