

★ ★ ★ ★ ★

ANNO 1581



VIEŠBUTIS
NARUTIS
HOTEL



Menu No.1

Cold Lithuanian borsch with hot mashed potatoes
baked in a dish in an oven

or

Traditional Ukrainian borsch with garlic sauce in a separate dish,
a Ukrainian bun (pampushka) and sour cream

* * *

Roast turkey in cranberry sauce with a baked apple
stuffed with rice

or

Medallions of pork with almond flakes,
red wine sauce, potato croquettes and broccoli

* * *

A slice of cake straight from the Narutis bakery

* * *

White wine „Farnese Trebbiano d‘Abruzzo D.O.C.“
Red wine „Farnese Sangiovese Terre di Chieti I.G.T.“
Mineral water “Vichy ” 0,33 l
Coffee / tea

Price per person: 104,00 Lt / 30 Eur



Menu No. 2

Asparagus puree with chopped pistachios, halibut
and rolls of marinated salmon

or

Onion soup with croutons greens and Parmesan cheese

* * *

Grilled tilapia fillet with curry pine sauce, avocado salad
and mashed potatoes

or

Roast pork sirloin with fried potatoes, steamed spinach and
Cheddar cheese sauce, sprinkled with caramelised kumquats
and rose pepper

* * *

Hot truffle cake with raspberry and saffron sauce
served with leaflet of mint

or

Classic „Creme Brulle" with cream and fresh fruit

* * *

White wine „Farnese Trebbiano d'Abruzzo D.O.C.“
Red wine „Farnese Sangiovese Terre di Chieti I.G.T.“
Mineral water “Vittel / Perrier” 0,33 l
Coffee / tea

Price per person: 118,00 Lt / 34 Eur

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VIEŠBUTIS
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Menu No.3

„Ricotta" cheese and smoked tuna Terrine pieces, served on
„Carpaccio" cucumbers, decorated with caviar and greenery sauce

or

Salad Caprese: Cherry Mozzarella, baby tomatoes,
rocked salad, red onion rings, Pesto sauce

* * *

Salmon fillet with pesto crust, fried Parmesan cheese,
risotto with zucchini and hot vegetables

or

Breast of Fresh corn-fed chicken with baked potatoes, corn and green peas,
in a Parmesan cheese basket with plum chutney, and saffron
and cheese sauce with champagne

* * *

Raspberry parfait with cranberry sauce and peppermint

or

„Mascarpone" cheese dessert „Tiramisu" with fresh strawberries

* * *

White wine „Farnese Trebbiano d'Abruzzo D.O.C.“
Red wine „Farnese Sangiovese Terre di Chieti I.G.T.“
Mineral water “Vittel / Perrier” 0,33 l
Coffee / tea

Price per person: 124,00 Lt / 36 Eur

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Menu No. 4

„Ricotta" cheese and smoked tuna Terrine pieces, served on
„Carpaccio" cucumbers, decorated with caviar and greenery sauce

or

Salad Capresse: Cherry Mozzarella, baby tomatoes,
rocked salad, red onion rings, Pesto sauce

* * *

Salmon fillet with pesto crust, fried Parmesan cheese,
risotto with zucchini and hot vegetables

or

Breast of Fresh corn-fed chicken with baked potatoes, corn and green peas,
in a Parmesan cheese basket with plum chutney, and saffron
and cheese sauce with champagne

* * *

Raspberry parfait with cranberry sauce and peppermint

* * *

White wine „Punto Nino Chardonnay Reserva“
Red wine „Laroche Punto Nino Carmenere Reserva Colchagua valley“
Mineral water “Vittel / Perrier” 0,33 l
Coffee / tea

Price per person: 139,00 Lt / 40 Eur



Menu No. 5

Beef „Carpaccio" flavored with olive oil, pistachios and grated Parmesan cheese

or

Salad Nice with grilled tuna, fresh vegetables and „Parmesan" cheese

* * *

Grilled tilapia fillet with curry pine sauce, avocado salad and mashed potatoes

or

Medallions of pork with almond flakes, red wine sauce,
potato croquets and broccoli

