

## DINNER MENU

### LITHUANIAN CUISINE AND MORE

for individual guests and groups | places to be booked in advance

\*Each guest may choose different menu options

#### Starters (choose 1\*)

##### **Cold Beetroot Soup with Potatoes** (vegetarian)

*The nation's favorite, a refreshing summer dish: green onion, a pinch of dill, fresh cucumbers, pickled beetroots, clabber, few spoons of sour cream, a boiled egg*

or

##### **Chopped Herring** (vegetarian)

*with potatoes and beetroot mousse*

or

##### **Grated Beetroot Soup with Cottage Cheese and Hemp Oil** (vegetarian)

or

**Healthy Green Salad With Homemade Yogurt Dressing and Linseeds** (vegetarian) or with **Herb Oil** (vegan).

#### Hot meals (choose 1\*)

##### **Zeppelins with Meat Filling**

*A very popular Lithuanian national dish - stuffed potato dumplings, served with sour cream or cream-and-butter sauce*

or

##### **Zeppelins with Curd & Mint Filling** (vegetarian)

or

##### **Chicken Roast a-la Radvila**

*The authentic recipe of the cook of Duke Radvila*

*Served with horseradish, almond sauce, fresh vegetable salad and fried potatoes*

or

##### **Fried Fish Dumplings with Butter Dill Sauce, Chanterelles and Potato** (vegetarian)

or

##### **Homemade Dumplings with Spinach** (vegan)

#### Desserts (choose 1\*)

##### **Buckwheat Cake with Vanilla Sauce and Ice Cream**

or

##### **Homemade Apple Cake with Ice Cream**

or

##### **Our Homemade Ice Cream: with Poppy Seeds /Hemp Flavor/ Wine Sorbet**

or

##### **Iced Strawberry Soup with Berries** (vegan)

#### Drinks (choose 1\*)

##### **Lithuanian Craft Beer**

or

##### **Local Kvass** (Non – alcoholic)

Coffee (Americano)/ Black Tea

Table Water