

## DESSERTS

Honey and mango cake  
*honey, bee bread, pollen*

€ 6,00

Tarte Tatin

*Hot caramel apple pie with vanilla ice cream*

€ 6,00

Lava cake

*Chocolate with raspberry sorbet*

€ 7,00

Homemade poppy ice cream

*with mashed strawberries*

€ 7,00



## MENU

From November 18



## COLD STARTERS

### Caesar salad

*Roasted small Romaine salad, Parmigiano-Reggiano cheese, anchovies*  
with chicken / with shrimps

€ 11,00 / € 13,00

### Beetroot and pear salad

*Oriental flavored sauce, Fetaki cheese*  
€ 11,00

### Salmon Mi-Cuit

*Salted-cooked salmon, cucumber with cumin, smoked bread, cucumber panna cotta, beet ketchup*  
€ 15,00

### Beef Carpaccio

*Pistachios, olives and grated Parmesan*  
€ 17,00

## HOT STARTER

### Fried Foie Gras

*Toasted bread and caramelized fruits*  
*in Porto sauce*  
€ 18,00

### Rissoto

*with Lithuanian boletus*  
€ 16,00

## SOUPS

### Creamy fish soup

*Wild-caught salmon, green apple radish, ketta caviar, herb oil*  
€ 11,00

### Beef Consomme with kibin

*With chopped lamb*  
€ 11,00

## MAIN COURSE

### Mediterranean octopus

*Potato gratin, blue cabbage purre, smoked peppers, Beurre Blanc sauce, kale cabbage chips*  
€ 21,00

### Halibut fillet

*with potatoes-carrot cream*  
€ 26,00

### Guinea fowl breast

*„Ale German“ potato salad, pickled beans, miso*  
€ 21,00

### Beef tenderloin

*Fried celery fries, celery puree, Roscoff onion*  
*stuffed with Lithuanian mushrooms*  
€ 28,00