BRUNCH (12 a.m 15 p.m.)Ribe-geg 300 g $3 \in$ Filet Mignon 180 g / 260 g $29C / 40C$ 12,56Brazilian Mokeka Benedict. Prawns, relish with crushed tomatoes, peppers, limes, coconut cream, melted butter topping and pitaNew York strip 300 g $33 \in$ Pepper crusted Filet Mignon 180 g / 260 g $30 C / 41 \in$ 12,56Hemingway Benedict. English muffin, salt cured salmon, goat cheese, Hollandaise sauceNew York strip 300 g $46C$ New York strip 300 g $46C$ 96Green vegetable salad with herb dressing Extra: $+4C/8C \cdot$ Grilled shrimps 3 p. / 6p. $+15C \cdot$ Aged beefNew York strip 300 g $46C$ New York strip 300 g $46C$ 97Green vegetable salad with nerb dressing Extra: $+4C/8C \cdot$ Grilled shrimps 3 p. / 6p. $+15C \cdot$ Aged beefSee Fried mozzarella cheese sticks with tomato jam.New York strip 300 g $46C \cdot$ New York strip 300 g $46C \cdot$ 98Fried mozzarella cheese sticks with tomato jam.New York Strip 300 g $46C \cdot$ New York strip 300 g $46C \cdot$ See New York strip 300 g $46C \cdot$ 99Green vegetable salad with herb dressing Extra: $+4C/8C \cdot$ Grilled shrimps 3 p. / 6p. $+15C \cdot$ $Aged beef$ See New York strip 300 g $46C \cdot$ See New York strip 300 g $46C \cdot$ 90Fried mozzarella cheese sticks with tomato jam.See New York Strip 300 g $46C \cdot$ See New York Strip 300 g $46C \cdot$ 91Fried mozzarella cheese sticks with tomato jam.See New York Strip 300 g $46C \cdot$ See New York Strip 300 g $46C \cdot$ 92Fried mozzarella cheese sticks with tomato jam.See New York Strip 30C g $46C \cdot$ See New York Strip 30C g $46C \cdot$		SteakHouse		<b>D BEEF</b>
BRUNCH (12 a.m.: 15 pm.)       New Yorks aren polong       Pepper crusted File Migram 180 y 200 g       92 (20 g       33 (20 g)       92 (20 g)       93 (20 g)<			33€	
<ul> <li>125C Includes deletics Praves, relability with crushed inconcese, peppers, lines, coronut cream, meted butter topping and pito</li> <li>1256 Inculating wy lenedic, linguish muffin, sult crued salmon, goar cheese. Hollandaite sturce</li> <li>COLD STARTERS</li> <li>COLD STARTERS</li> <li>Fried morazella cheese sticks with manna dives, humus, cheese and grissing</li> <li>Fried morazella cheese sticks with manna dives, humus, cheese and grissing</li> <li>Fried morazella cheese sticks with manna dives, humus, cheese and grissing</li> <li>Fried morazella cheese sticks with and on to as set bread</li> <li>Fried morazella cheese sticks with analysis, humus, and pita</li> <li>Fried morazella with and points and the descendence in the state of the st</li></ul>		BRUNCH (12 a.m 15 p.m. )	••	
<ul> <li>Hardingway Bendict. English muffin, salt cared wilmo, goat cheese, Hollandaise sauce</li> <li>We consend appropriate with at all do for and same fight of a same plan (1996).</li> <li>Green regetable salad with herb dressing Excer. + (c//8: - Grills drimms jn /6; - Hold mozarells cheese sides with nonzional (and mozarells).</li> <li>Hors TrakTAR</li> <li>Hors and bed drimms with grills duture sheers and pristing (1998).</li> <li>Hors and bed drimms and plan.</li> <li>Hors TrakTAR</li> <li>Source she due for any constraint of the data and trans sace.</li> <li>Source she due for any constraint of the data and massed bread (1998).</li> <li>Hors matched drimms and plan.</li> <li>Hors TrakTAR</li> <li>Comparison with grills duture sheers and gristing (1998).</li> <li>Hors matched drimms and plan.</li> <li>Hors TrakTAR</li> <li>Comparison with grills duture sheers.</li> <li>Source sheet dution duture sheers and based body to massed.</li> <li>Hors matched drimms and plan.</li> <li>Hors matched drimms and massed bread.</li> <li>Hors matched drimms and masses.</li> <li>Comparison with grills driven and masses.</li> <li>Hors matched drimms and masses.</li> <li>Hors matched masses.<!--</td--><td>12,5ۥ</td><td></td><td>33 €</td><td>30€/41€</td></li></ul>	12,5ۥ		33 €	30€/41€
Bit Series Conclust Startness New York strip 300 g   9C Concentry series blastial durings 3p. / 6g.   9C Fried mozarelia cheese sticks with noma 0 iam.   7C5 Appteizer with wire Dried harm matinged olives, humus, cheese and grissint   9C Fried mozarelia cheese sticks with tomato 1am.   7C5 Appteizer with wire Dried harm matinged olives, humus, cheese and grissint   9C5 Concentry series of the Series Series with accomption of the Series Series with agent butter. Series with series 100 g   9C5 Fried mozarelia cheese sticks with tomato 1am.   9C5 Fried mozarelia with agent butter. Series with thesh stal ad and toasted bread   9C5 Fried mozarelia with agent butter. Series with fresh stal ad and toasted bread   9C5 Fried mozarelia with agent butter. Series with fresh