

## APPETISERS

Beef carpaccio with cherry tomatoes,  
marinated shallot onions  
and honey-balsamic sauce  
13.00 €

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Roasted duck liver served on a toast,  
seasoned with blue onion and raspberry jam  
18.00 €

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Roasted salmon fillet with mango and chili,  
served with tiger prawns and orange sauce  
13.00 €

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Veal and duck liver pâté with truffles and whisky,  
seasoned with white wine jelly, served with a pear  
poached in orange juice and a bread toast  
12.00 €

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Tuna tartar served with smoked eel  
and flavoured with raspberry caviar  
12.00 €

## SOUPS

Onion soup, oven baked with a toast  
and Džiugas hard cheese  
5.00 €

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Fish soup with halibut fillet and a scallop  
8.00 €

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Green vegetable gazpacho  
5.00 €

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Beetroot soup with skilandis and boletus mushrooms  
5.00 €

## SALADS

Refreshing salad with ash-coated goat cheese,  
pomegranate seeds, grapes, leafy vegetables, melon,  
seasoned with fruit dressing  
12.00 €

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Specially prepared beef with leafy vegetables, pickled  
artichokes, balsamic onions and sun-dried cherry  
tomatoes drizzled with honey-mustard dressing  
14.00 €

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Peated whiskey marinated salmon salad with grapefruit,  
pomegranate seeds,  
and flavoured with cucumber sorbet  
12.00 €

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An avocado, mango and tomato tower  
with chopped nuts and herb dressing  
9.00 €

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Burrata and cherry tomato salad,  
flavoured with hop pesto  
11.00 €

## MAIN COURSES

Beefsteak served in a pan with fried vegetables,  
roasted La Ratte potatoes,  
seasoned with red wine and green pepper sauce,  
or chili butter  
26.00 €

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Duck fillet with red Quinoa and pearled barley risotto,  
caramelized fig,  
orange and kumquat sauce  
18.00 €

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Halibut fillet with green asparagus,  
root vegetable mousse,  
roasted cherry tomatoes  
and butter-and-wine sauce  
19.00 €

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Octopus served with butter-fried cherry tomatoes,  
garlic and boiled fried potatoes  
23.00 €

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Veal steak with bone,  
served with fresh vegetables,  
red wine and truffle sauce  
24.00 €

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Home-made spinach dumplings,  
filled with boletus mushrooms and eggplants,  
served with cream  
and sundried tomato sauce  
12.00 €

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Pancakes with vegetables and herbs,  
served with sour cream sauce  
12.00 €

## DESSERTS

Cheese - and - passion fruit cake  
5.50 €

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Hot chocolate pie  
with almonds  
and vanilla ice - cream  
5.50 €

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Crème brûlée  
5.50 €

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Homemade ice - cream:  
*with Benromach Peat Smoke whisky  
and caramelized pistachios /  
Saffron /  
Black currant*  
5.00 €

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Homemade sorbets:  
*Cucumber and lime with mint /  
Grapefruit*  
5.00 €