

WEEKEND BREAKFAST

VI, VII 12:00 – 15:00

English breakfast 9,80

Fried eggs, grilled pork sausages, bacon, mushrooms, tomatoes and beans in tomato sauce

Eggs Benedict: 8,80

with salmon

with crispy bacon

French Omelette 5,80

ADDITIONS OF OMELETTE:

Cheese	2,00
Ham	2,00

OYSTERS

Oysters 1pcs 3,80

Served with Mignotte sauce

Oysters 6pcs 21,00

Served with Mignotte and Thai sauces

Sparkling Wine Salasar Cremant

150 ml	7,80
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SALADS AND COLD APPETIZERS

Classic Caesar Salad 7,80

Romaine salad dressed with anchovy sauce, parmesan cheese, served with toasted garlic bread

ADDITIONS OF SALADS:

Chicken fillet	3,00
Tiger prawns	4,50

Smoked Mozzarella Salad 10,80

Smoked Mozzarella, served with grilled cherry tomatoes, grape sticks, flavored with cherry jam, balsamico and caramelized walnuts

Warm Salad With Grilled Tuna 15,80

Fresh salad leaves served with slightly grilled tuna fillet, bulgur, green gram and millet groats, fried asparagus, carrots, kale cabbage, shimeji mushrooms, pea pods, green beans, kinkans and baby corns, flavored with honey - herbs and mango - mustard sauces

Matured Duck Salad 15,80

Fresh salad leaves served with matured duck fillet, fried cherry tomatoes, zucchini and carrots, mini pepper, red onion, pineapple and grapes, flavored with nut oil – soy sauce and crispy onion

Beef Carpaccio 11,80

Beef cutout slices, served with pickled artichokes and parmesan cheese

Beef Tartar 12,80

Chopped beef fillet with vodka drops, served with chopped radish, gherkin, black olives, raw quail egg and mustard sauce

Tuna Tartar 12,80

Chopped tuna fillet, flavored with mango, sesame seeds, capers and Pesto

SOUPS

Duck Broth with Vegetables and Shimeji Mushrooms 6,80

Served with fried quail egg

Vegetable Coconut Soup with Salmon Suffle 7,80

Served with grilled cuttlefish

Spicy Beef Soup 7,80

Served with Cannellini beans and season vegetables

Soup of the Day (please ask your waiter) 3,50

MAIN COURSE

Grilled Zucchini with Feta Cheese 10,80
Flavored with pomegranate seeds and chimichurri sauce

Aromatic Chicken Fillet 13,80
Chicken fillet marinated in olive oil and herbs, served with blue potatoes gratin and grill asparagus flavored with lemon caramel

Duck Breast 16,80
Served with cooked spinach, parsnip, carrot and cancan, flavored with cowberries – red wine sauce

Pork Ribs 16,80
Grilled pork ribs served with fresh salads, fried potatoes and BBQ sauce

Matured Beef Entrecote 22,80
Roasted matured beef tenderloin served with fried colored potatoes, shimeji mushrooms and onions, flavored „au poivre“ padažu

Beef Steak 28,80
Grilled matured beef cut steak served with homemade brie cheese and parsley butter, potatoes gratin, cooked kale cabbage, shallot onion and “gravy” sauce

Salmon Fillet 16,80
Served with baby vegetables, grilled zucchini, fly caviar and tomato sauce

Grilled Dorado 16,80
Served with blue and baby potatoes, grilled corn, asparagus and olives, flavored with herbs sauce

Grilled Tuna Fillet 19,80
Served with grilled vegetables, black “Forbidden” rice, flavored with shrimps sauce

Grilled Octopus 19,80
Served with blue and baby potatoes, grilled corn, asparagus and olives, flavored with grilled Chorizo sausages and Romanesco sauce

Mussels 14,80
Served with french fries

Thai Style

Mussels in coconut milk sauce, flavored with chilli peppers, ginger, coriander, garlic, onions and lemongrass

With Saffron Sauce

Mussels in white wine – cream and saffron sauce, flavored with lemon and parsley

With White Wine – Cream Sauce

Mussels in white wine - cream sauce, flavored with kale cabbage, kanelini beans, onions, garlic, thyme, lemon and parsley

Seafood Assorti 19,80
Octopus leg, mini squids, tiger prawns, mussels and green mussels served with warm garlic and saffron sauces

Burger with Beef 11,80
“Brioche” bun with BBQ sauce served with matured minced beef, Cheddar cheese, fresh salad, marinated cucumbers, tomatoes and red onion, served with potato chips

“Undressed” Burger 11,80
Matured minced beef without Brioche, served with fresh salad, Cheddar cheese, marinated cucumbers, tomatoes and red onion, served with potato chips

Pasta with Chicken and Vegetables in Curry Sauce 10,80
Linguine noodles served with roasted chicken, pepper and zucchini, flavored with curry sauce and Parmesan cheese