stal ad and toasted bread   9C5 Fried mozarelia with agent butter. Series with masked bady potatoes, first number of the Series Series with annore 3 and the series Series with masked bady potatoes, first number of the Series Series with masked bady potatoes, first number of the Series Series with masked bady potatoes, first number of the Series Series with morey and firmers and trans these   950C Source Series with annore addition of the series Series with masked bady potatoes and trans these   950C Core backed form the onion source   950C Source Series with masked bady to matoes   950C Marcin apprecise with masked produce and bere   950C Tota direct apprecise with masked produce and bere   950C Tota direct apprecise with masked produce and bere   950C Tota	125ۥ			
COLD STARTERS       410         9C. Corrent vegetable stand with here dressing Exra:       410         9.4. Corrent vegetable stand with here dressing Exra:       410         9.4. Corrent vegetable stand with here dressing Exra:       410         9.4. Field mozzarella cheese and with mee's dressing Exra:       410         9.4. Field mozzarella cheese and twith toms to lam.       410         9.4. Field mozzarella cheese and tows. humus, cheese and grissini       410         9.4. Field mozzarella cheese and therese and mozio lam.       410         9.4. Field mozzarella cheese and therese and mozio lam.       410         9.4. Field mozzarella cheese and therese and mozio lam.       410         9.4. Field mozzarella cheese and mozio lam.       410	12,70			
CUD STARTES         9. Green vergetable stads with herd dressing Extra:         +6/28C       Gried with program with derd dressing Extra:         +6/28C       Gried with program with send dressing Extra:         +6/28C       Gried with program with send dressing Extra:         +50C       Appletdar with with Dried ham, maintased olives, human, cheese and grissini         1058C       Over backed shirings with garik butter. Served with fresh stald and toasted bread         12.00C       Hummus with deep fried calillower, Physiali, basil oil sesame, pita         12.00C       Pork machables with manago glaze, hummus, and pita         TATRA       200C         13.00C       Pork machables with manago glaze, hummus, and pita         TATRA       200C         15.90C       Notices anged beef fund calillower, Physiali, basil oil sesame, pita         15.90C       Mexicon aged beef fund calillower, Physiali, basil oil sesame, pita         15.90C       Aged heef ranceord with him pootnes find in duck far and tuna sauce         15.90C       Gorgapacho with grilled shrimp and mango stald         15.90C       Scarpacho with grilled shrimp and mango stald         15.90C       Tatalitimal cheese curd pancales with manago stald         15.90C       Tatalitimal cheese surd pancales with manago stald         15.90C       Tatalitimal cheese sured			/6£	
<ul> <li>4 4C/8C Grilled strings 2 p. / q. +50°. Agad key</li> <li>Fried mozzarella chesse sticks with tomato jam.</li> <li>1/50°. Agad key</li> <li>Fried mozzarella chesse sticks with tomato jam.</li> <li>1/50°. Agretizer with withe Dried ham, manimated olives, humus, chesse and grissini</li> <li>1/50°. Agretizer with with acrite ham, manimated olives, humus, chesse and grissini</li> <li>1/50°. Core hadds a hirings with gasit is butter. Served with the shall</li> <li>1/50°. Mexican aged beef frait, with with gasit is butter. Served with analysis, basit old, sesame, pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Park mestabilits with mango glaze, hummus, and pita</li> <li>1/50°. Corpus basked in the oven. Served with horeg and farmel seeds</li> <li>1/50°. Corpus basked in the oven. Served with freek segul and truffle honey</li> <li>1/50°. Corpus basked in the oven. Served with shoreglaze.</li> <li>1/50°. Corpus basked primes with mole seque</li> <li>1/50°. Corpus basked primes with horega and barre</li> <li>1/50°. Corpus basked primes with</li></ul>		COLD STARTERS ·····		
<ul> <li>+.15C Agel bef</li> <li>Fried mozzarella cheese sticks with nomato jan.</li> <li>8C Fried mozzarella cheese sticks with nomato jan.</li> <li>8C Free hered of pin the served with creamed of the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the state.</li> <li>8C Free hered of pin the served with and the served with and the state.</li> <li>8C Free here hered of pin the served with and the state.</li> <li>8C Free here hered of pin the served with and the state.</li> <li>8C Free here hered of pin the served with and the state.</li> <li>8C Free here hered of pin the served with and the set of the state.</li> <li>8C Free here hered of pin the served with and the set of the set of the served with and the set of the set of</li></ul>	9ۥ	Green vegetable salad with herb dressing Extra:	BURGERS $\Leftrightarrow$ $\overleftrightarrow$	
