



STARTERS

Classic **Caesar** salad with king prawns, fried bacon
15,00 Eur

Mango and avocado **salad with octopus** pieces, honey and lemon sauce
17,00 Eur

Salmon trout marinated in beets with beetroot tartar and mustard sauce
16,00 Eur

Brazilian beef **carpaccio** with Parmesan cheese and pistachios
16,00 Eur

Vitello tonnato - Veal with tuna and caper sauce
18,00 Eur

Risotto with halibut fillet and citrus fruits **or** with Lithuanian boletus
17,00 Eur

Pan-seared **Foie Gras** with port wine sauce caramelized fruit and water chestnut
20,00 Eur

Black pasta with shrimps, coconut lemon sauce
17,00 Eur

SOUPS

Lithuanian **boletus cappuccino** with wild mushroom chips
13,00 Eur

Beef **Consommé with kybyn** with lamb (preparation time 20 minutes)
13,00 Eur

MAIN COURSE

Mediterranean **octopus** with potato -pumpkin cream and cherry tomatoes
29,00 Eur

Halibut fillet with green peas and parsnip cream, and hollandaise sauce
29,00 Eur

Roast **duck breast** with young vegetables and blackberry sauce
31,00 Eur

Beef tenderloin with fried baby potatoes, asparagus with bacon, pepper sauce
36,00 Eur



DESSERTS

Hot caramel apple pie **Tarte Tatin** with vanilla ice cream
10,00 Eur

Chocolate cake **Lava cake** with raspberry sorbet
10,00 Eur

Homemade **poppy ice cream** with mashed strawberries
10,00 Eur

Mango **sorbet** with mango pieces, grappa
10,00 Eur

French CHEESE with fresh figs, roasted grapes, walnuts
15,00 Eur