Pasta Bolognese 10,80
Linguine noodles served with Bolognese sauce

PIZZA

Margherita 8,80

Tomato sauce, mozzarella cheese, basil

Funghi 8,80

Tomato sauce, cheese, mushrooms, truffle oil

Pepperoni 8,80

Tomato-chilli sauce, cheese, salami and Chorizo

Four Cheese Pizza 8,80

Yogurt sauce, Gorgonzola, feta cheese, brie and goat cheese, sun-dried tomatoes

Polo 8,80

Pulled chicken filet, cheese, cherry tomatoes, sun-dried tomatoes, basil leaves

Mexicano 9,80

Tomato sauce, cheese, bacon, minced beef, Cheddar cheese, black olives, onion, chilli pepper, coriander

Chorizo with Gorgonzola 9,80

Tomato sauce, cheese, Chorizo, Gorgonzola cheese

Mafia 9,80

Tomato sauce, cheese, marinated beef loin, black olives, chilli pepper, onion, mini paprika

Seafood Pizza 9,80

Tomato sauce, cheese, seafood

SNACKS, SPREADS

Fried Lithuanian Bread sticks with cheese cream 7,80

Spanish Olives Assorti 8,80

Crispy Chicken Wings with BBQ sauce 9,80

Roasted Prawns 9,80

Nachos 11,80

Fried corns chips, served with minced beef, beans and corns sauce, guacamole and cheese sauce

Homemade Cheese - Curd Donuts 12,80

Served with cheese sauce

Cheese Assorti 14,80

Meat Asorti 15,80

Served with marinated gherkin, white baby onions and red pepper

Five Tastes Spread Assorti 16,80

Assorti contains five fresh spreads: cheese and sun-dried tomato, beans, burnt pepper and sesame tahini, creamy caviar, Parma ham chips and mustard and smoked salmon. Served with toasted bread

DESSERTS

Apple Pie with Caramel and Ice-Cream 7,80

Tiramisu with Coffee Liqueur and Orange Peels 7,80

Classic Pavlova with Ice-Cream and Barries 8,80

Crème Brulee with Fresh Vanilla 8,80

Chocolate Soufflé with Vanilla Ice-Cream 8,80

Mini Desserts Assorti 8,80

Chocolate soufflé, crème brulee and apple pie

Ice Cream Assorti 6,80 / 8,80

You can choose: with fruits, caramel or chocolate

Milk - Ice Cream Cocktail 6,80

Vanilla, strawberry or chocolate

RECOMMENDED FOR KIDS

Crêpes with Bananas and Chocolate 7,80

Crêpes with Curd Cream and Strawberry Jam 7,80

Curd Croquets with Strawberry Jam 8,80

Pizza with Ham and Cheese 8,80

French Fries with Tomato Sauce 3,80

SOFT DRINKS

Coca-Cola, Sprite (250ml)	3,00
India Tonic (200ml)	3,00
Mondariz water Sparkling, still (330ml)	3,00
Tap water with lemon (500ml)	0,90
Juice (250ml) Orange, pineapple, apple, cranberry, tomato, grape	3,00
Fresh juice (200ml) Orange, grapefruit, carrot, apple	4,50
Kombucha Acala (330ml) Amber Garden, Royal Damask	5,00
Volfas Engelman kvass (400ml)	3,50
Red Bull (250ml)	3,00

COFFEE

Espresso	2,50
Double Espresso	4,00
Espresso Macchiato	2,80
Black coffee	2,50
Black coffee with milk	2,80
Cappuccino Classic, caramel, hazelnut, coconut	3,00
Latte Classic, caramel, hazelnut, coconut	3,00
Cacao	2,50
Irish coffee	5,00

DECAF-
FEINATED
+0,50

ICE COFFEE (600ml)

Ice "Carre" coffee with cream Classic, caramel, hazelnuts, coconut	5,00
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TEA

Black, fruit, green, green with ginseng	2,80
Camomile, buckthorn, peppermint tea	2,80
Sea buckthorn tea	3,80

ALCOHOL DRINKS

LITHUANIAN DRINKS (40ml)

Bitter Žalios Devynerios	4,50
Bitter Raudonos Devynerios	4,50
Bitter Malūnininkų, 50%	5,50
Mead Balsam Žalgiris, 75%	9,50

VODKA (40ml)

Absolut Vodka	4,50
Absolut Elyx	6,00
Belvedere Vodka	6,50

BRANDY, COGNAC (40ml)

Pere Magloire Calvados V.S.O.P	5,00
Martell VS	6,00
Hennessy VS	6,50
Martell VSOP Red Barrel	7,50
Ararat Nairi 20 YO	12,00
Martell XO	17,00

RUM (40ml)

Havana Club 3 YO	4,50
Havana Club Especial	4,50
Havana Club 7 YO	6,00
Zacapa Solera 23 YO	9,50
Zacapa Centario XO Solera 25 YO	17,00

WHISKY (40ml)

