

MUSSELS / Moules frites

Large portion
18,50 €

Regular portion
13 €

*Mussels are served with Belgian fries and chef's home made
mayonnaise-mustard sauce*

Belgian

White wine, onion, parsley

Belgian with cream

White wine, onion, parsley, cream

French

White wine, onion, blue cheese, thyme, cream

Devil's kettle

Beer, tomatoes, chilli pepper, sriracha, cream

Mussels with mushrooms

Mushrooms, onion, cream, celery, leek

Mussels with saffron

Saffron, crustacean juice, pepper, leek, white wine, cream, onions

Mussels with smoked fish

Cold smoked mackerel, white wine, onion, celery, cream, parsley

Mussels with coconut milk

Coconut and yellow curry sauce, ginger, lime, onions, chilli peppe

Mussels with tomatoes and basil

Tomatoes, onion, celery, basil, balsamic

Brussels

Spinach, garlic, butter, white wine, cream, chicken broth



*Please ask your waiter if you require any information regarding allergies or intolerances

STARTERS

Sweet potato fries

5,00 €

Belgian sandwich with roast beef

Sandwich served with Belgian fries and homemade coleslaw

14,00 €

Tuna tartare

13,00 €

Cheese croquettes with spicy cranberries jam

6,50 €

Smoked macrel spread

7,00 €

Beef tartare

14,00 €

Bruschetta with smoked duck fillet

9,00 €



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SOUPS

Ghent chicken stew (soup) *Waterzooi*

6,00 €

Belgian seafood soup

8,00 €

SALADS

Salad with smoked duck fillet

Romaine lettuce, rucola, sunflower seedlings, pumpkin seeds, raspberries, pickled pears, smoked duck fillet, mustard – raspberries sauce

12,50 €

Salad with marinated mussels

Cherry tomatoes, romaine lettuce, pickled onions, rucola, marinated mussels, herb sauce

8,00 €

Salad with prosciutto di Parma and fresh figs

Prosciutto di Parma, rucola, fresh figs, cedar nuts, ricotta – figs cream, olive oil

9,50 €



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WINES

SPARKLING WINES / CHAMPAGNE

125 ml / 0,75l

Menestrello Prosecco DOC (Italy)	4,50 / 21,00 €
Will Cremant Brut Rose AOC (France)	32,00 €
Deutz Brut Classic Champagne (France)	85,00 €
Loxarel A Pel Ancestral (Spain, biodynamic)	45,00 €

ROSE WINES

Marques De Caceres Excellens Rose D.O.CA (Spain)	26,00 €
Du Vin Aux J'Hallucine Vin de France Rose (France, Organic)	39,00 €

WHITE WINE

125 ml / 0,75l

Da Luca Pinot Grigio Terre Siciliane IGT (Italy)	4,00 / 21,00 €
Anselmann Riesling Trocken (Germany)	4,90 / 28,00 €
Crealto Flora 2016 (Italy, biodynamic)	31,00 €
Sieman Mosca Bianca 2019 (Italy, ecologic)	31,00 €
Carmen Gran Reserva Chardonay (Chile)	31,00 €
Willm Pinot Gris Reserve (France)	31,00 €
Sauvion Tourane Sauvignon Les Eglantines AOC (France)	25,00 €
Louis Jadot Chablis AC (France)	45,00 €
Rocca Di Montemassi Calasole Vermentino DOC (Italy)	32,00 €
Johannishof Charta Riesling (Germany)	39,00 €
Beringer Founders Estate Chardonnay (California, USA)	32,00 €
Pounamu Sauvignon Blanc (New Zealand)	33,00 €
Winzer Krems Gruner Veltliner Sandgrube (Austria)	24,00 €



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BEER

DRAUGHT BEER

Stella Artois 5 %	0,33 / 0,5 l	3,10 / 3,90 €
Leffe Blonde 6,6 %	0,33 / 0,5 l	3,90 / 4,90 €
Leffe Brune 6,5 %	0,33 / 0,5 l	3,90 / 4,90 €
Hoegaarden 4,8 %	0,33 / 0,5 l	3,50 / 4,50 €
Alus svečias (ask your waiter)	0,33 / 0,5 l	4,00 / 5,00 €

