

A LA CARTE



"Two senses" is for two experiences: the restaurant & the bar.

It's the harmony of fire in the kitchen and the ice at the Bar. Perfectly matched together and complementing each other for a united dining experience.

Here at "Two senses" we aim to create new tastes and flavors inspired by local gardens, forests, seas, rivers, and seasons.

Discover two: the taste & the emotion.

APPETIZERS

GOAT CHEESE SALAD 12,00
Various salad | Fresh berries |
Young zucchini | Tomatoes | Popped
buckwheat | Dandelion dressing

DUCK CROQUETTES 14,00
Caramelized onion jam |
Hard cheese sauce | Chervil

LIGHTLY SMOKED 15,00
LITHUANIAN BROOK TROUT
Potato and cottage cheese croquette
with cumin | Fresh pickled cucumbers |
Trout caviar | Buttermilk and dill sauce

TIGER PRAWNS 18,00
Young zucchini | Sweet peas | Cherry
tomatoes | Mint | Garlic butter |
Grilled grain bread

BEEF TARTAR 17,00
Roasted garlic mayonnaise | Radish |
Crispy capers | Pickled mustard |
Aged cheese | Herbs

SNACK PLATE TO SHARE 24,00
Lithuanian cheeses | Cured and smoked
meats | Peppers stuffed with cheese |
Crispy bread sticks | Cheese sauce |
Marinated olives | Homemade jam

SOUPS

COLD SOUP 8,00
Cucumber sorbet | Beetroot |
Horseradish | Pickled cucumbers |
Quail eggs | Young potatoes

BEEF SOUP 10,00
Beef Broth | Spelt | Vegetables |
Beef | Cumin | Grill homemade
grain bread

Please inform a member of staff if you have any allergies or dietary requirements.



MAIN COURSES

BEEF TENDERLOIN 37,00
FROM LOCAL FARMERS
Potato croquettes with cumin | Carrots |
Caramelized onions | Celery puree |
Pickled mustard | Pepper sauce

BEEF CHEEK 29,00
Mashed potatoes | Fried celery |
Smoked carrots | Pickled radish |
Meat broth sauce

SLOW COOKED 31,00
LAMB SHANK
Mashed potatoes and celery | Young
zucchini | Sweet peas with mint | Freshly
pickled cucumbers | Red wine sauce

TURBOT FILLET 24,00
Mashed potatoes and celery | Shrimps |
Sweet peas with mint | Stewed spinach |
Yellow sauce | Chives

DUCK BREAST 23,00
Spelt | Celery | Young carrots | Rhubarb |
Homemade granola | Red wine sauce |
Chives

BROOK TROUT 22,00
Spelt | Pickled radish | Carrots |
White wine sauce | Chervil

CORN-FED CHICKEN 20,00
Potato and cottage cheese croquettes |
Savoy cabbage roll | Root vegetables |
Cheese sauce

BAKED LEEK 15,00
Wild wheat | Celery puree | Dandelion
grazed carrots | Young zucchini | Pickled
mustard | Cheese sauce | Chervil

ADDITIONALLY

Freshly pickled cucumbers 4,50
Fresh seasonal vegetables with herbal oil 4,50
Young potatoes with garlic butter 4,50
Mashed potatoes with crispy onions 4,50

DESSERTS

ICE CREAM 6,00
CHOCOLATE CAKE 8,00
WITHOUT FLOUR
Cherries | Elderflowers
PAVLOVA 7,00
Rhubarb | Fresh berries | Meringue |
Red fruit chocolate | Vanilla
mascarpone cream
WARM APPLE 6,00
Calvados Caramel | Ice cream

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