

Welcome to one of the oldest restaurants in Vilnius, located in the olden merchant's house. In the XVth century Lithuanian Grand Dukes invited foreign merchants and craftsmen to Lithuania. The newcomers built the completely new Stiklių street with shops, workshops and inns. In the cellars of the house there was a small shop opened, on the ground floor there was a living room for the merchant and his family.

Over the centuries, the gothic cellars have changed owners a couple of times. There have been shops, taverns and beerhouses here. In 1972 it was restored, and the hunters' restaurant "Lokys" has been situated here.

Now there you can taste various olden courses praised by our ancestor. These dainties are marked with "Old Traditions" stamp:





**** Please enquire the staff concerning the allergens ****

APERITIFS

<i>Hendrick's Gin Tonic (Gin, tonic, cucumber)</i>	9.00 €
<i>Negroni (Gin, Campari, Martini rosso)</i>	7.00 €
<i>Bellini (Sparkling wine (brut), peach syrup)</i>	6.00 €
<i>Campari Orange („Campari“, orange juice)</i>	7.00 €
<i>Aperol Spritz („Aperol“, sparkling wine)</i>	7.00 €
<i>Kir Royal (champagne, crème de cassis)</i>	9.00 €
<i>St. Germain French (St. Germain (elderflower liqueur), lemon juice, champagne)</i>	10.00 €
<i>Champagne Linard Gontier Brut (15cl)</i>	9.00 €
<i>Gintaras Sinas' raspberry wine (semi sweet, rose), Lithuania (15cl)</i>	5.00 €
<i>Gintaras Sinas' gooseberry wine (semi sweet, white), Lithuania (15cl)</i>	5.00 €

SALADS AND SNACKS

<i>Lentil and beetroot salad with roasted peppers, cherries, goat milk cheese and arugula</i>	7.00 €
<i>The most appetizing with wine Miguel Torres Santa Digna Cabernet Sauvignon Rose (25Eur/bottle)</i>	
<i>Salad with salmon, confit cherry tomatoes, quail eggs and dill dressing</i>	7.00 €
<i>The most appetizing with wine Domaine Jean-Claude Chatelain Pouilly Fume Harmonie AOC (49Eur/bottle)</i>	
<i>Green salad with warm pieces of venison, confit tomatoes, radishes, berries and crispy bread</i>	8.00 €
<i>The most appetizing with Gintaras Sinas' blueberry wine (35Eur/bottle)</i>	
 <i>Pickled brown-headed boletus (mushrooms) salad</i>	8.00 €
<i>The most appetizing with wine Feudo Maccari Grillo Sicilia IGT (28Eur/bottle)</i>	
 <i>Herring with boletus (Pickled cucumbers, onions, boiled potatoes and dill dressing)</i>	6.00 €
<i>The most appetizing with vodka „Samanë“ (4.00Eur/4cl)</i>	
<i>Venison “Carpaccio” with three-year-old cheese and parsley pesto sauce flavoured with pumpkin seeds and sprouts</i>	9.00 €
<i>The most appetizing with wine Achaval – Ferrer Malbec Mendoza (34Eur/bottle)</i>	



Lithuanian meat snack (Five types of meat)

9.00 €

The most appetizing with wine *Bodegas Volver Tarima Monastrell Alicante DO* (29Eur/ bottle)

Till late XIXth century the dishes on peasant tables were very primitive, mainly smoked sausages, ham and lard ...



Lithuanian cheese snack (Four types of cheese with jam and hazel nuts)

7.00 €

The most appetizing with wine *Fairview Pinotage* (32Eur/ bottle)

Dairy products play an important role in Lithuanian cuisine; cottage cheese: sweet, sour, seasoned with caraway seeds, fresh or smoked. The most popular way of eating Lith non-fermented white cheese is with jam and nuts.



Snack to accompany beer (Cheese doughnuts, beer sausages, pig ears, fried bread)

6.00 €

The most appetizing with "Kurko keptinis" beer (4,00Eur/ bottle)

SOUPS

Nourishing hunters' hodgepodge

6.00 €



Lithuanian cold beet soup with potatoes (with kefir)

5.00 €



Creamy boletus soup with pumpkin oil

6.00 €

Most people had knives and spoons, but the fork was very rare and considered an oddity until the 1700s. Usually only the wealthy had plates and cups of their own. Lower classes shared plates in pairs. People also had trenchers - thick unleavened bread, which was essentially a bread plate. Sometimes the left over trencher was given to the poor, sometimes the dogs and sometimes ate by the diner himself. Over time, the trenchers began to be replaced by a square piece of wood with a circular depression in the middle – ancestors of modern plates...

