

*Welcome to one of the oldest restaurants in Vilnius, located in the olden merchant's house. Back in the 15<sup>th</sup> c. Grand Dukes of Lithuania invited foreign merchants and craftsmen to the country. The newcomers built a completely new Stiklių street with shops, workshops and inns. The cellars of this house contained a small shop, while the ground floor served as a living space for the merchant and his family.*

*The gothic cellars have changed hands many times over the centuries. Shops, taverns and beerhouses were set up here. The cellars were restored in 1972 and the hunters' restaurant "Lokys" has been situated here ever since.*

*Our chef developed this menu using traditional regional products and modern technologies. Dishes are marked with the century, when the ingredients of the dish were adopted in Lithuania.*

*Bon appetit!*

*\*\*\* Please enquire our waiters regarding 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>	6.00 €
<i>Gintaras Sinas' gooseberry wine (semi sweet, white), Lithuania (15cl)</i>	6.00 €

## PAKRUOJIS MANOR BITTERS

*Pakruojis Manor distillery is one of the oldest distilleries in Lithuania and it was restored in the same place where drinks were started to be produced back in the early 16<sup>th</sup> century. Not only a farm, hospital, pharmacy operated in the manor, but also a distillery that was founded by a pharmacist. The infusions and tinctures were used not in the manor and were also widely sold throughout the entire region.*

<i>HORSERADISH BITTER, Lithuania (4cl)</i>	6.00 €
<i>„SMOKED BACON“ SCHNAPPS, Lithuania (4cl)</i>	6.00 €
<i>BEETROOT BITTER WITH TRUFFLES, Lithuania (4cl)</i>	6.00 €

## SALADS AND SNACKS

<p><b>Lithuanian smoked meat snack</b> (Five types of meat with pickled apple) 13<sup>th</sup> c. Pagan Lithuanians already knew how to preserve meat by smoking it. Such delicacies were common on the table of our only king Mindaugas. First apple orchards were planted during his reign.</p>	9.00 €
<p><b>Lentil and beetroot salad</b> with roasted peppers, cherries, goat milk cheese and arugula 13<sup>th</sup> c. Lentil was one of the first plants, grown by our ancestors. It was used as equivalent for both meat and bread.</p>	7.00 €
<p><b>Herring with boletus</b> (Pickled cucumbers, onions, boiled potatoes and dill dressing) 14<sup>th</sup> c. Herring was imported from Riga in 13<sup>th</sup> - 14<sup>th</sup> c. and its price was set equal to game.</p>	6.00 €
<p><b>Salad with salmon</b>, confit cherry tomatoes, quail eggs and dill dressing 14<sup>th</sup> c.</p>	9.00 €
<p><b>Lithuanian beer snack</b> (Cheese doughnuts, dried meat, pig ears, fried bread) 14<sup>th</sup> c. Lithuanians still adore rye bread. Pagan Lithuanians sacrificed it to the gods of Earth, Fire and Water. Rye bread became a staple food in 14<sup>th</sup> c.</p>	8.00 €
<p><b>Lithuanian cheese snack</b> (Four types of cheese with gooseberry jam, hazelnuts and dried rye bread) 16<sup>th</sup> c. Cheese was produced since the Pagan Times, it was a luxury for the richest. Gooseberries arrived to Lithuania in 16<sup>th</sup> c. by incentive of Bona Sforza, the wife of Lithuanian Grand Duke Sigismund I the Old.</p>	8.00 €
<p><b>Venison "Carpaccio"</b> with three year aged cheese and parsley pesto sauce flavoured with pumpkin seeds and sprouts 16<sup>th</sup> c.</p>	9.00 €
<p><b>Green salad with warm pieces of venison</b>, confit tomatoes, radishes, berries and crispy bread 17<sup>th</sup> c. Medieval Lithuanian nobility didn't eat fresh salad and vegetables. Nobleman Bugaslav Radvila was the first to bring fresh greens on nobility's table back in 17<sup>th</sup> c. Special tray was manufactured for Bugaslav's salad.</p>	9.00 €

## SOUPS

Most people used knives and spoons, while 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. Usually the diner ate his trencher himself but sometimes the leftover trencher was given to the poor or to the dogs. The trenchers were later replaced by square pieces of wood with a circular depression – the ancestor of modern plates.

