

## SOUPS | SALADS

TOPINAMBUR SOUP 16  
Mushroom stock | Fermented apple

FISH SOUP 22  
Turbot | Smoked eel | Pickled dill

CAESAR SALAD 18  
Romaine lettuce | Anchovies | Panko

GARDEN SALAD 18  
Vegetable | Lettuce | Quince dressing

*add to your salad*

+ Argentinian prawns 12

+ Tuna fillet 10

+ Guinea fowl fillet 10

ROASTED ROOT VEGETABLE SALAD 22  
Burnt garlic | Fried sheep cheese

## STARTERS

BLUEFIN TUNA TARTARE 27  
Apples | Cucumber | Potatoes | Dill

BEEF TARTARE 29  
Mushrooms | Onions | Cranberries

TAGLIATELLE PASTA 21  
Prawns | Bisque sauce

## MAIN COURSES

DUCK BREAST 32  
Sweet potato | Lemon verbena | Plums

VENISON SIRLOIN 47  
Topinambur | Truffle | Beetroot |  
Onion caramel

CELERY ROOT 22  
Apple | Beetroot | Horseradish

TURBOT 36  
Cabbage | Nut butter | Onions |  
Elderberries

SCOTTISH SALMON 32  
Romanesco | Fermented tomatoes |  
Potato foam

BURGER 30  
Pattypan squash | Homemade ketchup |  
"Čiadarkas" cheese

## DESSERTS

„ŠIMTALAPIS“ 13  
Poppy seeds | Rasin caramel | Yeast ice cream

QUINCE & SOUR CREAM 13  
Honey | Tarragon

BERGAMOT DOUGHNUT 10

HOMEMADE ICE CREAM 6

## SNACKS

OYSTER 8  
PACAI Mignonette sauce

DOUGHNUT WITH PULLED DUCK 7  
Red currant | Onions

DOUGHNUT WITH SMOKED TROUT 7  
Cheese | Trout row | Dill

DOUGHNUT WITH TOFU 7  
Mushrooms | Caraway | Fermented garlic

PRAWN 7  
Crispy dough | Horseradish |  
Fermented turnip