FISH AND POULTRY

Roasted salmon with herbs

16.00 €

Served with sautéed slices of aubergine, zucchini, paprika, cream – dill sauce and mashed potatoes with spinach

The most appetizing with wine *Planeta La Segreta Bianco Sicilia DOC* (35Eur/bottle)

Juicy chicken legs

9.00 €

Served with buckwheat flavoured with peas and chanterelles (mushrooms)

The most appetizing with wine *Louis Jadot Pouilly-Fuisse* (45Eur/ bottle)

MEAT COURSES

In January of 1429 European sovereigns met in Grand Duke Vytautas' castle. To show the Lithuanian hospitality, seven hundred bulls, thousand and four hundred sheep, one hundred aurochs, lots of moose and other animals were butchered or hunted every day, to serve the sovereigns' table. Also seven hundred barrels of mead were emptied until every dawn. Restaurant Lokys invites to taste a few dishes from the sovereigns' table:

Stew of beef fillet and venison meat with beer, carrots, parsnips and mushrooms | 13.00 €

Served with mashed potatoes with spinach

The most appetizing with wine Masciarelli Montepulciano D'Abruzzo DOC (34Eur/ bottle)

Beef steak | 19.00 €

Grilled beef fillet served with sautéed slices of aubergine, zucchini, sweet paprika, roasted potatoes in their jackets and wine - honey sauce

The most appetizing with wine Frescobaldi Nipozzano Chianti Rufina Riserva DOCG (39Eur/ bottle)

Pork tenderloin steak | 10.00 €

Served with potatoes and roasted zucchini with tomatoes, flavoured with oregano and tarragon

The most appetizing with wine Chateau de Saint Cosme Little James Basket Press Solera (32Eur/ bottle)

HUNTING TAKES

In the Middle Ages hunting was a privilege for the nobility. By the sovereigns' order the wild animals were bred in the forests for hunting. After the hunting huge feasts, where one's eyes could find mountains of the most elaborated game courses, were held.

The peasants were deprived from hunting. But those, who dared to break the order, were sometimes given even capital punishment. However, while the nobility partied in enormous banquets, daily peasants' table was also occasionally enriched by game courses...



Boar meat roast praised by Grand Duke Gediminas with cowberry sauce and sweet pear | 16.00 €

The most appetizing with wine Faiveley La Framboisiere Mercurey AOC (59Eur/ bottle)



Venison meat roasts with boletus (mushrooms) and apples | 19.00 €

Served with potatoes in their jacket

The most appetizing with wine Louis Jadot Beaune Bressandes Premier Cru (89Eur/ bottle)



Quail, beloved by charming Lithuanian ladies

*Served with sweet pear, cowberry – wine sauce and buckwheat
The most appetizing with wine Maggio Old Vine Zinfandel Lodi California*

(40Eur/ bottle)

16.00 €

Rustic beaver meat stew with champignons and tomatoes

*Served with mashed potatoes with spinach
The most appetizing with wine Marques de Casa Concha Syrah (32Eur/ bottle)*

13.00 €



Game sausages with stewed pickled cabbage and mashed potatoes flavoured with spinach, praised by the peasant

The most appetizing with wine Ercavio Tempranillo Roble Castilla Vinos de le Tierra (34Eur/ bottle)

10.00 €

Lokys house regale (Venison and boar meat roast and game sausage, served with roasted zucchini with tomatoes, flavoured with oregano and tarragon, and potatoes in their jackets)

The most appetizing with wine Bodegas Gratavinum 2 PI R Priorat DOC (55Eur/ bottle)

20.00 €

VEGETARIAN COURSES

Fried slices of aubergine, tomatoes and mozzarella flavoured with extra aged cheese and parsley pesto sauce with pumpkin seeds

The most appetizing with wine Marques De Caceres Albarino DO (29Eur/ bottle)

9.00 €

Buckwheat with chanterelles (mushrooms), peas and berries

The most appetizing with wine Matua Valley Marlborough Pinot Noir (32Eur/ bottle)

8.00 €

POTATOES

*After surfeiting courses from nobility table, we invite our dear guests to feel the flavour of
daily Lithuanian peasants' meal:*



Potato - game cutlets flavoured with boletus (mushrooms) and sour cream


*One more course that appeared on our daily table together with the potatoes.
The most appetizing with wine Elvio Cogno Dolcetto d'Alba DOC (39Eur/ bottle)*

