



RESTORĀNS

**M E N U
F O R
G O U R M E T S**

BEETROOT / goat cheese / birch sap syrup

TROUT TACO

VENISON / black truffles / black currant

CARROT / quince

WILD PRAWNS / crayfish/ zucchini

COD / Savoy cabbage / wheat

LAMB / chanterelles / lime blossom

BLUEBERRIES / chocolate "Laima"

8

69.00 €

**W I N E
P A I R I N G**

8 \ COURSES 40.00 €

**N O N
A L C O H O L I C
B E V E R A G E S**

8 \ COURSES 20.00 €

Organic and wild products are used in the menu.

A discretionary service charge of 10 % will be added to groups of 9 or over.