<ul> <li>HOT STARTERS</li> <li>Oven baked shrings with ageit better. Served with fresh salad and toasted bread</li> <li>Oven baked shrings with ageit better. Served with fresh salad and toasted bread</li> <li>Coven baked shrings with ageit better. Served with assame, pita</li> <li>Pork meathalls with mango glaze, hummus, and pita</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>Source science with this postatoes and circumbers</li> <li>TARTAR</li> <li>Source science with this postatoes and circumbers</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>Source science with this postatoes and circumbers</li> <li>Tarta detains ageit bef trans with bage beef science with specified onions, and tomato sauce</li> <li>Fisse Ageit bef carparcia with thin potatoes fried in duck fat and tuna sauce</li> <li>Sourps</li> <li>Sourps</li> <li>Corapus baked Therich onion soup</li> <li>KIDS MENIU</li> <li>Corapus baked Therich onion soup</li> <li>KIDS MENIU</li> <li>Critical chase cure pancakes with mange suid</li> <li>Critical phancakes</li> <li>Spece American pancakes with mange suid</li> <li>Critical phancakes</li> <li>Spece American pancakes with mange science free free free free free free free fr</li></ul>				
17.56:       Appteizer with wine. Dried ham, marinated olives, humus, cheese and grissini       196:       Free herded pig ribs served with accumber in lime sauce       106:         16.50:       Oven baked shrimps with again butter. Served with fresh salad and toasted bread       226:       BdQ com field chail. Served with again butters hand       226:         15.96:       Mexican aged bef startar with pico de gallo and corn chips       236:       Port metaballs with mango glaze, hummus, and pita       115:         15.96:       Mexican aged bef startar with pico de gallo and corn chips       256:       Cedar plank salimon. Served with ansaked baby portoes; sorred with choega beers with honey and fennel seeds       266:         15.96:       Mexican aged bef startar with pico de gallo and corn chips       256:       Cedar plank salimon. Served with ansaked baby portoes; sorred with coreas beers       266:         15.96:       Mexican aged bef startar with pico de gallo and corn chips       256:       Cedar plank salimon. Served with coreas beers       266:         15.96:       Mexican aged bef startar with portoes fried in duck fat and tura sauce       266:       Oven baked feanch onion soup       256:         80:       Garpacho       With grilled shrimp and mango salad       260:       166:       Oven baked feanch onion soup       166:       Oven baked feanch onion soup       166:       Cedar plank salimon. Served with honey and feanel seeds       56:       5	8ۥ	Fried mozzarella cheese sticks with tomato jam.	MEAT COURSES	-
10.1 STARLAS 236. Cedar plank duck magret. Served with a sauce   12.96. Hummus with deep fried califlower. Physalis, basil oil, sesame, pita   13.96. Pork meatballs with mango glaze, hummus, and pita   17.96. Mexican aged beef fartar with pito de gallo and corn chips   16.96. TARTAR   17.96. Mexican aged beef tartar with pito de gallo and corn chips   16.96. Codar plank aduck magret. Served with chioggia beets with honey and fennel seeds   19.96. Aged beef carpaccio with hin portoes fried in duck fat and tuna sauce   19.96. Gazpacho   10.96. Gazpacho   10.96. Gazpacho   10.96. Trattional dense curd panckes with magor glaze, served with agelts butter   10.96. Codar plank aduck magret. Served with creek yogurt and truffle honey   10.96. Gazpacho   10.96. Codar plank aduck magret. Served with creek yogurt and truffle honey   10.96. Gazpacho   10.96. Caraban Served with agelts butter   10.96. Caraban Served with agelts butter   10.96. Caraban Served with agelts butter   10.96. Cazpacho   10.96. Cazpacho with galled shrimp and mango salad   10.96. Caraban Served with agelts butter   10.96. American pancakes with magio syrup   10.96. American pancakes with magio syrup   10.96. Cristpy baccon, Sarved with agelts butter sauce, French fries and fresh cucumber slices   10.56. Pasta with San Marzano tomato sauce, hard cheese and basil	17,5ۥ		19ۥ Free herded pig ribs served with cucumber in lin	