9.00 €

SWEETS WITH DESSERT WINE

<i>Bavarian cream with quince sauce</i> <i>Kracher Cuvee Auslese Burgenland 10cl</i>	13.00 €
<i>Cheesecake with strawberry dressing</i> <i>Gintaras Sinas' apple ice wine 10cl</i>	14.00 €
<i>Hot chocolate with ice cream and hazel nuts</i> <i>Nieport Tawny Duoro DO 10cl</i>	9.00 €
<i>Vanilla ice cream melting in cherries cooked in wine</i> <i>Gintaras Sinas' cherry wine 10cl</i>	8.00 €
<i>Creamy rye bread delicacy with hazel nuts, cranberry jam and whipped cream</i> <i>Mead "Traķai" 10cl</i>	8.00 €
<i>Chocolate tart with salted caramel and berries</i> <i>Torres Floralis Moscatel Oro Penedes DO 10cl</i>	10.00 €
<i>Hazelnut cake with cranberry jam</i> <i>Česlovas Ramoška's quince wine 10cl</i>	10.00 €

SWEETS

<i>Bavarian cream with quince sauce</i>	5.00 €
<i>Cheesecake with strawberry dressing</i>	5.00 €
<i>Hot chocolate with ice cream and hazel nuts</i>	5.00 €
<i>Refreshing sorbet (enquire the waitress for available flavours)</i>	5.00 €
<i>Chocolate tart with salted caramel and berries</i>	6.00 €
<i>Vanilla ice cream melting in cherries cooked in wine</i>	5.00 €
 <i>Creamy rye bread delicacy with hazel nuts, cranberry jam and whipped cream</i>	5.00 €



Hazelnut cake with cranberry jam

7.00 €

In the fall our ancestors rushed to search for the forest goods - such as hazelnuts or cranberries, which were used to enrich desserts, meats, cheese ... It is believed that hazelnuts retain youth and a healthy heart. And the red and odorous cranberry - a life berry - is indispensable cure for various diseases. In the old writings it is stated that cranberry juice well disinfects wounds. Even nowadays this berry, also known as the northern lemon, is used in pastries, sauerkrauts or tea.

HOUSE DRINKS



Traditional caraway kvass

Glass 20cl
2.00 €

Jug 100cl
10.00 €

Olden spiced restaurant's wine

Sweet wine with cinnamon, cloves and ginger... In the olden times it was believed that this drink had remedial qualities.

Glass 15cl
4.00 €

Hot restaurant's wine

4.00 €

REFRESHING DRINKS

<i>Juice</i> orange, apple, tomato (20cl)	3.00 €
<i>Fresh juice</i> orange or grapefruit (20cl)	4.00 €
<i>Non-carbonated water</i> (25cl)	3.00 €
<i>Carbonated water</i> (25cl)	3.00 €
<i>Natural mineral water</i> (70cl)	4.00 €
<i>Carbonated mineral water</i> (70cl)	4.00 €

TEA

<i>Black, Green, Fruity, Thyme, Chamomile, Nettle, Lime flower, Mint</i>	3.00 €
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COFFEE

<i>Espresso, Black coffee</i>	2.50 €
<i>Cappuccino, coffee with milk</i>	3.00 €
<i>Latte</i>	3.00 €
<i>Shakerato</i> <i>Fine cold coffee</i>	3.00 €
<i>Ice Cappuccino</i> <i>Cold Capuccino</i>	3.00 €
<i>Irish coffee</i>	7.00 €

BITTERS

The Lithuanian monks following European traditions started to produce bitters using wormwood, sweet grass, St. John's wort, currants, mountain ash and other plants. In the XVIth and XVIIth centuries the bitters appeared on the noble tables. At that time they were entitled as the royal drink.

	<i>Gulp</i> 4cl	<i>Olden beaker</i> 25cl
<i>Starka</i>	3.00 €	18.75 €
<i>Trejos devynerios</i>	3.00 €	18.75 €
<i>Žalios devynerios</i>	3.50 €	21.88 €
<i>Sukūtinis (Lithuanian mead)</i>	4.00 €	25.00 €
<i>Žalgiris (Especially strong mead bitter)</i>	7.50 €	46.88 €

MEAD

<i>Traškai (10cl)</i>	4.00 €
<i>Vilnius (4cl)</i>	3.00 €

VODKA

	<i>Gulp</i> 4cl	<i>Olden beaker</i> 25cl
<i>Sobieski</i>	3.00 €	18.75 €
<i>„Lithuanian vodka“ golden</i>	3.50 €	21.88 €
<i>Samanė (typical Lithuanian vodka)</i>	4.00 €	25.00 €
<i>Stolichnaya Premium Vodka</i>	4.00 €	25.00 €
<i>Finlandia (classic, cranberry)</i>	4.00 €	25.00 €
<i>Sambuca „Molinari Extra“ (anis)</i>	4.00 €	25.00 €

BEER AND CIDRE

It is believed that beer was already brewed in the XIth century in Lithuania, though its popularity boomed in the XVIth century. The Lithuanians had their beer god 'Ragutis', who protected crops, hops and the brewing process.

