

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

PASTRAMI 18,00
Smoked beef | roasted garlic mayonnaise | fermented vegetables | popped capers | pickled mustard | mushrooms | hard cheese | homemade potato chips

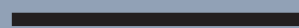
DUCK CROQUETTES 17,00
Shimeji mushrooms | leeks | caramelized onions | aged cheese sauce | chervil

RABBIT LIVER PATE 15,00
Red currant jelly | pickled currants | beetroot and green apple relish | greens

TIGER PRAWNS 20,00
Butter beans | broccoli | cherry tomatoes | garlic butter | grilled grain bread

MACKEREL 14,00
Smoked eggplant | chickpea cream | pickled beets | yogurt | coriander

SNACK PLATE TO SHARE 25,00
Lithuanian cheeses | cured and smoked meats | peppers stuffed with cheese | crispy bread sticks | cheese sauce | marinated olives | homemade jam



BUTTERNUT SQUASH SOUP 9,00
Molluscs | sage | pumpkin and carrot cream | pickled pumpkin | herbal oil

BEEF SOUP 11,00
Beef broth | butter beans | vegetables | beef | cumin | garlic grain bread

SOUPS

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



MAIN COURSES

BEEF TENDERLOIN 38,00
**FROM LOCAL FARMERS,
200G**

Potato and cottage cheese croquettes
with cumin | forest mushroom seasoning |
smoked eggplant | marinated butternut
squash with quince | meat and wine sauce

BEEF CHEEK 30,00

Smashed potatoes | onion crumbs |
root vegetables | leeks | butter beans |
beef stock sauce | chicory salad

**SLOW COOKED
LAMB SHANK** 33,00

Mashed potatoes and celery | pickled
mustard | fermented autumn vegetables |
celery chips | broth sauce | parsley oil

HALIBUT FILLET 27,00

Potato and pumpkin puree | molluscs |
celery | stewed spinach | white wine and
cheese sauce | chives

DUCK BREAST 25,00

Wild wheat | pumpkin puree |
broccoli | chicory salad | currant and
wine sauce

ORGANIC BEEF RIB 28,00

Young potatoes | celery cream |
fried beets | pickled redcurrant |
gravy sauce with mustard | chives

FREE-RANGE CHICKEN 23,00

Potato croquettes | fried beets |
cumin | celery cream with coriander |
cheese sauce | granola with fruits and nuts

**GRAINS WITH
FOREST MUSHROOMS** 16,00

Marinated pumpkin | celery | leeks |
aged cheese | vegetable broth

ADDITIONALLY

Freshly pickled cucumbers	5,50
Fresh seasonal vegetables	5,50
Fermented autumn vegetables	5,50
Mashed potatoes with crispy onions	5,50

DESSERTS

ICE CREAM 7,00

Served with your selected toppings

**CRANBERRY AND
CURD DESSERT** 9,00

White chocolate mousse

WARM APPLE 8,00

Caramel with krupnik | cinnamon |
granola | ice cream

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