<ul> <li>10-56 Vern baked shrinps with garlic butter. Served with resh salad and toasted bread</li> <li>226 Hummus with degrift led catilitoure. Physalis, baali (a) lessame, pita</li> <li>13-96 Pork meatballs with mango glaze, hummus, and pita</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef tarar with pico de gallo and corn chips</li> <li>15-96 Mexican aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce</li> <li>15-96 Oren baked French onion soup</li> <li>16-96 Gargacho with grilled shrimp and mango salad</li> <li>960 Oren baked French onion soup</li> <li>16-96 Traditional cheese curd pancakes with mage aprupe</li> <li>17-96 Cripty bacon. Served with pancakes</li> <li>17-96 Cripty bacon. Served with aged beer area cheese and basil</li> <li>16-96 Cripty bacon. Served with pancakes</li> <li>16-96 French fries fried in duck fat</li> <li>16-96 French fri</li></ul>		HOT STARTERS	•	
<ul> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlinover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Hummus with deep fried carlover. Physails, basil oil, sesame, pita</li> <li>Garpacho with griled shrinp and mango salad</li> <li>Garpacho with griled shrinp and mango salad</li> <li>Oven baked french onion soup</li> <li>Hummus and berr</li> <li>Cologia bests with honey and fermel seeds</li> <li>Hummus and fermel seeds</li> <li>Hummus and fermel seeds</li> <li>Crispy backen pieces with honey and butter sauce, French fries and fresh cucumber slices</li> <li>Hernorian pancakes with map esprup</li> <li>Chocolate fondant cake with liquid raspherry and chocolate filling.</li> <li>Served with carlever lice mane</li> <li>Corached panna cotta. Mango compote, nuts crumble</li> </ul>	16,5€∙	Oven baked shrimps with garlic butter. Served with fresh salad and toasted bread		tatoes and cucumbers
<ul> <li>13.9C. Pork meatballs with mango glaze, hummus, and pita</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>TARTAR</li> <li>FISH AND SEAFOOD</li> <li>Sec eacriche with your dressing and circus slices</li> <li>15.9C. Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce</li> <li>SOUPS</li> <li>Sec Garpacho</li> <li>Oven baked French onion soup</li> <li>KIDS MENIU</li> <li>Oven baked French onion soup</li> <li>KIDS MENIU</li> <li>Social apancakes with magrophic nutro suce, French fries and fresh cucumber slices</li> <li>Sec Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices</li> <li>Sec Coroshate fondant cake with liquid raspberry and chocolate filling. Served with caramelized apples and biscuit cinnamon ice cream</li> <li>7,5C. Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>8,6C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>Source Sauce Garlic and sage butter</li> <li>Sauces 22.2.</li> <li>Sauces 24.2.</li> <li>Sauce</li></ul>	12,9€∙	Hummus with deep fried cauliflower. Physalis, basil oil, sesame, pita		
<ul> <li>15.96 · Maxima aged beef tartar with pico de gallo and corn chips</li> <li>15.96 · Juna ceviche with yuzu dressing and citrus slices</li> <li>15.96 · Aged beef carpactio with thin potatoes fried in duck fat and tuna sauce</li> <li>SOUPS</li> <li>SOUPS</li> <li>62 · Garpacho with grilled shrimp and mango salad</li> <li>96 · Oven baked French onion soup</li> <li>KIDS MENU</li> <li>97 · Traditional cheese curd pancakes with mascarpone cream and berr</li> <li>16.96 · Arget beer carpactios with dup and the seades</li> <li>97 · Traditional cheese curd pancakes with mascarpone cream and berr</li> <li>16.96 · Crispy bacon. Served with pancakes</li> <li>15.9 · Crispy bacon. Served with noney and fernel seeds</li> <li>15.9 · Crispy bacon. Served with noney and fernel seeds</li> <li>15.9 · Crispy bacon. Served with noney and berr</li> <li>15.9 · Crispy bacon. Served with noney and fernel seeds</li> <li>15.9 · Crispy bacon. Served with noney and fernel seeds</li> <li>15.9 · Crispy bacon. Served with noney and fernel seeds</li> <li>15.9 · Crispy bacon. Served with noney and back of based free in duck fat</li> <li>15.9 · Crispy bacon. Served with noney and back of based free in duck fat</li> <li>15.9 · Crispy bacon. Served with noney and based based</li></ul>	13,9€∙	Pork meatballs with mango glaze, hummus, and pita		