In the Grand Duchy of Lithuania every resident had the right to produce beer for their own needs, and the hop fields were protected by the national statute of that time. The beer brewer was always the most necessary profession - none of the family or community celebration could be held without him. The secrets of brewing were passed down from generation to generation.

The best brewers of the country are settled in Central and Northern Lithuania.

<i>Light draught „Švyturio Extra” 0,3l / 0,5l</i>	<i>0,3l</i> 3.00 €	<i>0,5l</i> 4.00 €
<i>Dark Ale „Švyturio Baltijos”</i>	3.00 €	4.00 €
<i>Wheaten Ale „Švyturio baltas” (bottle)</i>		4.00 €
<i>Humulupu – 5,0% “IPA”, bitterness, flowers, pine and orange peel are dominating notes (bottle)</i>		4.00 €
<i>Kurko keptinis – 5,2% Lithuanian Ale, deep red color, sweet sour taste with the note of hops (bottle)</i>		4.00 €
<i>Cyrulis – 4,9% pils light, gentle bitterness, fresh aroma of hops and malt sweetness (bottle)</i>		4.00 €
<i>Gutstoutas – 5,2% Oatmeal Stout, burnt malts base, hints of coffee and chocolate (bottle)</i>		4.00 €
<i>Grynas – 5,0% lager, bright color and slightly sweet in taste (bottle)</i>		4.00 €
<i>Simkala – 5,3% light “APA”, thick in color, with caramel malt aroma (bottle)</i>		4.00 €
<i>Alcohol free beer (bottle)</i>		4.00 €

CIDRE

<i>Pierre Huet Cidre Bouche Brut (apple) France, 75cl</i>	<i>Bottle 75cl</i> 26.00 €
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WHISKY (4CL)

<i>Grant's</i>	4.00 €
<i>Tullamore Dew</i>	4.00 €
<i>Johnnie Walker red label</i>	4.00 €
<i>Johnnie Walker black label</i>	6.00 €
<i>Jack Daniel's</i>	4.00 €
<i>Macallan Fine Oak 12 YO (Single malt)</i>	8.00 €
<i>Lagavulin 16 YO (Islay single malt)</i>	9.00 €
<i>Glenfiddich 18 YO (Single malt)</i>	9.00 €
<i>BenRiach 16YO (Single malt)</i>	8.00 €

LIQUEUR (4CL)

<i>Krupnikas (honey)</i>	3.00 €
<i>Amaretto Disaronno (almond)</i>	4.00 €
<i>Jagermeister</i>	4.00 €
<i>Baileys (Irish cream)</i>	4.00 €

VERMOUTH

<i>Campari (4cl)</i>	4.00 €
<i>Martini 10cl (white, red, extra dry)</i>	3.50 €

OTHER DRINKS (4CL)

<i>Brandy „Torres 5 YO”</i>	3.50 €
<i>Brandy „Torres 10 YO”</i>	4.00 €
<i>Grappa „Nonino“</i>	6.00 €
<i>Grappa „Sibona Moscato“</i>	6.00 €
<i>Grappa „Ditta Bortolo Nardini Riserva 50“</i>	6.00 €
<i>Grappa „Marolo di Barolo Bussia“</i>	8.00 €
<i>Grappa „Sibona Porto“</i>	6.00 €
<i>Calvados „Boulard Grand Solage VSOP”</i>	6.00 €
<i>Calvados „Boulard Grand Solage XO”</i>	9.00 €
<i>Armagnac „Janneau Grand VSOP”</i>	8.00 €
<i>Cognac „Otard VSOP”</i>	7.50 €
<i>Cognac „Courvoisier VS”</i>	5.00 €
<i>Cognac „Courvoisier VSOP”</i>	7.00 €
<i>Cognac „Courvoisier XO”</i>	25.00 €
<i>Rum „Clement Vieux Rhum Agricole VSOP Martinique AOC”</i>	10.00 €
<i>Rum „Captain Morgan Spiced”</i>	4.00 €
<i>Tequila „Tres Sombreros Anejo” (100% Agave)</i>	4.00 €
<i>Tequila „La Maison Du Whisky Ocho 8 Reposado Single Estate” (100% Agave)</i>	6.00 €
<i>Tequila „Campo Azul Especial Blanco” (100% Agave)</i>	4.00 €

LITHUANIAN FRUIT WINE

<i>Gintaras Sinas' gooseberry wine (semi sweet, white), Zarasai</i>	Glass 15cl 6.00 €	Bottle 75cl 30.00 €
<i>Gintaras Sinas' raspberry wine (semi sweet, rose), Zarasai</i>	6.00 €	30.00 €
<i>Gintaras Sinas' red berry wine (dry, red), Zarasai</i>	5.00 €	25.00 €
<i>Gintaras Sinas' blueberry wine (dry, red), Zarasai</i>	7.00 €	35.00 €
<i>Gintaras Sinas' cherry wine (sweet, red), Zarasai</i>	Glass 10cl 4.00 €	Bottle 75cl 29.00 €
<i>Česlovas Ramoška's quince wine (sweet, white), Šilutė</i>	5.00 €	35.00 €
<i>Gintaras Sinas' apple ice wine (sweet, white), Zarasai</i>	Glass 10cl 11.00 €	Bottle 37.5cl 39.00 €

