

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

BEETROOTS AND HOMEMADE CHEESE CREAM 15,00

Plums | quince | puffed buckwheat |
smoky sauce

RABBIT PATE 17,00

Quince jelly | raspberries | roasted
hazelnuts | natural sourdough bread

BEEF PASTRAMI 19,00

Lightly salted cucumbers | wild mushroom
cream | hard cheese | popped buckwheat |
kale chips

VENISON TARTARE 21,00

Fermented onions | pickled mustard |
popped capers | aged cheese | fried garlic
cream | chimichurri | celery chips | smoked
oil sauce

DUCK CROQUETTES 19,00

Black garlic cream | pickled cranberries |
truffle sauce | chervil

MATJES HERRING 16,00

Forest mushrooms | potatoes | pickled
beetroot | sour onions | roasted hemp
seeds | cottage cheese cream | dill oil

TIGER PRAWNS 21,00

Broccoli stems | spinach | cherry
tomatoes | garlic herb butter |
sourdough bread

SNACK PLATE 28,00

Lithuanian cheeses | cured and smoked
meats | cheese stuffed peppers | crispy
breadsticks | cheese sauce | pickled
olives | homemade jam

SMOKY BEETROOT SOUP 11,00

Creamy soup | boletus stew | crispy
celery | smoked bacon crumbles |
fermented beets | natural sourdough bread

BEEF SOUP 13,00

Root vegetables | hot peppers |
Beluga lentils | natural sourdough
bread

SOUPS

Please inform a member of staff if you have any allergies or dietary requirements.



MAIN COURSES

BEEF TENDERLOIN 39,00
FROM LOCAL FARMERS, 200G
Potato and caraway croquettes | Jerusalem artichokes | garlic cream | pickled cranberries | puffed capers | beef broth sauce

BEEF CHEEK 32,00
Truffle mashed potatoes | fermented beetroot | sour onions | meat broth sauce

SLOW COOKED LAMB SHANK 35,00
Creamy mashed potatoes | turnips | pickled onions | lightly pickled cucumbers | crispy celery | broth sauce

COD 28,00
Shrimps | broccoli stems | miso and celery | Beluga lentils | crispy celery | broth and wine sauce

GUINEA FOWL 24,00
Marinated pumpkin | potatoes | miso and celery cream | potato sunflowers | truffle sauce

DUCK 27,00
Potato croquettes | fermented beetroot cream | beetroot | quince | prunes | broth sauce

VENISON 36,00
Truffle mashed potatoes | beetroot layers | miso and celery cream | pickled cranberries | celery crisp | wine and broth sauce

RABBIT 28,00
Potato and herb mash | kale roll | miso and celery cream | popped buckwheat | broth sauce

RAVIOLI WITH BOLETUS 18,00
Truffle sauce | fermented cranberries | Jerusalem artichoke | hazelnuts | crispy celery

DESSERTS

ICE CREAM 8,00
Chocolate | strawberry | vanilla

DARK CHOCOLATE CAKE 9,00
Malt crunch | salted caramel | meringues | sea buckthorn | honey

WARM APPLE 10,00
Quince | caramel chips | fruity buckwheat granola | ice cream

ADDITIONALLY

Freshly pickled cucumbers 6,00

Seasonal vegetable salad with popped buckwheat 6,00

Butter mashed potatoes with truffles 6,00

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