



LITHUANIAN CUISINE MENU NATIONAL DINNER WITH FOLK SHOW



Dear Guest,

We would be thankful to the moon and back for your review about this evening on Tripadvisor, Facebook, Google or our website.

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Welcome to this special evening – national dinner with folk show. This is a great occasion to taste local specialties as well as experience Lithuanian culture through singing and dancing along the folk music together.

We wish you enjoyable evening and great time in Vilnius!



...Grey

ROOTS OF LITHUANIAN CUISINE

Lithuanians have compiled their cuisine from the variety of meats, grains, roots, fruits and spices this semi-fertile soil of North – Eastern Europe had to offer to hard-working farmers. Before the diplomatic marriages and conquests brought about the lamb, potatoes and herbs from the areas of the southern seas, local delicacies were limited to rustic substantial meals. They included pork still eaten and immensely enjoyed to the tip of ears, rye bread missed most by travelers and happiness-seekers, buckwheat boiled, baked and fried into buns, barley as the base for rich local craft beer heritage, apple pressed to wine and deserts, forest berries and mushrooms used as spice to soups and sauces and as fillings to dumplings.



Cold beetroot soup

Gently referred to as Pink Soup has found the way to the elite of ethnic dishes for combining the favorite local vegetables (beetroot and cucumber) and herbs (dill and onion), refreshing sour milk and filling egg into always longed summer feeling. The frequency of its consumption defines a true Lithuanian.

Zeppelins

Gently referred to as potato dumplings combine the favorite local meat pork minced and spiced into the filling and beloved vegetable potatoes grated, squeezed and shaped to firmly wrap the meat for long boiling into soft but very substantial meal. They are served with crispy bacon and sour cream sauce to seal the reputation.



Bread beverage Kvass

Next to beer brewed by ancient tradition, Lithuanians have refined the receipt of non-alcoholic refreshing drink Kvass. Naturally bubbling with the favourite taste of rye bread and sweetened by a few berries, Kvass is immensely enjoyed on hot long days of summer.

SPECIAL LITHUANIAN CUISINE MENU

Please choose one starter, one main meal, one dessert and one drink per person

Starters

Cold beetroot soup with Ratte potatoes (vegetarian)

Sweet and sour herring duet, served with ratte potatoes, marinated blue onions and sour cream (vegetarian)

Curd cheese baked on the coals with cherry tomatoes and olives (vegetarian)



Main meals

Traditional Zeppelins with pork and creamy bacon sauce

Samogitian style pancakes with pork meat and butter – sour cream sauce

Potato pancakes with smoked salmon and curd (vegetarian)

Grilled trout, served with rice, fresh vegetable salad with herbal sauce and lemon-butter sauce (vegetarian)

Seasonable vegetable stew with coconut milk (suitable for vegetarians)



Desserts

Lithuanian tree cake „Šakotis“

Layered apple dessert with brandy served with whipped vanilla cream

Traditional layered dough dessert with honey “Skruzdėlynas”

Drinks

Lithuanian beer

Lithuanian kvass



KIDS MENU

Please select one meal and one drink

Grilled chicken sausages with fries, fresh tomato and cucumber salad

Fried cheese curds with mashed berries and sour cream

Homemade berry lemonade

Juice