WINE BY THE GLASS 15 CL

CHAMPAGNE

Champagne Linard Gontier Brut

Glass 15cl

9.00 €

SPARKLING

Grand Cavalier Brut, France

4.00 €

WHITE

Bolla Pinot Grigio delle Venezia IGT, Italy, Veneto

5.00 €

Finca las Moras Intis Chardonnay-Chenin, Argentina, San Chuan

4.00 €

Chateau Ste. Michelle Dry Riesling, USA, Washington

6.00 €

*Sauvion Touraine Sauvignon "Les Eglantines" AOC (Sauvignon Blanc),
France, Loire*

5.00 €

RED

Santa Carolina Reserva Carmenere, Chile, Rapel valley

5.00 €

*Delas Cotes-du-Rhone Saint-Esprit Rouge AC (Syrah 90% ir Grenache 10%),
France, Rhone*

6.00 €

Finca Las Moras Intis Merlot-Malbec, Argentina, San Chuan

4.00 €

Alejandro Fernandez Dehesa La Granja D.O(Tempranillo), Spain, Castilla y Leon

6.00 €

WINE BY BOTTLES 75 CL

SPARKLING

	Bottle 75cl
<i>Pares Balta Cava Brut (Macabeo, Xarello, Parellada) (organic wine) (Spain)</i>	35.00 €
<i>Follador Brut Prosecco di Valdobbiadene Superiore DOCG (100% Glera) (Italija, Venetas)</i>	35.00 €
<i>Grand Cavalier (semi dry) (France)</i>	20.00 €
<i>Grand Cavalier (sweet) (France)</i>	20.00 €
<i>Grand Cavalier Brut (France)</i>	20.00 €

CHAMPAGNE BY BOTTLES 75 CL

<i>Champagne Louis Roederer Brut Premier (40 % Pinot Noir, 40 % Chardonnay, 20 % Pinot Meunier)</i>	89.00 €
<i>Laurent-Perrier Brut L-P (45% Chardonnay, 40% Pinot Noir, 15% Pinot Meunier)</i>	69.00 €
<i>Laurent-Perrier Brut L-P (45% Chardonnay, 40% Pinot Noir, 15% Pinot Meunier) 37.5cl</i>	35.00 €
<i>Ruinart Brut Blanc de Blancs (100% Chardonnay)</i>	129.00 €
<i>Champagne Linard Gontier Brut (Pinot Noir, Pinot Meunier, Chardonnay)</i>	45.00 €

WHITE WINE BY BOTTLES 75 CL

Australia

<i>Penfolds Koonunga Hill Chardonnay (100% Chardonnay) South Australia</i>	29.00 €
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Austria

<i>Salomon Undhof Messwein Gruner Veltliner Kremstal DAC (100% Gruner Veltliner) Kamptal</i>	35.00 €
<i>Winzer Krems Gruner Veltliner Sandgrube 13 (100% Gruner Veltliner) Kamptal</i>	26.00 €
<i>Winzer Krems Riesling Sandgrube 13 (100% Riesling) Kamptal</i>	26.00 €

Argentina

<i>Finca las Moras Intis Chardonnay-Chenin (Chardonnay-Chenin) San Chuan</i>	20.00 €
<i>Las Moras Black Label Sauvignon Blanc (100% Sauvignon Blanc) Pendernales valley</i>	29.00 €

Chile

<i>Concha y Toro Casillero Del Diablo Chardonnay (100% Chardonnay) Casablanca /Limari valleys</i>	25.00 €
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Italy

Bottle 75cl

<i>Vigneti Radica Pecorino Tullum DOC</i> (100% Pecorino) Abruzzo	39.00 €
<i>Bersano Gavi DOCG</i> (100% Cortese) Piemonte	32.00 €
<i>Pierpaolo Pecorari Altis Pinot Bianco IGP</i> (100% Pinot Bianco) Friuli-Venezia	45.00 €
<i>Masciarelli Trebbiano D'Abruzzo DOC</i> (100% Trebbiano) Abrucas	26.00 €
<i>Bolla Pinot Grigio delle Venezia IGT</i> (100% Pinot Grigio) Veneto	25.00 €
<i>Planeta La Segreta Bianco Sicilia DOC</i> (50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano) Sicilia	35.00 €
<i>Feudo Maccari Grillo Sicilia IGT</i> (100% Grillo) Sicilia	28.00 €