<ul> <li>16.9 C. Tuna ceviche with yuzu dressing and citrus slices</li> <li>15.9 C. Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce</li> <li>SOUPS</li> <li>8 C. Gazpacho</li> <li>10.9 C. Gazpacho with grilled shrimp and mango salad</li> <li>9 C. Oven baked french onion soup</li> <li>KIDS MENIU</li> <li>KIDS MENIU</li> <li>9.5 C. Traditional cheese curd pancakes with mascarpone cream and berr</li> <li>10.5 C. American pancakes with maple syrup</li> <li>+3 C. Crispy bacon. Served with noney and fernel seeds</li> <li>5.5 C. Srispy bacon. Served with context suite sauce, French fries and fresh cucumber slices</li> <li>8.5 C. Pasta with Sam Marzano tomato sauce, hard cheese and basil</li> <li>DESSERTS</li> <li>9.6 C. Cocolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream</li> <li>7.5 C. Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>8.6 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Wanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>8.6 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. American panca cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. American pance of the sauce garden of the sauce for a specific cream</li> <li>27 C. Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>28 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li> <li>26 C. Caramel panna cotta. Mango compote, nuts crumble</li></ul>		TARTAR	· · · FISH AND SEAFOOD · · · · · · · · · · · · · · · · · ·	
15.96. Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce 306. Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes   86. Gazpacho SUPS   86. Gazpacho 146. Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey   96. Oven baked French onion soup 146. Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey   97.50. Traditional cheese curd pancakes with mascarpone cream and berr 7.6. Chologia beets with honey and fennel seeds   97.52. Traditional cheese with honey and butter sauce, French fries and fresh cucumber slices 5.6. Fresh salad   156. Choolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream 5.6. Coream Pancakes with outer free braile apples and biscuit cinnamon ice cream   8.96. Caramel panna cotta. Mango compote, nuts crumble 5.6. Caramel panna cotta. Mango compote, nuts crumble	15,9€ •	Mexican aged beef tartar with pico de gallo and corn chips	25ۥ Cedar plank salmon. Served with chioggia beets	with honey and fennel seeds
SOUPS       SOUPS         86:       Gazpacho         10.96:       Gazpacho with grilled shrimp and mango salad       Image: Since of the second secon	16,9€∙	Tuna ceviche with yuzu dressing and citrus slices	26ۥ Oven baked Sea Bream. Served with grilled vege	etables
<ul> <li>6. Gazpacho</li> <li>14<sup>C</sup> Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>9. Oven baked French onion soup</li> <li>8. Close Mentrue</li> <li>9. Traditional cheese curd pancakes with mascarpone cream and berr</li> <li>10.5C American pancakes with maple syrup</li> <li>12. Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices</li> <li>12. Fresh salad</li> <li>12. Fresh salad</li> <li>12. Fresh salad</li> <li>13. FRENCH FRIES</li> <li>14. Chocolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream</li> <li>13. Served with coffee bean ice cream</li> <li>13. Served with compone, nuts crumble</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filling. Served with compone the and bear ice cream</li> <li>14. Chocolate filli</li></ul>	15,9€∙	Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce	30ۥ Octopus baked in the oven. Served with roasted	baby potatoes and baked baby tomatoes
<ul> <li>84: Gazpacho</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze. Served with Greek yogurt and truffle honey</li> <li>144: Oven baked eggplant with Miso glaze.</li></ul>		SOUPS	<b>VEGETARIAN COURSE</b>	
10.96: Gazpacho with grilled shrimp and mango salad   96: Oven baked French onion soup   KIDS MENIU SIDE DISHES   8.96: Traditional cheese curd pancakes with mascarpone cream and berr   10.56: American pancakes with maple syrup   +36: Crispy bacon. Served with pancakes   156: Crispy bacon. Served with pancakes   156: Crispy bacon. Served with pancakes   156: Crispy chicken pieces with honey and butter sauce, French fries and fresh curumber slices   156: Crispy chicken pieces with honey and butter sauce, French fries and fresh curumber slices   156: Crispy chicken pieces with lagar pieces and basil   157: Crispy chicken pieces with liquid raspberry and chocolate filling. Served with coffee bean ice cream   8,96: Concolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream   7,56: Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream   8,6: Caramel panna cotta. Mango compote, nuts crumble	8ۥ		14ۥ Oven baked eggplant with miso glaze. Served v	with Greek yogurt and truffle honey