BOTTLED BEER

Chimay Red (brown ale) 7 %	0,33 l	5,90 €
Chimay Blue (strong dark ale) 9 %	0,33 l	6,10 €
Chimay Gold Doree 4,8 %	0,33 l	5,60 €
Liefmans Fruitesse 3,8 %	0,25 l	4,20 €
Liefmans Kriek Brut 6 %	0,25 l	4,20 €
Liefmans Goudenband 8 %	0,33 l	6,90 €
Duvel (golden ale) 8,5 %	0,33 l	4,20 €
Duvel Triple Hop 9,5 %	0,33 l	6,50 €
La Chouffe (blond beer) 8 %	0,33 l	5,90 €
Mc Chouffe (brown beer) 8 %	0,33 l	5,90 €
Sakiškės (ask your waiter)	0,33 l	4,70 €
Hoegaarden (non-alcoholic)	0,33 l	2,40 €
Becks (non-alcoholic)	0,33 l	2,40 €
Stowford (cider) 4,5 %	0,50 l	5,50 €



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SPIRITS

BRANDY / COGNAC

St.Remy VSOP

4€

Remy Martin VSOP

8,50 €

VODKA

Stumbro Premium

3,5 €

Grey Goose

6€

Grappa Barricata

4€

HERBAL

Žalios devynerios 3,50 €

Pakruojo dvaro trauktinės

4,90 €

WHISKY

Jack Daniels

4,50 €

Dalmore 12yo

8,50 €

CALVADOS

Boulard VSOP

6€

GIN

Bombay Sapphire

4€

Crafters Flower

5€

TEQUILA

Patron Silver

7€

Patron Reposado

7€

LIQUOR

Patron XO Cafe

5€

Limoncello

3,50 €

RUM

Bacardi

4€



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RED WINES

125 ml / 0,75l

Santa Ana Homage Malbec (Argentina)	4,00 / 21,00 €
Barton & Guestier Pinot Noir Reserve (France)	4,50 / 23,00 €
Pablo Claro Cabernet Sauvignon Graciano (Spain, ecologic)	27,00 €
Cascina Tavijn Teresa (Italy, ecologic)	38,00 €
Da Luca Primitivo IGT (Italy)	24,00 €
Melini Chianti San Lorenzo (Italy)	24,00 €
Clarendelle Rouge AOC (France)	42,00 €
Chateau Ste. Michelle Syrah (USA)	38,00 €
Carmen Gran Reserva Merlot (Chile)	42,00 €

COCKTAILS

Martini Fiero Tonic	7,00 €
Martini Ambrato Tonic	7,00 €
Gin&Tonic	7,00 €
Martini Bitter Spritz	7,00 €
Negroni	6,50 €
Moscow Mule	6,50 €
Hugo	9,00 €



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DESSERTS

Belgian waffles

Home-made waffles with dark chocolate, cream and fresh berries

5,50 €

Chocolate soufflé

Chocolate soufflé with vanilla ice cream

5,50 €

Mini doughnuts

Mini doughnuts with salted caramel

5,50 €

MAIN DISHES

Beef steak with blue cheese or pepper sauce

22,50 €

Pork ribs

19,50 €

Chicken fillet supreme cut

13,50 €

Tuna steak

21,00 €

Grilled octopus

19,50 €



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HOT DRINKS

Black coffee / espresso

1,70 €

Coffee with milk

2,00 €

Cappuccino / Latte

2,50 €

Black / green / fruit / herbal tea

2,50 €

SOFT DRINKS

Sparkling / still water (0,33 l / 0,75 l)

2,00 € / 3,50 €

Juice

Apple, orange, grape

1,50 €

Kvass Tauras

2,30 €

Pepsi / Mirinda / Seven Up / Tonic

2,20 €



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