Spain

<i>Protos Verdejo Rueda DO</i> (Verdejo) Ribera del Duero	29.00 €
<i>Marques De Caceres Albarino DO</i> (100% Albarino) Rias Baixas	29.00 €
<i>Torres Natureo Muscat</i> (alcohol free) (100% Moscatel de Alejandria) Catalonia	23.00 €

USA

<i>Chateau Ste. Michelle Dry Riesling</i> (100% Riesling) Washington	30.00 €
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New Zealand

<i>Shepherds den Sauvignon Blanc Marlborough</i> (100% Sauvignon Blanc) Marlborough	35.00 €
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France

<i>Joseph Drouhin Vaudon Chablis AC</i> (100% Chardonnay) Bourgogne	39.00 €
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<i>Louis Jadot Pouilly-Fuisse</i> (100% Sauvignon Blanc) Bourgogne		Bottle 75cl 45.00 €
<i>H. Bourgeois Les Baronnes Sancerre Blanc AOC</i> (100% Sauvignon Blanc) Loire	37,5 cl	34.00 €
<i>Domaine Peiriere Viognier Pays DOC IGP</i> (100% Viognier) Languedoc – Roussillon		29.00 €
<i>Hunawühr Pinot Gris Reserve AOC</i> (100% Pinot Gris) Alsace		35.00 €
<i>Domaine Jean-Claude Chatelain Pouilly Fume Harmonie AOC</i> (100% Sauvignon Blanc) Loire		49.00 €
<i>Sauvion Touraine Sauvignon "Les Eglantines" AOC</i> (100% Sauvignon Blanc) Loire		25.00 €
Germany		
<i>Reichsgraf von Kesselstatt RK Riesling Trocken Mosel</i> (100% Riesling) Mosel		34.00 €

ROSE WINE BY BOTTLES 75 CL

Chile		
<i>Miguel Torres Santa Digna Cabernet Sauvignon Rose</i> (100% Cabernet Sauvignon) Casablanca Curico valley		Bottle 75cl 25.00 €
Spain		
<i>Protos Rosado Ribera del Duero DO</i> (100% Tempranillo) Castile and León		29.00 €

RED WINE BY BOTTLES 75 CL

Argentina		
<i>Las Moras Black Label Malbec</i> (100% Malbec) San Chuan		Bottle 75cl 29.00 €
<i>Achaval-Ferrer Malbec Mendoza</i> (100% Malbec) Mendoza		34.00 €
<i>Finca Las Moras Intis Merlot-Malbec</i> (Merlot, Malbec) San Chuan		20.00 €
<i>Achaval – Ferrer Finca Bella Vista</i> (100% Malbec) Mendoza		89.00 €
<i>Crios de Susana Balbo Syrah Bonarda</i> (50% Syrah, 50% Bonarda) Mendoza		34.00 €
<i>Masi Tupungato Passo Doble</i> (70% Malbec, 30% Corvina) Mendoza		29.00 €

