

★ ★ ★ ★ ★

ANNO 1581



NARUTIS
HOTEL

STARTERS

Classic Caesar salad with king prawns, fried bacon

14,00 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

Vitello tonnato - Veal with tuna and caper sauce

17,00 Eur

Lithuanian beef tartare with quail egg, hard cheese and pickled cucumbers

19,00 Eur

Tiger prawns in garlic apple sauce

18,00 Eur

Homemade ravioli with ricotta cheese and spinach filling, sage sauce

16,00 Eur

SOUPS

Lithuanian boletus cappuccino with wild mushroom chips

13,00 Eur

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

13,00 Eur

Beef Consommé with kybyn with lamb (preparation time 20 minutes)

13,00 Eur

SMALL
LUXURY
HOTELS
OF THE WORLD

★ ★ ★ ★ ★

ANNO 1581



NARUTIS

HOTEL

MAIN COURSE

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

31,00 Eur

Salmon with corn grits, asparagus and seaweed

27,00 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

33,00 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

Lithuanian CHEESE with fresh figs, roasted grapes, walnuts

11,00 Eur