



STARTERS

Classic **Caesar** salad with king prawns, fried bacon *or* with chicken breast
16,00 Eur

Mango and avocado **salad with octopus** pieces, honey and lemon sauce
18,00 Eur

Salmon trout marinated in beets with beetroot tartar and mustard sauce
18,00 Eur

Smoked eel with grapefruit jelly, sweet potato chips, Philadelphia cheese sauce
19,00 Eur

Beef carpaccio with sundried tomatoes, parmesan and homemade mushroom mayo
17,00 Eur

Pumpkin Gnocchi with peanuts and pickled green apples,
covered in salty apple sauce
15,00 Eur

Fried scallops with tomato celery sauce, cauliflower cream
21,00 Eur

SOUPS

Creamy crawfish broth soup with smoked butterfish, ginger and roasted pumpkin
13,00 Eur

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 tomato ragout, with lemon-flavored potatoes, eggplant and crawfish sauce

31,00 Eur

Halibut fillet with warm lentil and pear salad, pea mint puree, and egg yolk with chorizo crumbs

31,00 Eur

Roasted duck breast with savoy cabbage roll carrot apple cream, covered in cranberry sauce

34,00 Eur

Beef tenderloin with pumpkin, red wine plum sauce, mini vegetables fried in maple glaze

38,00 Eur

DESSERTS

Hot caramel apple pie **Tarte Tatin** with vanilla ice cream

11,00 Eur

Chocolate cake **Lava cake** with raspberry sorbet

11,00 Eur

Homemade **poppy ice cream** with mashed strawberries

11,00 Eur

Mango **sorbet** with mango pieces, grappa

11,00 Eur

French CHEESEs with fresh figs, roasted grapes, walnuts

18,00 Eur