Australia

Bottle 75cl

Penfolds Koonunga Hill Shiraz-Cabernet Sauvignon

(70% Shiraz, 30% Cabernet Sauvignon) South Australia

29.00 €

Hardy's Nottage Hill Shiraz

(100% Shiraz) South Eastern Australia

27.00 €

Salomon Estate Finnis River Shiraz

(100% Shiraz) South Australia

79.00 €

Austria

Markowitsch Pinot Noir

(100% Pinot Noir) Kamuntum

39.00 €

Chile

De Martino Estate Carmenere

(100% Carmenere) Maipo valley

29.00 €

Marques de Casa Concha Cabernet Sauvignon

(100% Cabernet Sauvignon) Maipo valley

32.00 €

Marques de Casa Concha Syrah

(100% Syrah) Central valley

32.00 €

Santa Carolina Reserva Carmenere

(100% Carmenere) Rapel valley

25.00 €

Concha Y Toro Casillero del Diablo Merlot

(100% Merlot) Central valley

25.00 €

Germany

Friedrich Becker Spatburgunder B QbA

(100% Pinot Noir) Pfalz

59.00 €

Spain

Bodegas Volver Tarima Monastrell Alicante DO

(100% Monastrell) Alicante

29.00 €

Miguel Torres Sangre de Toro Catalunya DO

(Garnacha, Cariñena) Catalunya

27.00 €

Ercavio Tempranillo Roble Castilla Vinos de la Tierra

(100% Tempranillo) La Mancha

34.00 €

Torres Salmos Priorat DOQ

(Syrah, Garnacha Tinta, Carinena, Cabernet Sauvignon) Priorat

59.00 €

Torres Grand Coronas Penedes DO

(85% Cabernet Sauvignon, 15% Tempranillo) Penedes

37,5 cl

23.00 €

Torres Grand Coronas Penedes DO

(85% Cabernet Sauvignon, 15% Tempranillo) Penedes

32.00 €

<i>Bodegas Gratavinum 2 PI R, Priorat DOC</i> (38% Garnacha, 29% Carignan, 15% Cab. Sauvignon, 10% Syrah, 8% Merlot) Priorat		55.00 €
<i>Protos Roble Ribera del Duero DO</i> (100% Tinta del Pais) Duero valley		35.00 €
<i>Bodegas y Vinedos Alion Ribera Del Duero DO</i> (100% Tinto Fino) Duero valley		89.00 €
<i>Izadi El Regalo Reserva Rioja DOC</i> (90% Tempranillo, 10% Garnacha, Graciano and Mazuelo) Rioja		55.00 €
<i>Murviedro Cepas Viejas Bobal DOP</i> (100% Bobal) Utiel-Requena		29.00 €
<i>Alejandro Fernandez Dehesa La Granja D.O</i> (100% Tempranillo) Castilla y Leon		29.00 €
<i>Care Finca Bancales Carinena DO</i> (100% Garnacha) Carinena		34.00 €
Italy		
<i>Leone de Castris Villa Santera Primitivo di Manduria DOC</i> (100% Primitivo) Puglia		39.00 €
<i>Leone de Castris Villa Santera Primitivo di Manduria DOC</i> (100% Primitivo) Puglia	37,5cl	27.00 €
<i>Masciarelli Montepulciano D'Abruzzo DOC</i> (100% Montepulciano) Abruzzo		34.00 €
<i>Masciarelli Montepulciano D'Abruzzo DOC</i> (100% Montepulciano) Abruzzo	37,5cl	25.00 €
<i>Mauro Molino Barbera D'Alba DOC</i> (100% Barbera) Piemonte		39.00 €
<i>Produttori del Barbaresco Barbaresco</i> (100% Nebbiolo) Piemonte		69.00 €
<i>Mauro Molino Gallinotto Barolo DOCG</i> (100% Nebbiolo) Piemonte		79.00 €

<i>Gaja Sito Moresco Langhe DOC</i> (85% Nebbiolo, 10% Merlot, 5% Barbera) Piemonte	89.00 €
<i>Elvio Cogno Dolcetto d'Alba DOC</i> (100% Dolcetto) Piemonte	39.00 €
<i>Elvio Cogno Pre Phylloxera Barbera D'Alba DOC</i> (100% Barbera) Piemonte	99.00 €
<i>Planeta Plumbago Nero d'Avola Sicilia IGT</i> (100% Nero d'Avola) Sicilia	39.00 €
<i>Castello di Volpaia Cabernet Sauvignon Maremma Toscana DOC</i> (100% Cabernet Sauvignon) Toscana	40.00 €
<i>Le Volte dell'Ornellaia Toscana IGT</i> (Sangiovese, Merlot, Cabernet Sauvignon) Toscana	45.00 €
<i>Frescobaldi Nipozzano Chianti Rufina Riserva DOCG</i> (90% Sangiovese, 10% (Malvasia Nera, Colorino, Merlot, Cabernet Sauvignon)) Toscana	39.00 €
<i>Frescobaldi Pomino Rosso DOC</i> (Pinot Noir, Sangiovese, Merlot) Toscana	45.00 €
<i>Le Serre Nuove Dell'Ornellaia Bolgheri DOC</i> (45% Merlot; 41% Cabernet Sauvignon; 5% Cabernet Franc; 9% Petit Verdo) Toscana	69.00 €
<i>Tenuta San Guido Sassicaia Bolgheri Sassicaia DOC 2009</i> (85% Cabernet Sauvignon, 15% Cabernet Franc) Toscana	299.00 €
<i>Barone Ricasoli Torre Della Trappola Brunello di Montalcino DOCG</i> (100% Sangiovese) Toscana	69.00 €
<i>Brigaldara Valpolicella DOC</i> (Corvina, Corvinone, Rondinella, Molinara, Sangiovese) Veneto	36.00 €
<i>Brigaldara Amarone della Valpolicella Classico DOC</i> (70% Corvina, 20% Rondinella, 5% Sangiovese, 5% Cabernet) Veneto	79.00 €
USA	
<i>Maggio Old Vine Zinfandel</i> (100% Zinfandel) California	40.00 €
<i>Chateau Ste. Michelle Syrah</i> (98% Syrah, 2% Viognier) Washington State	32.00 €
New Zealand	
<i>Matua Valley Marlborough Pinot Noir</i> (100% Pinot Noir) Marlborough	32.00 €
The Republic of South Africa	
<i>KWV Cabernet Sauvignon</i> (100% Cabernet Sauvignon) Western Cape	22.00 €
<i>Fairview Pinotage</i> (100% Pinotage) Paarl valley	32.00 €

