

APPETISERS

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

13.00 €

Roasted duck liver served on a toast,
seasoned with blue onion and raspberry jams

18.00 €

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

13.00 €

Veal and duck liver pâté with truffles and whisky,
seasoned with fruit chutney,
served with nut bread toast

12.00 €

Hot seafood and root vegetable snack

12.00 €

SOUPS

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

5.00 €

Fish soup with coconut milk

8.00 €

Burnt vegetable soup

5.00 €

Beetroot soup with skilandis and boletus
mushrooms

5.00 €

SALADS

Salad with quince - baked goat cheese

11.00 €

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

14.00 €

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

12.00 €

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

9.00 €

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 €

Duck fillet served with baked pumpkin,
fruit chutney and chicory jam

18.00 €

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

19.00 €

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

23.00 €

Veal steak with bone served with chili butter,
polenta and dried tomato

24.00 €

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

12.00 €

Beef tenderloin stew with boletus and bacon,
served with potato and baked garlic mousse

19.00 €

DESSERTS

Dark bread dessert

6.00 €

Hot chocolate pie with almonds
and vanilla ice - cream

5.50 €

Crème brûlée with lemongrass

5.50 €

Peated whiskey, cheese cream and apricot dessert

6.00 €

Homemade ice - cream:

*With peated whisky and caramelized pistachios
/ Gingerbread / Black currant*

5.00 €

Homemade sorbets:

Cucumber and lime with mint / Grapefruit

3.00 €