

Restaurant PACAI aims to discover hidden gems of Lithuanian cuisine and present them in a way that showcases their true brilliance on the plate.

The key to unlocking the authentic taste of Lithuania lies in the simplicity and yet expressive and distinctive flavours of local ingredients such as caraway seeds, dill, horseradish, and many others. As the seasons change, our nature offers a diverse range of aromas and textures, allowing us to be imaginative, inquisitive, and constantly exploring in the kitchen. Our chefs are inspired by the concept of Nordic-Lithuanian cuisine, which drives them to create innovative and original flavours.

All the efforts we put into our craft culminate in a single bite, a sip, a fleeting moment of joy that will eventually fade away. That's a beauty of culinary art, that's why those moments are so precious for us.

Truly yours,  
The team of Restaurant PACAI

\

# TASTING MENU

Tomato tartlet | Plums | Garlic

Mushroom tartlet | Nasturtium

Bread & Butter

Beef tartare | Boletus | Buckwheat | Gooseberries

Beetroot | Cottage cheese | Buckwheat | Caraway | Berries

Octopus | Bell peppers | Potato | Quince

Pumpkin gnocchi | Onions | Lemongrass | Sage

Venison tataki | Jerusalem artichoke | Caraway | Plums | Onions

Goat cheesecake | Quince | Sea buckthorns | Rye bread

Petite fours

Tasting menu \ 110

Beverage pairing \ 70

Champagne \ 20