Portugal

Bottle 75cl

Alves de Sousa Caldas Tinto Douro DOC

(Tinta Roriz, Touriga Nacional, Tinta Barroca, Sousão and Tinta Francisca) Duero

34.00 €

France

Michel Lynch Reserve Medoc AC

(Merlot, Cabernet Sauvignon) Bordeaux

29.00 €

Castel Chateau Malbec Bordeaux AC

(Merlot, Cabernet Sauvignon, Cabernet Franc) Bordeaux

34.00 €

Chateau Teyssier Lacroix Bordeaux Superieur AOC

(90% Merlot, 10% Cabernet Franc) Bordeaux

37.00 €

Chateau Fongaban Cotes de Castillon AOC

(80% Merlot, 20% Cabernet Franc) Bordeaux

34.00 €

Domaines Barons de Rothschild (Lafite)' st Legende Pauillac AOP

(60% Cabernet Sauvignon, 50% Merlot) Bordeaux

59.00 €

Chateau Cos d'Estournel II-ieme Cru Saint Estephe AOC 2006

(65% Cabernet Sauvignon, 35% Merlot) Bordeaux

350.00 €

Chateau Teyssier Le Dome Saint Emilion Grand Cru AOC 2005

(73% Cabernet, 27% Merlot) Bordeaux

399.00 €

Faiveley La Framboisiere Mercurey AOC

(100% Pinot Noir) Bourgogne

59.00 €

Louis Jadot Beaune Bressandes Premier Cru

(100% Pinot Noir) Bourgogne

89.00 €

Henri Bourgeois Les Baronnes Sancerre Rouge AOC

(100% Pinot Noir) Loire

37,5 cl

35.00 €

Henri Bourgeois Les Baronnes Sancerre Rouge AOC

(100% Pinot Noir) Loire

49.00 €

Delas Chateauneuf-du-Pape

(90% Grenache, 10% Syrah) Rhone

59.00 €

Chateau de Saint Cosme Little James Basket Press

(Grenache, Syrah, Mourvedre) Rhone

32.00 €

Delas Cotes-du-Rhone Saint-Esprit Rouge AC

(Syrah 90% ir Grenache 10%) Rhone

30.00 €

DESSERT WINES

Austria

<i>Kracher Cuvee Auslese Burgenland</i> (60% Chardonnay, 40% Welschriesling) Burgenland	10 cl / 37.5 cl	10.00 € / 35.00 €
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Lithuania

<i>Gintaras Sinas' cherry wine, Zarasai</i>	10 cl / 75 cl	4.00 € / 29.00 €
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<i>Česlovas Ramoška's quince wine, Šilutė</i>	10 cl / 75 cl	5.00 € / 35.00 €
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<i>Gintaras Sinas' apple ice wine, Zarasai</i>	10 cl / 37,5 cl	11.00 € / 39.00 €
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Spain

<i>Torres Floralis Moscatel Oro Penedes DO</i> (100% Moscatel de Alejandria) Penedes	10 cl / 50 cl	6.00 € / 29.00 €
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Portugal

<i>Nieport Tawny Douro DO Duero valley</i>	10 cl / 75 cl	5.00 € / 34.00 €
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COCKTAILS

<i>Margarita</i> (Tequila, fresh lemon juice, orange husk liqueur)		7.00 €
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<i>Cuba Libre</i> („Captain Morgan Spiced”, „Coca Cola”)		7.00 €
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<i>Tequila Sunrise</i> (Tequila, orange juice, syrup „Grenadino”)		7.00 €
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<i>Black Russian</i> (Vodka, coffee liqueur „Kahlua”)		7.00 €
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<i>White Russian</i> (Vodka, coffee liqueur „Kahlua”, milk)		7.00 €
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<i>Gin Tonic</i> (Gin, tonic)		7.00 €
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OLDEN PROTOCOL...

In the Middle Ages people used to dig in a common dish with their fingers, so it was very important to keep hands clean. People were advised by the "Miss Manners" of the day to wash their hands out in the open where everyone can see and be assured one's hands were clean.

Of course, it was necessary to keep your hands clean during the meal. Manuals for manners gave a list of things people should refrain from during a meal, such as:

- Don't put your fingers in your ears;*
- Don't put your hands on your heads;*
- Don't blow your nose with your hands;*
- Men were told to refrain from "scratching" (if you take the meaning...)...*

Other bad manners advised above were people wiping off sweat with their napkins, people poking around on a plate (probably looking for the better piece of food) and putting bones back on a platter after eating the meat off. The proper way to deal with bones was to throw them right over your shoulder on the floor.