

# MENU





## **ĪSPĒJIMAS DĒL ALERĢENŪ**

**PATIEKALUOSE GALI BŪTI ALERĢENŪ: 1 -PIENO, 2 - KIAUŠINIŪ, 3 - GLITIMO,  
4 - SOJŪ PRODUKTŪ, 5 - RIEŠUTŪ, 6 - ŽUVIES, 7 - VĒŽIAGYVIŪ, 8 - MOLIUSKŪ.  
9 – SEZAMŪ SĒKLOS, 10 – SALIERŪ, 11 – GARSTYČIŪ.  
KLAUSKITE PADAVĒJO (-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**

## TARTARE – TOTORIAN STEAK

**tartar** FISH TARTARE with a twist of Stumbras Devynerios extract

**Salmon fillet**

(shallots, tangerine & orange reduction, mango – passion fruit gel)

12.00

**tartar** MEAT TARTARE with a twist of Stumbras Devynerios extract

**Beef tenderloin**

(garlic *Ciabatta*, sun dried tomatoes, hard cheese, truffle mayonnaise)

12.00

## TATAKI

**Red tuna fillet**

(black olives “earth”, semi – dried tomatoes, capers, mango – passion fruit gel, Wasabi mayonnaise, ginger chilli dressing)

14.00

## CARPACCIO

**Salmon Gravlax**

(capers, mango – passion fruit gel, Wasabi mayonnaise, balsamic caviar)

12.00

**Duck breast Prosciutto**

(orange, semi – dried tomatoes, hard cheese, caramelized onions)

12.00

**Beetroot**

(beetroot – apple mousse, balsamic cranberry vinegar cream, apple gel, lyophilized cranberry, chive oil)

10.00

## SALAD, STARTERS

**CAESAR salad with:**

- **chicken breast**

10.00

- **salmon Gravlax**

12.00

- **tiger shrimp (5 pcs.)**

12.00

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**Beef tongue (served hot)**

(prune Consommé, black salsify mousse, caramelized onions, potato “nests”)

10.00

## SNACKS WITH WINE AND BEER

**Cured and smoked meat board**

12.00

**Soft and hard cheese board**

12.00

**Fried bread with curd cheese dip**

6.00

**Home marinated olives** 🍷

6.00

## SOUP

**Langoustine broth with mussels** 14.00  
(tiger shrimp, semi – dried tomatoes, served with toasted Ciabatta)

**Cream of blue cheese and horse radish** 10.00  
(toasted Ciabatta with caramelized onions and bacon jam)

## MAIN COURSE

### BURGERS

**Beef tenderloin with Chorizo** 14.00  
(beetroot candy, semi – dried tomatoes, smoked apple BBQ sauce, arugula, Cheddar cheese; served with French fries)

**Duck with smoked bacon** 12.00  
(stewed apples, semi – dried tomatoes, smoked apple BBQ sauce, arugula, caramelized onions and bacon jam; served with French fries)

**Dry aged beef entrecote** 34.00  
(potato *Gratinée* , lightly smoked Shimeji mushrooms, green pepper sauce)


**Beef cheek** 18.00  
(potato *Gratinée* , pan fried curveballs and Portobello mushrooms, red wine sauce)

**Iberico pork neck** 18.00  
(celery – horse radish sauce, parsnips, beetroot, Gravy sauce)

**Duck breast** 18.00  
(wholemeal, pumpkin cream, Romanesco cabbage, apple – beetroot sauce)

**Pike – perch loin** 16.00  
(pumpkin Risotto, apple – mango Curry, baked green apples)

**Mussels (1 kg) in white wine cream sauce** 18.00  
(garlic buttered Ciabatta)

**Mushroom Risotto**  16.00  
(Shimeji and Portobello mushrooms, curveballs, truffle oil, vegan hard cheese)

## DESSERT

**Caramelized apple pie** 7.00  
(with vanilla ice cream)

**Classic *Crème Caramel*** 7.00  
(with lyophilized raspberry)

**Chocolate Tartalette** 8.00  
(with pistachio ice cream)

