

STARTERS:

✓ Zucchini variations, spiced pumpkin cream, puffed rice, coconut lemongrass sauce	19
Fermented lentil and rice fritter topped with smoked eel, tomato chutney, sour cream emulsion, oscietra caviar	22
Grilled octopus, vongole clams, sea urchin, basil and plankton sauce, chorizo cream	22
Beef tartare, green pepper and anchovy cream, Goan beef and bone marrow curry, rice crisps	22
Grilled langoustines [4 pcs.], spiced tomato sauce, garlic cream, chili and curry leaf butter	25

SIDES:

✓ Naan bread made with whole-wheat flour from Zelby family farm	5
Creamy potato purée	7
✓ Mixed leaves salad	7

MAIN COURSES:


✓ Local carrot variations, rice puffs, South Indian style carrot curry, <i>poori</i> flatbread	23
Chef's fish special please ask the waiter	28
Grilled lamb chops, slow cooked lamb, salsify cream, layered potato cake with truffles, potato textures, caramelized onions, lamb jus, fermented chili pepper sauce	32
Gaspar's mum's curry with lobster tail, shellfish oil, Goan red rice	35
Roasted half corn-fed chicken, wild mushrooms, <i>vin jaune</i> sauce, chicken jus, served with leafy green salad with mustard dressing for 2 people to share	56

DESSERTS:

Hazelnut cream, caramelised hazelnuts, vanilla, cardamom, passion fruit sorbet	10
Potato cake, sour cream, oscietra caviar, potato caramel, burnt potato skin and cardamom powder, potato crisp <i>11 place winner at the Wine and Dessert Pairing Contest Lithuania 2025</i>	21

We recommend pairing this dessert with Liliac & Kracher Ice Wine Transylvania 2023 [40 ml] 9

 All prices are shown in euro
  Suitable for vegans

 Regarding allergens in dishes, please ask the waiter