**Creamy boletus soup with pumpkin oil, beloved by Grand Duchess of Lithuania Ona Vytautienė 14<sup>th</sup> c.** | 6.00 €

**Nourishing hunters' hodgepodge 15<sup>th</sup> c.** | 6.00 €  
Written sources first mention hodgepodge in 15<sup>th</sup> c. This thick, fat and spicy soup was popular with vodka and was used as both appetizer and main course.

**Lithuanian cold beetroot soup "Šaltibarščiai" with potatoes (with kefir) 16<sup>th</sup> c.** | 5.00 €  
Surname „Šaltibarštis“ became widely known with the popularity of this soup in 16<sup>th</sup> c. It's the only Lithuanian soup that has no analogues in the other countries both appearance and taste.

## POULTRY AND FISH

**Juicy chicken legs with buckwheat flavoured with peas and chanterelles (mushrooms) 13<sup>th</sup> c.** | 12.00 €  
The most appetizing with wine Masciarelli Trebbiano D'Abruzzo DOC (29 Eur/bottle)  
Buckwheat was brought to Lithuania in 13<sup>th</sup> c. by Mongolians on their conquest Westwards.

**Salmon roasted for Grand Duke Vytautas the Great, served with root vegetables, potatoe puree flavoured with spinach and white tomatoe and basil sauce 14<sup>th</sup> c.** | 16.00 €  
The most appetizing with wine Marques De Caceres Albarino DO (32 Eur/bottle)  
Only the nobility could afford salmon during the middle ages. According to the written sources, Grand Master of Livonian Order sent a special gift, some fish, to Vytautas the Great, when the Grand Dutchy of Lithuania expanded as far as the Black Sea.

## HUNTING TAKES

**Boar meat roast praised by Grand Duke Gediminas** with cowberry-wine sauce, sweet pear and potatoe croquets with cheese **13<sup>th</sup>–14<sup>th</sup> c.** **19.00 €**

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

Boar hunting was a privilege and an undeniable part of the lifestyle for Lithuanian nobility. Only the nobles were allowed to hunt, while commoners if caught hunting were sentenced even to death.

**Beaver meat stew** with champignons, tomatoes and potatoe puree flavoured with spinach **13<sup>th</sup>–14<sup>th</sup> c.** **18.00 €**

The most appetizing with wine *Marques de Casa Concha Syrah* (35 Eur/bottle)

In the Middle Ages, after the advance of Christianity into Lithuanian Duchy, beaver was clasified as fish because of their water habitat and flat tail. So the rich could savour it even during the fasting.

**Game sausages** with stewed sauerkraut and potatoe puree flavoured with spinach **13<sup>th</sup>–14<sup>th</sup> c.** **13.00 €**

The most appetizing with wine *Masi Tupungato Passo Doble* (32 Eur/bottle)

In the 13<sup>th</sup> c. cabbages were an oddity in the Grand Duchy of Lithuania. Livonian Order annalist Peter from Duisburg wrote an amusing story about the Prusians reacting to Order's brothers eating cabbages: "...they are eating grass as mules, so who can withstand them if they are finding food even in the wilderness?"

**Venison meat roasts** with boletus (mushrooms) and apples served with jacket potatoes and mint chimichiuri **14<sup>th</sup> c.** **19.00 €**

The most appetizing with wine *Maggio Old Vine Zinfandel* (39 Eur/bottle)

**Quail, beloved by Grand Duke Sigismund II Augustus,** served with sweet pear, cowberry – wine sauce and buckwheat **16<sup>th</sup> c.** **17.00 €**

The most appetizing with wine *Chateau Fongaban Cotes de Castillon AOC* (37 Eur/bottle)

**Lokys house regale** (Venison, boar meat roasts and game sausage, served with stewed vegetables, honey-artisan vodka BBQ sauce and jacket potatoes) **17<sup>th</sup> c.** **20.00 €**

The most appetizing with wine *Torres Salmos Priorat DOQ* (44 Eur/bottle)

## MEAT COURSES

**Pork tenderloin roast** with honey-artisan vodka BBQ sauce, pickled vegetables and jacket potatoes **16<sup>th</sup> c.** **12.00 €**

The most appetizing with wine Murviedro Cepas Viejas Bobal DOC (32 Eur/bottle)

The first distilleries were established in 16<sup>th</sup> c., and artisan Lithuanian vodka became nobility's frequent drink.

