

MENU




FOOD ALLERGY NOTICE

**PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:
1 - MILK, 2 - EGGS, 3 - WHEAT, 4 SOY, 5 - NUTS, 6 - FISH, 7 – CRUSTACEAN, 8 – SHELLFISH, 9 –
SESAME SEED, 10 – CELERY, 11 – MUSTARD.
ASK THE WAITER**



TARTARE – TOTORIAN STEAK

Aged beef (<i>grass fed</i>) tenderloin	14.00
(Ciabatta Nerone, sun dried tomatoes, shallots, smoked olive oil, Tartar sauce, Parmigiano Reggiano, smoked egg yolks shavings)	
Salmon fillet	12.00
Red tuna fillet	12.00
(capers, Wasabi mayonnaise, tangerine & orange reduction, mango – passion fruit gel, marinated lotus root)	
Tomato and avocado 	10.00
(dark Kaizer bread, sun dried tomatoes, avocado, red onions, wheat sprouts, smoked olive oil)	

TATAKI

Duck breast	12.00
Red tuna fillet	12.00
(avocado, whiskey marinated orange and grapefruit, semi – dried tomatoes, Wasabi mayonnaise, Tataki sauce)	


CEVICHE

Red tuna fillet	12.00
Tiger shrimp	12.00
(avocado, cucumber, paprika, sun dried tomatoes, marinated onion, whiskey marinated orange and grapefruit, marinated lotus root, citrus tequila dressing, Wasabi mayonnaise,)	

CARPACCIO

Duck breast Prosciutto	12.00
(marinated onion, hard cheese shavings, truffle balsamic vinegar, caramelised onions gel, smoked olive oil)	
Salmon fillet <i>Gravlax</i>	12.00
(capers, mango– passionfruit gel, Wasabi mayonnaise)	

SNACKS WITH WINE AND BEER

Tapas plate (for sharing, 8 pcs.)	20.00
(salmon Tartar, beef Tartar, caramelised goat cheese, dried tomatoes and basil Pesto)	
Hot chicken shoulders (for sharing)	14.00
(spicy soy sauce, marinated onion and Jerusalem artichokes)	
Home made spicy cheese donuts	8.00
(served with smoked paprika & cucumber sauce)	
Cured and smoked meat board	12.00
Soft and hard cheese board	12.00
Fried bread with curd cheese dip and rosemary	8.00
Home marinated olives with roasted almonds 	6.00

SOUP

Cold beetroot soup with quail eggs and roasted mini potatoes	6.00
Sweet and sour white mushrooms and chicken soup (spicy)	8.00

SALAD

Caesar salad with:

- **chicken breast** 10.00
- **salmon Gravlax** 12.00
- **tiger shrimp (5 pcs.)** 12.00

Niçoise with seared red tuna fillet 12.00

(lettuce, eggs, home marinated olives, dried tomato, mustard mayonnaise)

Duck breast with oranges 14.00

(lettuce, red onions, whiskey marinated orange and grapefruit, soy – honey sauce, Pecan nuts, caramelised onions gel)

Avocado and sweet corn ✓ 10.00

(dried cherry tomato, cucumber, shallots, smoked olive oil)

BURGERS

- **with „Black angus“ beef patty** 15.00
- **with vegetarian green peas „Moving mountains“ patty** 15.00

(Brioche, BBQ mustard sauce, lettuce, pickled cucumber, tomato, onion, French fries)

MAIN COURSE

Aged beef (*grass fed*) fillet steak 32.00

(burnt paprika and potato cream, asparagus, baby potatoes, caramelised onion, Chimichuri sauce)

Lamb rump steak 20.00

(pearl barley with carrots and celery, broccoli stems, red wine and green pepper sauce)

Pork ribs 16.00

(Coleslaw salad, roasted baby potatoes with garlic, marinated onion, home made BBQ sauce)

Duck breast 22.00

(cauliflower and Wasabi purée, corn cob, home made Teriyaki sauce, garlic gel)

Corn chicken breast Supreme 16.00

(sweet potato cream, broccoli, low temperature cooked carrots, caramelised onion gel, red orange Gravy sauce)

Low temperature cooked Greenland halibut steak 20.00

(sprouted wheat with Portabello mushrooms and celery stalks, grilled tomato Coeur de Boeuf, basil Pesto, white wine – mustard and honey sauce)

Mussels (1 kg) in white wine cream sauce 18.00

(served with French fries)

Sprouted wheat with Portabello mushrooms and celery stalks ✓ 14.00

(baked sweet potatoes, Chimichuri sauce)

DESSERTS

Burnt homemade ice cream cake 7.00

(with strawberry balsamic vinegar cream)

Dates dessert (Sticky Toffy) with salted caramel 7.00

(moist sponge cake, made with finely chopped dates, served warm with homemade banana ice cream)

Ricotta cheese cake 7.00

(with strawberry gel and fresh strawberries)

White chocolate Ganache with raspberry champagne mousse 9.00

(with lyophilized raspberries and raspberry balsamic vinegar cream)



SPARKLING WINE BY GLASS

Ducalis Prosecco Millesimato Extra Dry D.O.C.