Ballantine's	4,50
Ballantine's Brasil	4,50
Four Roses	4,50
Jameson	5,00
J.P.Wiser's Triple Barrel 10YO	5,00
Jameson Black Barrel	5,50
Four Roses Single Barrel	5,50
Maker's Mark	6,50
Chivas Regal 12YO	6,50
Glenmorangie Original Single Malt Highland 10 YO	7,00
Nikka From The Barrel	7,50
Hatozaki Pure Malt	7,50
Lagavulin Single Malt Islay 16 YO	8,50
Johnnie Walker Blue Label	17,00

TEQUILA (40ml)

Olmecca Altos 100% Agave Blanco, Reposado	5,00
Don Julio Blanco, Reposado	7,50

GIN (40ml)

Beefeater	4,50
Beefeater Blood Orange	4,50
Beefeater Pink	4,50
135 East Hyogo	6,00
Tanqueray Gin No.10	6,00
Star Of Bombay	6,00
Monkey 47	7,00

LIQUERS (40ml)

Campari Bitter	4,50
Luxardo Aperitivo	4,50
Baileys Irish Cream	4,50
Disaronno Amaretto	4,50
Limoncello	4,50
Jagermeister	5,00

VERMOUTH (80ml)

Martini Bianco, Rosato, Rosso, Dry	4,50
Lillet Blanc	4,50

CHAMPAGNE (150ml / 750ml)

Moët & Chandon Brut Imperial (France, Champagne, white, dry)	21,00/105,00	Veuve Clicquot Brut Yellow Label (France, Champagne, white, dry)	115,00
Moët & Chandon Ice Imperial (France, Champagne, white, semi dry)	25,00/125,00	Veuve Clicquot Brut Rose (France, Champagne, rose, dry)	125,00
Moët & Chandon N.I.R. (France, Champagne, rose, semi sweet)	125,00	Dom Perignon Cuvee Prestige Vintage Champagne A.C. (France, Champagne, white, dry)	350,00

WHITE WINE (150ml / 750ml)

Lamberti Pinot Grigio (Italy, Veneto, dry)	5,80/29,00
Dos Almas Reserva Sauvignon Blanc (Chile, Colchagua valley, dry)	5,80/29,00
B&G Vouvrey Chenin Blanc (France, Loire valley, semi dry)	6,80/34,00
Anselmann Riesling Kabinett (Germany, Pfaltz, semi dry)	6,80/34,00
Penfolds Chardonnay (Australia, dry)	7,80/39,00
Marques De Grinon Verdejo Rueda (Spain, Rueda, dry)	34,00
Pounamu Sauvignon Blanc (New Zeland, Marlborough valley, dry)	39,00
Rocca Di Montemassi Vermentino (Italy, Toscana, dry)	39,00
Laroche Saint Martin Chablis (France, Burgundy, dry)	59,00

ROSE WINE (150ml / 750ml)

Chateau Gassier Le Pas Du Moine (France, Provence, dry)	9,80/49,00
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RED WINE (150ml / 750ml)

Luciente Semi Sweet Tinto (Spain, Castilla y Leon, semi sweet)	5,40/27,00
B&G Merlot Reserve (France, Languedoc, dry)	5,80/29,00
Ventisquero Reserva Pinot Noir (Chile, Casablanca valley, dry)	5,80/29,00
Zonin Montepulciano D'Ambruzzo DOC (Italy, Abruzzo, dry)	31,00
Vidal - Fleury Cotes du Rhone Rouge (France, Rhone valley, dry)	39,00
Masseria Altemura Sasseo Primitivo (Italy, Puglia, dry)	39,00
Mascota La Mascota Malbec (Argentina, Mendoza, dry)	39,00
Hacienda Zorita Natural Reserve Syrah (Spain, Castilla y Leon, dry)	49,00
Chateau Tour De Capet Saint-Emilion Grand Cru (France, Bordeaux, dry)	65,00

SPARKLING WINE (150ml / 750ml)

Zonin Prosecco (Italy, Veneto, white, dry)	6,20/31,00
Zonin Prosecco Rose (Italy, Veneto, rose, semi dry)	6,20/31,00
Salasar Cremant (France, Languedoc, white, dry)	7,80/39,00

HOT WINE (150ml)

Engel Gluhwein (Germany, red, sweet)	4,80
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ALCOHOL-FREE WINE (150ml / 750ml)

Barrels & Drums Chardonnay (Sweden, white, semi dry)	4,80/24,00
B&G Sparkling Alco Free (France, white, semi dry)	4,80/24,00
Acala Purple Moon Kombucha (750ml)	14,00

BEER (400ml)

Volfas Engelman Rinktinis Light	4,80
Volfas Engelman Blanc White	4,80
Volfas Engelman Porteris Dark	4,80
Corona Extra (355ml) Light	4,80

ALCOHOL-FREE BEER

Warsteiner Fresh (330ml)	3,80
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CIDER

Hoggy's Pear (330ml)	4,80
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