



MIŠKE

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 AND OPENING THE JOURNEY OF THE SENSES.

CREAMY MUSHROOM SOUP ^{7,12}	6 €
Forest mushrooms / fried mushrooms / vegetables / sour cream	
CHICKEN BROTH WITH RAVIOLI ^{1,3,6,7,9,12}	8 €
Chicken broth / basil and ricotta ravioli / dill cream	
FISH SOUP ^{4,7}	11 €
Halibut / carrot and fish broth / prawns / basil oil	
SOUP OF THE DAY	4,50 €

SOUPS

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	
SALAD WITH GRILLED BEEF ^{3,6,7,10}	17 €
Assorted greens / pickled onions / citrus and truffle cream / grilled beef	
SEASONAL VEGETABLES WITH SHREDDED BURRATA ^{7,8}	14 €
Roasted pumpkin / caramelized beetroot / burrata / arugula / pine nuts	

SALADS

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

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

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

ATLANTIC COD 1,3,4,7	19 €
Cod / chickpeas / hot vegetables / kataifi	
RICE PORRIDGE 4,7,9	17 €
Smoked eel / popcorn rice / crispy salad	
RABBIT WITH PORCINI MUSHROOMS 1,3,7	18 €
Braised rabbit / mashed potatoes / traditional tomato salad / kataifi	
OX TONGUE 3,7,9,10	19 €
Smoked potatoes and corn / caper mayonnaise	
SMOKED PORK RIBS 7	23 €
Amandine potatoes with rosemary butter / bowl of fresh salad	
BEEF TENDERLOIN 7,12	29 €
Grilled vegetables / mushrooms / pepper sauce	
WHITE CABBAGE 1,7,8,9	16 €
Pearl barley / whipped burrata / pine nuts	
LAYERED VEGETABLE PIE 7,9	16 €
Coloured courgettes / aubergine / tomatoes / crisp salad	
CHICKEN PIE 7	15 €
Chicken / peas / corn / mashed potatoes	
SALMON WITH SMOKED BEETS 4,7,12	21 €
Salmon fillet / smoked beetroot cream / Bolivian quinoa / peas	
DUMPLINGS IN THE FOREST 1,3,7	14 €
Dumplings / egg cream / cracklings	
BEEF BURGER 1,3,7,10	14 €
Basil mayonnaise / caramelised onions	
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	
BUCKWHEAT CRÈME BRÛLÉE ^{3,7}	8 €
Crème brûlée with buckwheat / cracked buckwheat	
BEETROOT BROWNIES ^{1,7,8}	7 €
Chocolate cake / beetroot / forest greens	
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	5 €
NATURAL CBD HEMP LEMONADE	6 €
GREEN SMOOTHIE	5 €
Salad leaves, apples, kiwis	

CARBONATED DRINKS

KAIPKAM KOMBUCHA	4,50 €
ACALA KOMBUCHA (750 ML)	15 €
ON LEMON LEMONADES	4 €
KVASS	3 €
J. GASCO LEMONADES	4 €
COCA COLA / SPRITE / FANTA / SCHWEPPEs	2,50 €

NATURAL WATER

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

TO WARM YOU UP

BLACK COFFEE / ESPRESSO	3 €
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