9C       Oven baked French onion soup       8.9C       Portobello mushrooms with garlic butter         KIDS MENIU       7C       Chioggia beets with honey and fennel seeds         9.5C       Traditional cheese curd pancakes with mascarpone cream and berr       5.5C       Grilled colored carrots with honey and fennel seeds         10.5C       American pancakes with maple syrup       4.5C       Fresh salad       7.5C         4.5C       Fresh salad       5.5C       French fries fried in duck fat         5.5C       Pasta with San Marzano tomato sauce, hard cheese and basil       5.5C       French fries fried in duck fat         5.5C       Crispy choclate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream       5.5C       Stuces 2.6C         7.5C       Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream       SAUCES 2.6C       Blue cheese sauce Garlic and sage butter       Blue cheese sauce Garlic and sage butter				
KIDS MENIU 7€. Chioggia beets with honey and fennel seeds   9.56. Traditional cheese curd pancakes with mascarpone cream and berr   10.56. American pancakes with maple syrup   +36. Crispy bacon. Served with pancakes   156. Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices   157. Pasta with San Marzano tomato sauce, hard cheese and basil   158. DESSERTS   159. Chocolate fondant cake with liquid raspberry and chocolate filling. Served with caramelized apples and biscuit cinnamon ice cream   7,56. Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream   7,57. Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream   8,60. Caramel panna cotta. Mango compote, nuts crumble	9ۥ	Oven baked French onion soup		
9.5€ ·       Traditional cheese curd pancakes with mascarpone cream and berr         10,5€ ·       American pancakes with maple syrup         +3€ ·       Crispy bacon. Served with pancakes         15€ ·       Crispy bacon. Served with pancakes         15€ ·       Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices         15€ ·       Pasta with San Marzano tomato sauce, hard cheese and basil         15€ ·       French fries fried in duck fat         15€ ·       French fries fried in duck fat with oil with truffle and parmesan cheese         15€ ·       Chocolate fondant cake with liquid raspberry and chocolate filling.         15€ ·       Served with coffee bean ice cream         15€ ·       Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream         15€ ·       Gramel panna cotta. Mango compote, nuts crumble		KIDS MENIU	_	
10.5C · American pancakes with maple syrup +3C · Crispy bacon. Served with pancakes       7,5C · Grilled vegetables       1         15C · Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices 5.5C · Pasta with San Marzano tomato sauce, hard cheese and basil       5       FRENCH FRIES         15C · Chocolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream       5       Free crushed baby potatoes with olive oil and rosemary 5.5C · Sweet potatoes fried in duck fat       5         7,5C · Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream       5       SAUCES 2€	05€.			eeds
<ul> <li>+3€. Crispy bacon. Served with pancakes</li> <li>45€. Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices</li> <li>8.5€. Pasta with San Marzano tomato sauce, hard cheese and basil</li> <li>DESSERTS</li></ul>			7,5ۥ Grilled vegetables	
<ul> <li>15€ Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices</li> <li>8.5€ Pasta with San Marzano tomato sauce, hard cheese and basil</li> <li>DESSERTS </li> <li>8.9€ Chocolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream</li> <li>7.5€ Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>8€ Caramel panna cotta. Mango compote, nuts crumble</li> </ul>	-		4,5ۥ Fresh salad	
<ul> <li>8.5€ Pasta with San Marzano tomato sauce, hard cheese and basil</li> <li>DESSERTS →</li> <li>8.9€ Chocolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream</li> <li>7.5€ Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>8€ Caramel panna cotta. Mango compote, nuts crumble</li> </ul>	-		FRENCH FRIES	
DESSERTSImage: Constraint of the second	8.5ۥ		5ۥ French fries fried in duck fat	
<ul> <li>8,9€ Chocolate fondant cake with liquid raspberry and chocolate filling. Served with coffee bean ice cream</li> <li>7,5€ Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream</li> <li>8€ Caramel panna cotta. Mango compote, nuts crumble</li> <li>5,5€ Sweet potatoes fried in duck fat</li> <li>5,5€ Sweet potatoes fried in duck fat</li> <li>6,5€ Sweet potatoes fried in duck fat</li> <li>7,5€ Sweet potatoes fried in duck fat</li> <li>8,9€ Sweet potatoes fried in duck fat</li> <li>9,9€ Sweet potatoes fried in d</li></ul>		DESSERTS 🚅	• •	-
7,5ۥ Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream         8ۥ Caramel panna cotta. Mango compote, nuts crumble         Blue cheese sauce         Black pepper sauce         Black pepper sauce	8,9€∙		5,5€ · Sweet potatoes fried in duck fat	
8€ · Caramel panna cotta. Mango compote, nuts crumble Garlic and sage butter Garlic and sage butter	7.5€.•			
			Black pepper sauce	

