

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

BAKED LITHUANIAN CHEESE 13,00

Fermented apples | Pickled pattypan squash | Blackberries | Smoked bacon | Honey | Popped buckwheat | Salad

DUCK LIVER PÂTÉ 15,00

Blueberry jelly | Quince | Raspberry caviar | micro sprouts

BEEF TARTAR 17,00

Layered potatoes | Roasted garlic mayonnaise | Fermented winter apples | Hard cheese

MATJES HERRING 14,00

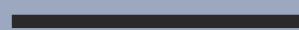
Smoked beets | Potatoes | Caviar | Dried boletus cream | Pickled onions | Sour cream | Parsley oil

TIGER PRAWNS 18,00

Cream of fried parsnips | Oyster mushroom | Confit tomatoes | Baby spinach | Burnt onions | Garlic butter

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

JERUSALEM ARTICHOKE SOUP 9,00

Oyster mushroom | Freeze-dried chanterelle | Fermented apples | Jerusalem artichoke chips | Parsley oil

SPICY BEEF SOUP 10,00

Tomatoes | Root vegetables | Cumin | Grain and seed 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 doughnuts | Butternut squash
cream | Oyster mushroom | Scorzoneria |
Shallot onion | Pepper sauce

BEEF CHEEK 29,00
Smoked beets with rosemary |
Mashed potatoes | Fermented apples |
Beef stock sauce

SLOW COOKED 31,00
LAMB SHANK
Mashed potatoes and carrots | Ginger |
Fried scorzonera | Pickled pattypan
squash | Broth sauce

VENISON LOIN 33,00
Juniper berries | Parsnip puree | Fried
parsnip | Layered potatoes | Blackberries |
Wild mushrooms | Kale |
Broth and wine sauce

ADDITIONALLY

Pickled pattypan squash and pickled apples 4,50
Fresh seasonal vegetables with herbal oil 4,50
Young potatoes with garlic butter 4,50
Mashed potatoes with crispy onions 4,50

DUCK BREAST 23,00
Layered potatoes | Various carrots |
Fried parsnips | Blackberries | Broth
and wine sauce

COD FILLET 24,00
Garlic potatoes | Cauliflower | Herb
seasoning | Baby spinach | Caviar sauce

CORN-FED CHICKEN 20,00
Pearl barley with root vegetables |
Fermented winter apples | Smoked beets

PEARL BARLEY 15,00
Oyster mushroom | Kale | Freeze-dried
chanterelle | Cauliflower | Hard cheese

DESSERTS

ICE CREAM 6,00

CHOCOLATE CAKE 7,00
WITHOUT FLOUR
Pickled blackberries | Freeze-dried
blackberries | Blackberry cream |
Meringue

BAKED APPLE 6,00
Calvados caramel | Vanilla ice cream

QUINCE HONEY CAKE 8,00
Honey crisp | Quince jelly

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