

TASTING

BEEF & CABBAGE
JERUSALEM ARTICHOKE DOUGHNUT
BREAD & CHANTERELLES
TOMATO
BEEF TONGUE
TURBOT & CRAYFISH
VENISON & QUINCE
CRANBERRIES & PINE
CARROT
PETIT FOUR

110
wine pairing 75

RESTAURANT PACAI

Good food doesn't have to be complicated. The dishes we love most are familiar ones — just a little better.

Many of the flavours on this menu come from Lithuanian home kitchens and forests: rye bread and caraway, curd cheese, sauerkraut, forest mushrooms and berries. Our meat, fish and vegetables come from people who work responsibly and love their craft.

Our job is to listen to what each ingredient wants to become. A little curiosity and the gifts of the season: that's all it takes for a simple bite to become a memory.

Truly yours,
The Restaurant PACAI team

BITES

CHEESE GOUGÈRE, SMOKED TROUT	5
choux filled with smoked trout and horseradish cream, with dill emulsion and trout roe	1 pcs
* BEEF TARTARE TARTLETS	10
egg yolk and caraway sauerkraut with pickled lingonberries and mustard seeds	2 pcs
VEAL CHEEK CROQUETTE	6
slow-braised cheek with confit garlic in a potato crust	1 pcs
(M) * JERUSALEM ARTICHOKE DOUGHNUTS	8
roasted artichoke purée and Džiugas cheese cream with pickled onions and gooseberries	2 pcs
TUNA TARTARE BITES, SMOKED SOUR CREAM	10
cucumber and green apple salsa with jalapeño, dill and a potato crisp	2 pcs
(M) CHANTERELLE TARTLETS	8
chanterelles sautéed in butter, with curd cheese cream, toasted caraway and spiced pickled blackcurrants	2 pcs
CHICKEN LIVER PÂTÉ TARTLETS	8
port and apple brandy pâté in a raspberry glaze, with caramelised onion purée	2 pcs
LA JOSÉPHINE OYSTER BY GILLARDEAU	8
quince mignonette, lemon	each

(*) Chef recommendation (V) - Vegetarian, (Ve) - Vegan

Please inform your server of any allergies or dietary requirements. Our team will be happy to accommodate you.

SOUPS

SALADS

CHICKEN BROTH, DUCK DUMPLINGS	14
homemade dumplings filled with confit duck and mushrooms	
* PORCINI SOUP, SMOKED SOUR CREAM	15
creamy soup with sautéed mushrooms, porcini oil and pickled cranberries	
CAESAR SALAD	16
romaine hearts, anchovies, parmesan, croutons	
+ Tiger prawns	10
+ Corn-fed chicken	12
(V) GARDEN SALAD	16
seasonal vegetables, honey mustard dressing	
+ Tiger prawns	10
+ Corn-fed chicken	12
(V) * BEETROOT & CURD CHEESE SALAD	18
caramelised beets, berries, honey glaze, bee pollen	

STARTERS

BEEF TARTARE, PORCINI	26
shallot and chive-seasoned beef with porcini, pickled lingonberries, fermented cucumbers and a rye crisp	
MARINATED MACKEREL	18
roasted beetroot, sour apple and radish with caramelised onion purée and horseradish yogurt	
* CARMELISED TOMATO	16
curd cheese cream and anchovies with rye and seed crumb, tomato water beurre blanc	
TUNA TARTARE	26
tuna dressed in dill oil with cucumber and green apple salsa, a potato crisp and cucumber consommé	
SMOKED TROUT PÂTÉ, BUCKWHEAT BREAD	18
strained yogurt, chives and trout roe	
* SLOW-COOKED BEEF TONGUE	18
celeriac two ways, with demi-glace, fermented tomatoes, pickled gooseberries and onions	
(Ve) CONFIT CELERIAC, BLACK GARLIC	16
roasted vegetable demi-glace, celeriac and green apple salad with toasted hazelnuts	
* SEARED SCALLOPS, JERUSALEM ARTICHOKE	22
artichoke purée and crisps with chanterelles, apple, whey butter sauce and toasted hazelnuts	

MAIN COURSES

* HALIBUT, CRAYFISH BISQUE	36
Jerusalem artichoke purée and crisp, with cabbage two ways – honey-glazed and fermented	
(V) * CURD CHEESE & MUSHROOM RAVIOLI	22
rose-shaped ravioli with a herb and lemon filling, mushroom butter sauce, porcini oil and pickled blackcurrants	
WAGYU BEEF BURGER	30
aged cheddar, pickled onions, pancetta, arugula, kimchi mayo, fries	
* VENISON FILLET	38
celeriac purée and roasted celeriac, fermented pears and toasted caraway with red wine jus	
TROUT, BUCKWHEAT & BEETROOT	33
fermented turnip, pickled sea buckthorn and rye crumb with horseradish cream sauce	
(Ve) CONFIT PUMPKIN, KALE PESTO	21
fermented cashew cheese, sautéed mushrooms and sea buckthorn gel with rye crumb	
BEEF	
Argentinian sirloin	45
Uruguayan tenderloin	65
young potatoes and confit beetroot with caramelised onion purée and juniper-pickled quince	
SIDES (to choose from)	6
GARDEN SALAD GRILLED ROOT VEGETABLES PARMESAN FRIES	

DESSERTS

* CARROT, MANDARIN & PECAN	13
carrot and pecan cake, cream cheese chantilly, mandarin confit jelly and carrot sorbet	
* PLUM & POPPY SEED	13
poppy seed sponge with roast plum compote, plum mousse, poppy seed meringue, sour cream and amaretto ice cream	
TARTE TATIN	13
puff pastry, caramelised apples and almond cream with kefir-malt ice cream	
(Ve) CHOCOLATE, COFFEE & HAZELNUT	13
almond milk and Manjari chocolate sorbet, coffee and hazelnut praline, salted hazelnuts and cardamom cascara sauce	
HOMEMADE ICE CREAM & SORBETS	6
2 Scoops	