



## 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  
17,00 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