

# 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

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**PASTRAMI** 17,00  
Smoked beef | roasted garlic mayonnaise | fermented vegetables | popped capers | pickled mustard | mushrooms | hard cheese | homemade potato chips

**DUCK CROQUETTES** 16,00  
Shimeji mushrooms | leeks | caramelized onions | aged cheese sauce | chervil

**RABBIT LIVER PATE** 14,00  
Red currant jelly | pickled currants | beetroot and green apple relish | greens

**TIGER PRAWNS** 19,00  
Butter beans | broccoli | cherry tomatoes | garlic butter | grilled grain bread

**MACKEREL** 13,00  
Smoked eggplant | chickpea cream | pickled beets | yogurt | coriander

**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

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**BUTTERNUT SQUASH SOUP** 8,00  
Molluscs | sage | pumpkin and carrot cream | pickled pumpkin | herbal oil

**BEEF SOUP** 10,00  
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

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**BEEF TENDERLOIN** 37,00  
**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** 29,00

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

**SLOW COOKED** 32,00  
**LAMB SHANK**

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

**HALIBUT FILLET** 26,00

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

**DUCK BREAST** 24,00

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

**ORGANIC BEEF RIB** 27,00

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

**FREE-RANGE CHICKEN** 22,00

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

**GRAINS WITH** 15,00  
**FOREST MUSHROOMS**

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

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## ADDITIONALLY

Freshly pickled cucumbers	4,50
Fresh seasonal vegetables	4,50
Fermented autumn vegetables	4,50
Mashed potatoes with crispy onions	4,50

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## DESSERTS

**ICE CREAM** 6,00

Served with your selected toppings

**CRANBERRY AND  
CURD DESSERT** 8,00

White chocolate mousse

**WARM APPLE** 7,00

Caramel with krupnik | cinnamon |  
granola | ice cream

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