

Gastronomika

EMOTIONS

Potato baked in fire with "kastinys" and kanabis salt
Foie gras cherry
Forshmak
Bread 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

Valrhona chocolate

raspberry | hazelnuts | matcha

Mignardises

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

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

For groups from 8 persons service charge of 10% will be applied on your final bill

A LA CARTE

"Gefilte fisch"

beetroot | rye bread | horseradish

12.00

Porcini mushrooms

Apples | egg yolk | edible black soil

12.00

Dumpling

smoked eel | crawfish essence | red caviar

12.00

Quail Kiev

carrots | parsley | raspberries

16.00

Scallops

cauliflower | white chocolate | black caviar

16.00

Cod

onions | chicken jus | parsley

22.00

Venison

mushrooms | cherries

24.00

Karvelis ir Balandelis

Foie gras | pastarnokai | slyvos

24.00

Sweet soup

berries | sour cream | tonka ice cream

10.00

Mango

coconut | lychee | mint

10.00

Napoleon Cake

Valrhona chocolate | cranberries

10.00

Valrhona chocolate

raspberry | hazelnuts

12.00

TRADITIONS

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Foie gras cherry
Forshmak
Bread assorti with butter 83%

"Gefilte fisch"

beetroot | rye bread | horseradish

Dumpling

smoked eel | crawfish essence | red caviar

Quail Kiev

carrots | parsley | raspberries

Intermezzo

Raspberries and parsley

Venison

mushrooms | cherries mushrooms | cherries

Sweet soup

berries | sour cream | tonka ice cream

Napoleon Cake

Valrhona chocolate | cranberries

Mignardises

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

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

TASTING MENU WILL BE SERVED A FULL TABLE

Please ask your waiter if you require any information
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For groups from 8 persons service charge of 10% will be applied on your final bill