**Stew of beef fillet and venison meat** with beer, carrots, parsnips and mushrooms served with potatoe puree flavoured with spinach **16<sup>th</sup> c.** **15.00 €**

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

**Beef fillet steak** with mint chimichiuri, stewed vegetables and potatoes in their jackets **17<sup>th</sup> c.** **20.00 €**

The most appetizing with wine Frescobaldi Nipozzano Chianti Rufina Riserva DOCG (43 Eur/bottle)

Lithuanians loved beef since the olden times, but it was perfected by Bona Sforza, the wife of Sigismund I the Old. She grew exotic herbs and vegetables in manor's gardens.

## VEGETARIAN COURSES

**Buckwheat with spices from the Far East**, chanterelles (mushrooms), peas and berries **14<sup>th</sup> c.** **10.00 €**

The most appetizing with wine Hunawir Pinot Gris Reserve AOC (35 Eur/bottle)

**Baked aubergine, tomatoes and mozzarella** flavoured with extra aged cheese and parsley pesto sauce with pumpkin seeds **16<sup>th</sup> c.** **14.00 €**

The most appetizing with wine Protos Verdejo Rueda DO (31 Eur/bottle)

## POTATOES

**Potato cutlets with game flavoured** with boletus (mushrooms) and sour cream **17<sup>th</sup> c.** **11.00 €**

The most appetizing with wine Elvio Corno Dolcetto d'Alba DOC (39 Eur/bottle)

16<sup>th</sup> c. Europeans grew potatoes in botanical gardens as a rarity. They were sometimes used for medicine, while it's blossoms were used for decoration. Only a hundred years later potatoes got to nobility's tables as a delicacy.

## SWEETS WITH DESSERT WINE

<b><i>Creamy rye bread delicacy</i></b> with hazel nuts, cranberry jam and whiped cream 16 <sup>th</sup> c. <i>Mead "Traukai" 10cl</i>	8.00 €
<b><i>Cheesecake</i></b> with strawberry dressing 16 <sup>th</sup> c. <i>Gintaras Sinas' apple ice wine 10cl</i>	15.00 €
<b><i>Bavarian cream</i></b> with quince sauce 17 <sup>th</sup> c. <i>Kracher Cuvee Auslese Burgenland 10cl</i>	13.00 €
<b><i>Hot chocolate</i></b> with ice cream and hazel nuts 17 <sup>th</sup> c. <i>Nieport Tawny Duoro DO 10cl</i>	10.00 €
<b><i>Vanilla ice cream</i></b> melting in cherries cooked in wine 17 <sup>th</sup> c. <i>Gintaras Sinas' cherry wine 10cl</i>	8.00 €
<b><i>Hazelnut cake</i></b> with cranberry jam 18 <sup>th</sup> c. <i>Česlovas Ramoška's quince wine 10cl</i>	10.00 €
<b><i>Chocolate tart</i></b> with salted caramel and berries 19 <sup>th</sup> c. <i>Torres Floralis Moscatel Oro Penedes DO 10cl</i>	11.00 €

## SWEETS

<b><i>Creamy rye bread delicacy</i></b> with hazel nuts, cranberry jam and whiped cream 16 <sup>th</sup> c. <i>Rye was the most important crop in the Pagan Times, used regurlary as a means of payment. Fine-grinded rye flour was used to bake "luxurious" bread, servef on Grand Duke's Algirdas table during the reception of Livinian Order Marshall in 1377.</i>	5.00 €
<b><i>Cheesecake</i></b> with strawberry dressing 16 <sup>th</sup> c.	6.00 €
<b><i>Bavarian cream</i></b> with quince sauce 17 <sup>th</sup> c.	5.00 €
<b><i>Hot chocolate</i></b> with ice cream and hazel nuts 17 <sup>th</sup> c. <i>In the 17<sup>th</sup> c. hot chocolate was 3-4 times more expensive than coffee and was used only by the elite town dweller and clergy.</i>	6.00 €

