

## SAMPLE MENU

As we work with fresh ingredients sourced daily from local farmers, therefore menu might change slightly. Our staff will be happy to inform you about today's offerings.

### **3 course dinner**

*a changing dinner by chef Rokas Vasiliauskas, created from seasonal and locally sourced ingredients.*

#### **Bread**

*farmer Aleksandras' butter*

#### appetizer

#### **Vension tartare**

*blueberries / burnt garlic / "viržinis" cheese*

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#### select one main course:

#### **Zander fillet**

*pattypan / cabbage / celery root / yeast*

*or*

#### **Dry-Aged beef**

*beetroots / turnips / beef Au Jus*

#### dessert

#### **Apple and curd cheese**

*sourdough crisp / dried plums*

*The price per person for the dinner - €50*

*Wine pairing per person - 30€*

## SAMPLE MENIU

As we work with fresh ingredients sourced daily from local farmers, therefore menu might change slightly. Our staff will be happy to inform you about today's offerings.

### **Full Dinner Experience**

*seasonally changing tasting dinner by chef Rokas Vasiliauskas, created from locally sourced ingredients.*

#### **Trout**

*pea miso / fermented carrots / potatoes*

#### **Lithuanian salad "mišrainė"**

*smoked carp / pickled vegetables / soured milk*

#### **Bread**

*farmer Aleksandras' butter*

#### **Venison tartare**

*blueberries / burnt garlic / "viržinio" cheese*

#### **Potato Dumplings ("Švilpikai")**

*steamed milk / pickled chanterelles / dill*

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#### **Zander**

*pattypan squash / cabbage / celery root / yeast*

#### **Dry-Aged Beef**

*beetroots / turnips / beef Au Jus*

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#### **Kefir**

*sea buckthorn / viburnum berries*

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#### **Apple and curd cheese**

*sourdough crisp / dried plums*

*The price per person for the tasting dinner is €75*

*Wine pairing per person - 50€*