

Gastronomika

CONTEMPORARY

Potato baked in fire with "kastings" and kanabis salt
Foie gras cherry
Forshmak
Bead assorti with butter 83%

Scallops

cauliflower | white chocolate | black caviar

Porcini mushrooms

Apples | egg yolk | edible black soil

Cod

onions | chicken jus | parsley

Intermezzo

Raspberries and parsley

Squab

foie gras | parsnips | plums

Mango

coconut | lychee | mint

Selected cheeses from Lithuanian cheesemakers

Valrhona chocolate

raspberry | hazelnuts | matcha

Mignardises:

with chocolate | with yuzu | with raspberries

5 COURSE MENU - **SEVENTYFIVE**
6 COURSE MENU - **EIGHTYTWO**
7 COURSE MENU - **EIGHTYSEVEN**

WINE PAIRING (5 GLASSES) - **THIRTYFIVE**

*Tasting menu will be served a full table
Please ask your waiter if you require any information
regarding allergies or intolerances*

A LA CARTE

"Gefilte fisch"

beetroot | rye bread | horseradish

Porcini mushrooms

Apples | egg yolk | edible black soil

Dumpling

smoked eel | crawfish essence

Quail Kiev

carrots | parsley | raspberries

Scallops

cauliflower | white chocolate | black caviar

Cod

onions | chicken jus | parsley

Venison

mushrooms | cherries

Karvelis ir Balandėlis

Foie gras | pastarnokai | slyvos

Selected cheeses from Lithuanian cheesemakers

Sweet soup

berries | sour cream | tonka ice cream

Pineapple

Butterfly-pea flower | coconut | passion fruit

Napoleon Cake

Valrhona chocolate | cranberries

Valrhona chocolate

raspberry | hazelnuts

TRADITIONS

Potato baked in fire with "kastings" and kanabis salt
Foie gras cherry
Forshmak
Bead assorti with butter 83%

"Gefilte fisch"

beetroot | rye bread | horseradish

Dumpling

smoked eel | crawfish essence

Quail Kiev

carrots | parsley | raspberries

Intermezzo

Raspberries and parsley

Venison

mushrooms | cherries mushrooms | cherries

Sweet soup

berries | sour cream | tonka ice cream

Selected cheeses from Lithuanian cheesemakers

Napoleon Cake

Valrhona chocolate | cranberries

Mignardises:

with chocolate | with yuzu | with raspberries

5 COURSE MENU - **SIXTYFIVE**
6 COURSE MENU - **SEVENTYTWO**
7 COURSE MENU - **SEVENTYSEVEN**

WINE PAIRING (5 GLASSES) - **THIRTYFIVE**

*Tasting menu will be served a full table
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