* * *

Hot truffle cake with raspberry and saffron sauce served with
leaflet of mint

or

Classic „Creme Brule" with cream and fresh fruit

* * *

White wine „Perrin Reserve Cotes du Rohne A.C.“

Red wine „Perrin Reserve Cotes du Rohne A.C.“

Mineral water “Vittel / Perrier” 0,33 l

Coffee / tea

Price per person: 151,00 Lt / 44 Eur

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Menu No. 6

Asparagus puree with chopped pistachios, halibut
and rolls of marinated salmon

or

Onion soup with croutons greens and Parmesan cheese

* * *

Halibut fillet baked in foil, with fresh tomatoes, mashed potatoes
and red caviar sauce

or

Roast beef with baked potato, fresh green peas in their pods
and aromatic boletus sauce

or

Grilled duck's breast with blackberry sauce, pear boiled in white wine
and onion jam

* * *

Hot layered apple pie, baked for 20 minutes after ordering
and served with vanilla ice cream

or

Fresh mango cream with raspberry and cranberry sauce

* * *

White wine „Perrin Reserve Cotes du Rohne A.C.“

Red wine „Perrin Reserve Cotes du Rohne A.C.“

Mineral water “Vittel / Perrier” 0,33 l

Coffee / tea

Price per person: 160,00Lt / 46 Eur



Menu No. 7

Cold - smoked breast of Barbary duck with melon tartare, fresh strawberries,
orange and balsamic vinegar sauces

or

Marinated salmon with melon, red caviar and quail's eggs
in vegetable dressing

* * *

Fried sea bass fillet, strips of zucchini, carrots, leek and sweet pepper,
served with sauce of sea-hare red caviar and lime

or

Roast lamb with a piquant sauce of wild berries and red wine, rolled baked polenta,
and cherry tomatoes on crisp onion rings baked in batter

or

Roast breast of Barbary duck on slices of fresh mango with ginger
and orange sauce garnished with mint

* * *

Aromatic dessert of creamed fresh berries with poppy seed ice cream
made by the restaurant's confectioners

or

Crepes Suzette in hot orange sauce with vanilla ice cream

* * *

White wine „Perrin Reserve Cotes du Rohne A.C.“

Red wine „Perrin Reserve Cotes du Rohne A.C.“

Mineral water “Vittel / Perrier” 0,33 l

Coffee / tea

Price per person: 183,00 Lt / 53 Eur

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Menu No. 8

Duck pate de foie gras with fig sauce, sugar pear cooked in white wine,
toasted bread and a glass of sweet *Chateau de Beaulon* wine

or

Marinated salmon with melon, red caviar and quail's eggs
in vegetable dressing

* * *

Prawns in „Kataifi” batter with chili sauce

or

Fried „Mozzarella" cheese in Parma ham with honey-and-mustard sauce,
capers and rose pepper

or

Zucchini strips stuffed with goat's cheese and curcuma sauce,
and decorated with piquant tomato pieces

* * *

Narutis lemon sherbet

* * *

Halibut fillet baked in foil, with fresh tomatoes, mashed potatoes
and red caviar sauce

or

Fried sea bass fillet, strips of zucchini, carrots, leek and sweet pepper,
served with sauce of sea-hare red caviar and lime

or

Roast beef with baked potato, fresh green peas in their pods and
aromatic boletus sauce

or

Roast breast of Barbary duck on slices of fresh mango with ginger
and orange sauce garnished with mint

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* * *

Aromatic dessert of creamed fresh berries with poppy seed ice cream
made by the restaurant's confectioners

or

Fresh mango cream with raspberry and cranberry sauce

* * *

White wine „Perrin Reserve Cotes du Rohne A.C.“

Red wine „Perrin Reserve Cotes du Rohne A.C.“

Mineral water „Vittel/Perrier“

Coffee / tea

Price per person: 229,00 Lt / 67 Eur