15 cl 75 cl

6.00 27.00

WHITE WINE BY GLASS

Luna Argenta Bianco Terre Siciliane | Italy

(Sauvignon Blanc, Viognier, Moscato, Cataratto)

15 cl 75 cl

6.00 27.00

Western Cellar's Winemaker's Selection Chardonnay

Lodi – California | USA

8.00 35.00

ROSE WINE BY

Sauvion Chemin Sables Rose d'Anjou AOP. | France

(Cabernet Franc, Grolleau ir Gamay)

15 cl 75 cl

6.00 27.00

RED WINE BY GLASS

Luna Argenta Rosso Terre Siciliane | Italy

(Nero d'Avola, Cabernet Sauvignon, Merlot)

15 cl 75 cl

6.00 27.00

Western Cellar's Winemaker's Selection Zinfandel

Lodi - California | USA

8.00 35.00

SWEET WINE BY GLASS

Château Haut Pick Sauternes A.O.P. | France

(Botrytis Semillon, Sauvignon Blanc)

10 cl 75 cl

8.00 60.00

CHAMPAGNE, SPARKLING WINE

Devaux Champagne Grande Reserve Brut | Prancūzija

Depréville Crémant de Loire A.O.P. brut non-vintage

Colour Yeast maturation Price

white 36 months 65.00

white 18 months 30.00

WHITE WINE

Zenato Pinot Grigio delle Venezie D.O.C. | Italy

Klipfel Cuvée Louis Klipfel Gewurztraminer Alsace A.O.P. | France

Villa Maria Private Bin Organic Sauvignon Blanc Marlborough | New Zealand

30.00

35.00

40.00

RED WINE

Castillo Campo Llano Cabernet Sauvignon small batch

Castilla V.d.I.T. | Spain

Carmen Gran Reserva Carménère Colchagua valley | Chile

Cantine Paradiso "1954" Primitivo Puglia I.G.P. | Italy

Zenato Amarone della Valpolicella Classico D.O.C.G. | Italy

Barrel
maturation Price

6 months 35.00

12 months 40.00

12 months 45.00

30 months 90.00

BEER

„Ekstra“ („Švyturio“, Lager, draught)

„Penki mazgai“ („Raudonų plytų“, IPA, , draught)

„Kauno alus“ (light, ale, krieg, ginger with honey, dark)

30 cl 50 cl

4.00 5.00

5.00 6.00

bot. 33 cl 4.00



STRONG PART

Digestive

Stumbras Devynerios extract			2 cl	5.00
Jägermeister			4 cl	6.00
Campari			4 cl	5.00

Vodka

Grey Goose Original		wheat	France	8.00
Franciacorta Grapa Chardonnay		grape	Italy	6.00
Stumbras Organic		wheat	Lithuania	5.00

Gin

Bombay Sapphire London Dry			G.Britain	6.00
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Tequila

Patron Reposado, 100% blue agava		oak maturation	Mexico	10.00
Sierra Silver			Mexico	5.00

Whiskey

Jameson		blended	Ireland	5.00
Jack Daniel's		Tennessee	USA	6.00
Nikka From The Barrel		cask strenght blended	Japan	12.00
Laphroaig	YO	peaty malt	Scotland	10.00
Glenfiddich	12 YO	classic malt	Scotland	10.00
Glenfiddich	15 YO	classic malt	Scotland	12.00

Rum

Zacapa Centario Solera	23 YO	Gran Reserva	Guatemala	14.00
Bacardi Spiced			Puerto Rico	6.00

Liqueur

Baileys Irish Cream			Ireland	5.00
Limoncello Pallini			Italy	5.00

Cognac

Hennessy	VS		France	10.00
Hennessy	VSOP		France	12.00
Hennessy	XO		France	20.00

Brandy

Torres	5 YO		Spain	5.00
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COCKTAILS

Aperol Spritz (aperol, Prosecco, oranges)				8.00
Fiero Spritz (Martini Fiero, Prosecco, oranges)				8.00
Limoncello Spritz (Limoncello liqueur, Prosecco, lime)				8.00
Campari Orange (Campari, orange juice, oranges)				8.00
Mimosa (Prosecco, orange juice)				8.00
Gin Tonic (gin, Indian Tonic water, lime)				8.00
Cuba Libre (rum, cola, lime)				8.00
Margarita (tequila, Triple Sec, lime juice)				10.00
Negroni (gin, Campari, Martini Rosso, oranges)				10.00
Vibrante Martini Tonic – nonalcoholic (Martini Vibrante, Indian Tonic, oranges)				8.00



COLD DRINKS

Freshly squeezed juice (orange, greipfruit)	20 cl	5.00
Juice „Rauch“ (bot.)	20 cl	3.00
Pepsi-cola, 7 Up (bot.)	20 cl	3.00
Indian Tonic water (bot.)	20 cl	3.00
Water (natural / sparkling, bot.)	33 cl	2.00
	75 cl	4.00

COFFEE, TEA

Iced Cappuccino	4.00
Espresso	3.00
Black coffee	3.00
Coffee with milk	3.50
Cappuccino	4.00
Latte	4.00
Tea	3.00