<b><i>Vanilla ice cream</i></b> melting in cherries cooked in wine 17 <sup>th</sup> c.	5.00 €
<b><i>Refreshing sorbet</i></b> (enquire the waitress for available flavours) 18 <sup>th</sup> c. <i>Sorbet was the common dessert after the nobility's dinner in the end of 18<sup>th</sup> c.</i>	5.00 €
<b><i>Hazelnut cake</i></b> with cranberry jam 18 <sup>th</sup> c. <i>Every fall our ancestors rushed to forests for goods such as hazelnuts or cranberries, which were used to enrich desserts, meats, cheese. It was believed that hazelnuts help to retain youth and healthy heart. The red and odorous cranberry - a life berry – was an indispensable cure for various diseases. Old writings state that cranberry juice disinfects wounds. Since the old days this berry (also known as the northern lemon) has been used in pastries, tea and even sauerkrauts.</i>	7.00 €
<b><i>Chocolate tart</i></b> with salted caramel and berries 19 <sup>th</sup> c.	7.00 €

## HOUSE DRINKS

<b><i>Traditional caraway kvass</i></b>	<i>Glass 20cl</i>	<i>Jug 100cl</i>
	3.00 €	10.00 €
<b><i>Olden spiced restaurant's wine</i></b> <i>Sweet wine with cinnamon, cloves and ginger... In the olden times it was believed that this drink had remedial qualities.</i>	<i>Glass 15cl</i>	
	4.00 €	
<b><i>Hot restaurant's wine</i></b>	4.00 €	



## REFRESHING DRINKS

<i>Juice</i> orange, apple, tomato (20cl)	3.00 €
<i>Fresh juice</i> orange or grapefruit (20cl)	4.00 €
<i>Still mineral water</i> (25cl)	3.00 €
<i>Sparkling mineral water</i> (25cl)	3.00 €
<i>Sill mineral water</i> (70cl)	4.00 €
<i>Sparkling 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

Following European traditions it was Lithuanian monks who started to produce bitters. They used wormwood, sweet grass, St. John's wort, currants, mountain ash and other plants. The bitters appeared on the nobility's tables in the 16<sup>th</sup> - 17<sup>th</sup> c. They were entitled as the royal drink at that time.

	Gulp 4cl	Olden beaker 25cl
<i>Starką</i>	3.00 €	18.75 €
<i>Trejos devynerios</i>	3.00 €	18.75 €
<i>Žalios devynerios</i>	3.50 €	21.88 €
<i>Seno krieno (Horseradish)</i>	6.00 €	37.50 €
<i>Lašininė („Smoked bacon“ schnapps)</i>	6.00 €	37.50 €
<i>Burokėlių su trumais (Beetroot bitter with truffles)</i>	6.00 €	37.50 €
<i>Suktinis (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

	Gulp 4cl	Olden beaker 25cl
<i>Sobieski</i>	3.00 €	18.75 €
<i>„Lithuanian vodka“ aukštinė</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

Lithuanians brewed beer in the 11<sup>th</sup> c., though its popularity boomed in the 16<sup>th</sup> c. Pagan Lithuanians believed in Beer God „Ragutis“, who protected crops, hops and brewing process. Every resident of the Grand Duchy of Lithuania had the right to produce beer for their own needs, and the hop fields were protected by the National Statute of that time. Beer brewer was always a necessary profession - none of the family or community celebration could be held without beer. The secrets of brewing were passed on from generation to generation. The best brewers of the country are settled in the Central and Northern Lithuania.

	30cl	50cl
<i>Light draught „Gubernijos ekstra“</i> 0,3l / 0,5l (Lithuania)	3.00 €	4.00 €
<i>Dark draught Ale</i> 0,3l / 0,5l (Lithuania)	3.00 €	4.00 €
<i>Wheat Beer</i> (Lithuania) (bottle)		4.00 €
<i>Humulupu</i> – 5,0% “ <i>IPA</i> ”, bitterness, flowers, pine and orange peel are dominating notes (Lithuania) (bottle)		4.00 €
<i>Kurko keptinis</i> – 5,2% <i>Lithuanian Ale</i> , deep red color, sweet sour taste with the note of hops (Lithuania) (bottle)		4.00 €
<i>Cyrulis</i> – 4,9% <i>pils light</i> , gentle bitterness, fresh aroma of hops and malt sweetness (Lithuania) (bottle)		4.00 €
<i>Gutstoutas</i> – 5,2% <i>Oatmeal Stout</i> , burnt malts base, hints of coffee and chocolate (Lithuania) (bottle)		4.00 €
<i>Grynas</i> – 5,0% <i>lager</i> , bright color and slightly sweet in taste (Lithuania) (bottle)		4.00 €
<i>Simkala</i> – 5,3% <i>light “APA”</i> , thick in color, with caramel malt aroma (Lithuania) (bottle)		4.00 €
<i>Alcohol free beer</i> (Lithuania) (bottle)		4.00 €