For information about allergens in our dishes, please ask the waitstaff

# M•EAT — SteakHouse ——

#### **KARŠTI GĖRIMAI /** HOT DRINKS

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Arbata / Tea 3€ Natūrali arbata / Natural tea 3,5€ Espresso 3€ Dvigubas espresso / Double espresso 3,9€ Espresso macchiato 3€ Juoda kava / Black coffee 3€ Kava su pienu / Black coffee with milk 3,9€ 5,9€ Cappuccino 3,9€ Latte 3,9€ Kakava/ Cocoa 3,5€ Matcha Latte 4,5€

Kavą galima rinktis be kofeino / Coffee you can choose decaffeinated

### GAIVIEJI GĖRIMAI IR SULTYS BEVERAGES AND JUICE

Šviežiai spaustos apelsinų / greipfrutų sultys 0.2l / 0.4l $4,5 \in / 6,5 \in$ Freshly squeezed orange / grapefruit juice 0.2l / 0.4l $4,5 \in / 6,5 \in$ Natūralios šilauogių sultys / natural blueberry juice) 0.23l $6 \in$ "Pago" (įvairių vaisių sultys / fruit juices) 0.2l $3,5 \in$ Coca cola, Fanta, Sprite, Tonic 0.25l $3 \in$ Gira 0.33l $3,6 \in$				
Kombucha Acala (arbatos gėrimas / tea drink) 0.33l / 0.75l 6€ / 14€ Rožių skonio gaivusis gėrimas / Franklin Rose Lemonade 0.275l 3,5€				
VANDUO /WATER				
"Mondariz" gazuotas/ negazuotas 0.331 / 0.751 $2,9 \in /4,9 \in$ "Mondariz" carbonated/ non-carbonated 0.331 / 0.751 $2,9 \in /4,9 \in$ "Aqua Panna" negazuotas / non-carbonated 0.251 / 0.751 $2,5 \in /4,9 \in$ "S. Pellegrino" gazuotas / carbonated 0.751 $4,9 \in$				
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<b>ALUS IR SIDRAS</b> BEER AND CIDER				
$\label{eq:calaberg} \begin{array}{ll} \mbox{"Calsberg" pilstomas alus /draught beer 0.3] / 0.5]} & 4  < /5,5  \\ \mbox{"Grimbergen Double" pilst. alus /draught beer 0.25] / 0.5]} & 4  < /5,5  \\ \mbox{"Raudonų Plytų" (but.) , Bocmano ūsai, IPA (bottle) 0.33]} & 4  < /5,5  \\ \mbox{"Kronenburg 1664" Blanc (but.) / (bottle) 0.33]} & 4,5  \\ \mbox{"Somersby Pear" sidras (but.) / cider (bottle) 0.33]} & 4  \end{array}$				
• • • • • • • • • • • • • • • • • • • •				
<b>NEALKOHOLINIAI GÉRIMAI</b> NON-ALCOHOLIC DRINKS				
Nealkoholinis alus Carlsberg Eco (but.) 0.33 l4€Nealkoholinis alus Kronenbourg 1664 Blanc (but.) 0.33 l4€Torres Natureo Muscat (baltas vynas 750ml)27€Torres Natureo Muscat Sparkling wine / put. vynas (750ml.)27€				

#### DEGTINĖ IR TEKILA VODKA AND TEQUILA

Reyka Belvedere Jose Cuervo Especial Silver Don Julio Blanco Don Julio Reposado <b>GRAPPA IR BRENDIS</b> GRAPPA AND BRANDY	40 ml 5€ 8€ 6,5€ 9€ 9€ 40 ml			
Nonino Grappa VuisinarGrappaFernando de Castilla Solera Reserva De JerezBrendis	40 III 7€ 5€			
KONJAKAS / COGNAC				
Hennessy VS Hennessy V.S.O.P. Hennessy X.O.	<b>40 ml</b> 8 € 11 € 20€			
<b>VISKIS</b> / WHISKEY	(0]			
Monkey Shoulder Bushmills Originals Jack Daniel's	<b>40 ml</b> 6€ 6€ 6€			
, Johnie Walker Black Label 12 Y.O. Suntory Toki Japanese Whisky Monkey Shoulder Smokey	7€ 7€ 7€			
Singleton Speyside Single Malt 12 Y.O. Glenmorangie Original Single Malt 10 Y.O. Talisker Isle Of Skye Single Malt 10 Y.O. Glenfiddich 18 Y.O. Johnie Walker Blue Label	10€ 10€ 11€ 15€ 25€			
ROMAS / RUM				
Captain Morgan Spiced Rum Demon's Share 6YO Diplomatico Reserva Exclusiva Pampero Aniversario Reserva Exclusiva Zacapa Solera Gran Reserva 23 Y.O.	<b>40 ml</b> 5€ 6€ 7€ 8€ 13€			
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<b>DŽINAS</b> /GIN	40 ml			
Tanqueray Hendrick's Gin Junimperium Sloe Gin	7€ 7€ 10€			
KALVADOSAS / CALVADOS				
Pere Magloire V.S.O.P	<b>40 ml</b> 8€			
LIKERIS / LIQUEUR				
Shanky's Whip Black Irish Whiskey Liquer Baileys Original Jagermeister Luxardo Limoncello Disaronno Amaretto	<b>40 ml</b> 5€ 5€ 6€ 6€			

