

MENU



APPETIZERS

Aged beef (<i>grass fed</i>) tenderloin Tartare	15.00
(sun dried tomatoes, shallots, Tartar sauce, truffle mayonnaise, hard cheese, chive oil, Kataifi pastry nest, baked ox bone marrow)	
Red tuna fillet Tartare	13.00
(avocado, shallots, Tartar sauce, Yuzu – lime dressing with honey, Kimchi mayonnaise, lumpfish caviar)	
Beetroot Carpaccio	10.00
(goat cheese cream, balsamic sauce, arugula with honey – mustard dressing, caramelised onions, pistachios)	
Kingfish Ceviche	13.00
(avocado, paprika, shallots, grapefruit and lime dressing, carrot – orange sponge, Wasabi mayonnaise)	

SNACKS WITH BEVERAGES

Home made spicy Cheddar cheese donuts	10.00
(with smoked paprika & gherkins sauce)	
Smoked and jerked meat plate	12.00
Hard and soft cheese plate	12.00
Fried bread with curd cheese dip and rosemary	8.00
Home marinated olives with roasted almonds ✓	6.00

SALAD

Caesar:	
- classic (Romaine lettuce, croutons, hard cheese, homemade Caesar dressing)	8.00
- with grilled chicken breast	12.00
- with grilled tiger shrimps	14.00

SOUP

Cream of forest mushrooms and truffle	10.00
Shredded beef (spicy)	10.00

MAIN COURSE

Burger with Black Angus aged beef patty and smoked bacon	14.00
(Brioche bun, Coleslaw salad, tomatoes, cucumbers, onions, Wasabi mayonnaise, French fries)	
Aged beef (<i>grass-fed</i>) tenderloin	32.00
(potato cake, beetroot juice stewed Eringi mushrooms, Demi glaze & Port wine sauce)	
Beef short rib meat Ragu	16.00
(Pappardelle pasta, vegetables, anchovies, spinach chips, hard cheese)	
Lamb Rump steak	22.00
(smoked carrots Hummus, caramelised green pea pods, mint – green pea sponge, fermented red cabbage and vermouth sauce)	
Duck breast	22.00
(sweet potato cream, chicory, red orange and duck Gravy sauce, Kale chips)	
Black halibut fillet	24.00
(wheat sprouts, fried spinach with garlic, white wine - paprika - trout caviar sauce)	

DESSERTS

Dates dessert (Sticky Toffy) with salted caramel	7.00
(moist sponge cake, made with finely chopped dates, served warm with homemade banana ice cream)	
Apple cake (served hot with vanilla ice cream, toasted almonds)	7.00
Strawberry Pavlova	8.00
(meringue, strawberry gel, strawberries, lifoliated strawberries, elderflower cream)	



SPARKLING WINE BY GLASS

Ca'di Rajo Prosecco Treviso D.O.C. Brut | Italy

15 cl	75 cl
7.00	34.00

WHITE WINE BY GLASS

Gaumenspiel Riesling Trocken Rheinhessen Q.b.A. | Germany

15 cl	75 cl
6.00	30.00

Cantine San Marzano Il Pumo Chardonnay Puglia I.G.P. | Italy

8.00	38.00
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ROSE WINE BY GLASS

Cantine San Marzano Il Pumo Rosato Puglia I.G.P. | Italy 8.00

15 cl	75 cl
38.00	

RED WINE BY GLASS

Banrock Station Shiraz | Australia

15 cl	75 cl
6.00	30.00

Cantine San Marzano Il Pumo Primitivo Puglia I.G.P. | Italy

8.00	38.00
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SWEET WINE BY GLASS

Graham's 10 Y.O. Tawny Porto D.O. | Portugal

	7,5 cl
	8.00

CHAMPAGNE, SPARKLING WINE

Moutard Grande Cuvée Brut Champagne | France

Yeast maturation	Price
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36 months	75.00
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Domaine B&B Bouché Crémant de Limoux Brut Nature A.O.P. | France

18 months	38.00
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WHITE WINE

Zenato Pinot Grigio delle Venezie D.O.C. | Italy

38.00

Domaine de la Baume Vin Orange Capucine | France

40.00

Hans Greyl Sauvignon Blanc Marlborough | New Zealand

45.00

RED WINE

Vignetti Zabu Nero d'Avola Sicilia I.G.T. | Italy

Barrel maturation	Price
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34.00

El Coto 875m Finca Carbonera Tempranillo Tinta di Altura Rioja D.O.Ca | Spain 9 months

45.00

Aresan Bourbon Barrel Aged Cabernet Sauvignon Castilla La Mancha I Spain 6 months

49.00

Zenato Amarone della Valpolicella Classico D.O.C.G. | Italy 36 months

100.00

BEER

Volfas Engelman rinktinis 5,2% (draught)

½ pint	4.00
1 pint	6.00

Volfas Engelman (IPA 6% , Bohemia dark 4,2%, non alcoholic)

1 pint	6.00
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STRONG PART

Digestive

Stumbras Devynerios extract

2 cl	5.00
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Jägermeister

4 cl	6.00
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Vodka

4 cl

Stumbras Organic (wheat)

Lithuania	6.00
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Gin

4 cl

Tanqueray London Dry

G.Britain	6.00
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Tequila

4 cl

Sierra Milenario Extra Anejo 100% agava (36 months oak barrels)

Mexico	15.00
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Sierra Silver

Mexico	6.00
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Whiskey

	4 cl	
Tullamore (blended)	Ireland	6.00
Jack Daniel's (Tennessee)	USA	6.00
Nikka From The Barrel (cask strenght blended)	Japan	12.00
Laphroaig 10 YO (peaty malt)	Scotland	12.00
Glenfiddich 12 YO (classic malt)	Scotland	12.00
Glenfiddich 15 YO (classic malt)	Scotland	14.00

Rum

	4 cl	
Matusalem Gran Reserva 23 YO	Dominica	15.00
Angostura Gold 5 YO	Trinidado & Tobago	6.00

Liqueur

	4 cl	
Baileys Irish Cream	Ireland	5.00
Rossi D'asiago Limoncello	Italy	5.00

Cognac

	4 cl	
Hennessy VS	France	10.00
Hennessy VSOP	France	12.00
Hennessy XO	France	20.00

Brandy

	4 cl	
Torres 5 YO	Spain	6.00

COCKTAILS

Aperol Spritz (aperol, Prosecco, oranges)	10.00
Mimosa (Prosecco, fresh orange juice)	10.00
Limoncello Spritz (Limoncello liqueur, Prosecco, lime)	10.00
Gin Tonic (gin, Indian Tonic water, lime)	10.00
Cuba Libre (rum, cola, lime)	10.00
Aperol Spritz ZERO (non alcoholic aperol & Prosecco, oranges)	10.00

COLD DRINKS

Freshly squeezed juice (orange, greipfruit)	20 cl	5.00
Juice „Rauch“ (bot.)	20 cl	3.00
Pepsi-cola, 7 Up (bot.)	20 cl	3.00
Indian Tonic water (bot.)	20 cl	3.50
Water (natural / sparkling, bot.)	33 cl	2.00

HOT DRINKS

Espresso	3.00
Black coffee	3.00
Coffee with milk	3.50
Cappuccino	4.00
Latte	4.00
Tea	3.00

