

- SALADS -

- 🍴 Green lettuce with roasted turkey fillet, pine nuts, grapefruit and honey-orange sauce 9.00€
- 🍴 Fresh vegetables salad with tuna, quail eggs, fried potatoes and mayonnaise sauce 8.50€
- 🍴 Green salad with fried goat cheese, sun-dried tomatoes and Kalamata olives 9.00€
- 🍴 Green lettuce with Caesar sauce, fried Tiger prawns, soft-boiled egg and white bread croutons 10.00€
- Green lettuce with Caesar sauce, chicken fillet, soft-boiled egg and white bread croutons 8.50€






- SOUPS -

- 🍴 Creamy butternut squash soup with chanterelles 5.00€
- 🍴 Lamb and red wine soup with vegetables 5.00€

- COLD AND HOT APPETIZERS -

- 🍴 Angus beef Carpaccio with ripened cheddar cheese 9.00€
- 🍴 Chickpea Falafel with fresh vegetables and yogurt sauce 7.00€
- Bruschetta with duck breast and red onion jam as well as with smoked fish and herb cream cheese (4 pcs.) 8.00€
- 🍴 Potato pancakes with fried smoked bacon and quail egg 7.50€
- Appetizers to drinks: marinated green and Kalamata olives, Brie and matured cheeses, homemade pumpkin jam 6.00€

- HOT DISHES -

-  Homemade Pasta with beef pastrami cooked at a low temperature, with creamy sauce 10.00€
-  Sweet potato with quinoa, red beans and yogurt sauce 8.00€
- Duck confit with roasted potatoes, caramelized apples and Red wine sauce . . . 16.00€
-  Salmon Fillet in a coconut sauce with lemongrass and sugar pea pods . . 16.00€
-  Halibut with potato pancakes and caramelized fennel 16.00€
- Pork Tenderloin with red cabbage braised in red wine and plum sauce with brandy 12.50€
-  Dry-Aged Angus Burger with roasted potato wedges and grated tomato sauce (You can choose spicy or tender sauce)..... 12.00€
- Beef steak with black pepper sauce, fried potatoes and vegetables. . . 18.00€

- DESSERTS -

- Dark Chocolate Soufflé with Vanilla Ice-Cream and Fresh Berries. . . . 6.00€
- Homemade meringue with lemon cream and fresh berries 5.00€
- Semifreddo homemade Ice-Cream with berries and pistachio nuts 5.00€
- Soft cheese cake with vanilla ice cream and berry sauce 5.00€

 Vegetarian dishes

 Local farm ingredients

Vegetables from Jovita's farm, Angus Beef from G. Migonis farm/ Quail eggs from the farm of D. Urbonaviciute

Dear Guest,
If you have any food allergies or food intolerance, please inform your waiter.