## VYNO KORTA / WINE CARD

#### ----**VYNAI TAURĖMIS** / GLASS OF WINE 150ml / 750ml Menestrello Prosecco *lt.* prosecco 6,5€/30€ Anselmann Riesling Kabinett Germ. balt. p. saus. 7€/34€ Esk Valley Marlborough Sauvignon Blanc N. Zeal. balt.saus. 7,5€ / 36€ Errazuriz Estate Chardonnay Ch. balt. saus. 7€ / 35€ Zonin Pinot Grigio Friuli *lt.* balt. saus. $7 \in /35 \in$ Georgian Valleys Alazani Valley White Gruz. balt. p. sald. 7,5€ / 38€ Minuty M Rose Fr. rož. saus. 7€/36€ Rocca di Montemassi Syrosa lt. rož. saus. 7€/36€ Masseria Altemura Sasseo Primitivo Salento lt. raud. saus. 7,5€/37€ Achaval-Ferrer Malbec Mendoza Argent. raud. saus. 8€ 40€ Villa Wolf Pinot Noir Germ. raud. saus. 6,5€ / 32€ Georgian Valleys Alazani Valley Red *Gruz.* raud. p. sald. 7,5€ / 38€ ----PUTOJANTIS VYNAS / SPARKLING WINE 750ml Masia Cava Gran Cuvee Brut Organic 27€ Spain Maison Castel Cuvee Rosee Brut 39€ Chile Salasar Cremant De Limoux Brut 39€ France Krone Borealis Vintage Cuvee Brut 44€ South Africa ŠAMPANAS / CHAMPAGNE 750ml Laurent Perrier La Cuvee Brut, 200ml 28€ Moet Brut Imperial 85€ Laurent Perrier La Cuvee Brut 95€ Laurent Perrier La Cuvee Rose Brut 130€ Laurent Perrier La Cuvee Millesime 110€ Moet Grand Vintage 2013 170€ Ruinart Blanc de Blancs 160€ Veuve Clicquot Brut Rose 180€ 260€ Veuve Clicquot La Grande Dame Brut BALTASIS VYNAS / WHITE WINE 750 ml Prancūzija / France Ogier Lou Camine Lirac Blanc 42€ Gerard Bertrand Domaine de L'Aigle Chardonnay BIO 60€ Laroche Chablis AOP 45€ Petite Fontaine Sancerre AOP 45€ Joseph Drouhin Puligny Montrachet 90€ Italija / Italy Bersano Mirage Gavi di Gavi D.O.C.G. 35€ Frescobaldi Albizzia Chardonnay Toscana I.G.T. 36€ Principi di Butera Grillo Grillo 38€ Rocca di Montemassi Calasole Vermentino 40€ Vokietija / Germany Villa Wolf Riesling Dry 28€

Naujoji Zelandija / New Zealand

Little Beauty Sauvignon Blanc 45€ JAV/ USA

Marimar La Masia Chardonnay 80€

RAUDONASIS VYNAS / RED WINE 750ml				
Prancūzija / France				
Joseph Drouhin Maranges Premier Cru Chateau Magnol Cru Bourgeois Haut Medoc AOC Ogier Chateauneuf du Pape Reine Jeanne AOP Maison Champy Pernand Vergelesses "Clos de Bully" Red	66€ 66€ 90€ 90€			
Italija / Italy				
Principi Di Butera Amira Nero d'Avola Castello D'albola Chianti Clasico Riserva Masseria Altemura Primitivo di Manduria Pio Cesare Nebbiolo Langhe DOC Cesari Amarone della Valpolicella Classico	45€ 55€ 58€ 75€ 90€			
Ispanija / Spain				
Arinzano La Casona 2020 Vina Pomal Reserva Rioja Marques de Grinon Cabernet Sauvignon Torres Grans Muralles Conca De Barbera D.O.	45€ 48€ 68€ 96€			
Čilė / Chile				
Errazuriz Max Reserve Pinot Noir	43€			
Argentina / Argentina				
La Mascota Vineyards Unanime Grand Tinto Terrazas de Los Andes Reserva Malbec	50€ 53€			
Naujoji Zelandija / New Zealand				
Little Beauty Pinot Noir	45€			
JAV/ USA				
Marimar La Masia Pinot Noir	90€			
KOKTEILIAI / COCTAILS				
"Mimoza" (putojantis vynas, apelsinų sultys)	9€			
"Aperol Spritz" (put. vynas, Aperol, gazuotas mineralinis vanduo, apelsinas)	12€			
"Limocello Spritz" (put. vynas, likeris Limoncello, gazuotas mineralinis vanduo, citrina)	12€			
"Sir Highball" (romas, gervuogių sirupas, imbiero limonadas žalioji citrina )	13€			
"Gin Tonic" (džinas, tonikas, žalioji citrina)	12€			
"Amarita" (tekila, apelsinų sultys, Amaretto, žalioji citrina)	11€			
"Paloma" (tekila, greipfrutų limonadas, žalioji citrina)	11€			
"Old Fashioned" (viskis, klevų sirupas, Angostura biteris )	13€			
"Puffin Collins" (degtinė, šeivamedžių sirupas, citrinų sultys, greipfrutų limonadas	13€			
NEALKOHOLINIAI KOKTEILIAI / NON-ALCOHOLIC COCTAILS				
"Aperol Spritz" Alcohol-Free	10€			
"Gin Tonic" Alcohol-Free	10€			

"Sir Highball" Alcohol-Free

11€