## CIDRE

<i>Tinginio Pantis</i> (apple, semi sweet) Lithuania, 33cl	Bottle 33cl 4.00 €
<i>Pierre Huet Cidre Bouche Brut</i> (apple) France, 75cl	Bottle 75cl 27.00 €

## WISKY (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>Glendalough 7 YO (Irish single malt, Old Porter Cask)</i>	7.00 €
<i>BenRiach 10 YO (Single malt)</i>	7.00 €
<i>Lagavulin 16 YO (Islay single malt)</i>	9.00 €
<i>Glenfiddich 18 YO (Single malt)</i>	9.00 €
<i>Maker's Mark (Bourbon)</i>	5.00 €

## 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>	<i>Glass 15cl</i> 6.00 €	<i>Bottle 75cl</i> 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>	<i>Glass 10cl</i> 4.00 €	<i>Bottle 75cl</i> 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>	<i>Glass 10cl</i> 11.00 €	<i>Bottle 37.5cl</i> 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>	79.00 €
<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>	27.00 €
<i>Winzer Krems Riesling Sandgrube 13 (100% Riesling) Kamptal</i>	27.00 €

#### 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) Pendermales valley</i>	29.00 €

#### Chile

<i>Concha y Toro Casillero Del Diablo Chardonnay (100% Chardonnay) Casablanca /Limari valleys</i>	26.00 €
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## **Italy**

Bottle 75cl

*Vigneti Radica Pecorino Tullum DOC*

(100% Pecorino) Abruzzo

38.00 €

*Bersano Gavi DOCG*

(100% Cortese) Piemonte

31.00 €

*Pierpaolo Pecorari Altis Pinot Bianco IGP*

(100% Pinot Bianco) Friuli-Venezia

39.00 €

*Masciarelli Trebbiano D'Abruzzo DOC*

(100% Trebbiano) Abruzzo

29.00 €

*Bolla Pinot Grigio delle Venezia IGT*

(100% Pinot Grigio) Veneto

25.00 €

*Planeta La Segreta Bianco Sicilia DOC*

(50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano) Sicilia

35.00 €

*Feudo Maccari Grillo Sicilia IGT*

(100% Grillo) Sicilia

27.00 €

## **Spain**

*Protos Verdejo Rueda DO*

(100% Verdejo) Ribera del Duero

31.00 €

*Marques De Caceres Albarino DO*

(100% Albarino) Rias Baixas

32.00 €

*Torres Natureo Muscat*

(alcohol free) (100% Moscatel de Alejandria) Catalonia

25.00 €

## **USA**

*Chateau Ste. Michelle Dry Riesling*

(100% Riesling) Washington

30.00 €

## **New Zealand**

*Shepherds den Sauvignon Blanc Marlborough*

(100% Sauvignon Blanc) Marlborough

35.00 €

## **France**

*Joseph Drouhin Vaudon Chablis AC*

(100% Chardonnay) Bourgogne

38.00 €

*Louis Jadot Chablis AC*

(100% Chardonnay) Bourgogne

37,5 cl

19.00 €



<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	31.00 €
<i>Domaine Peiriere Viognier Pays DOC IGP</i> (100% Viognier) Languedoc – Roussillon		28.00 €
<i>Hunawihr 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		47.00 €
<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		32.00 €
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### **ROSE WINE BY BOTTLES 75 CL**

#### **Chile**

<i>Miguel Torres Santa Digna Cabernet Sauvignon Rose</i> (100% Cabernet Sauvignon) Casablanca Curico valley		Bottle 75cl 27.00 €
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#### **Spain**

<i>Protos Rosado Ribera del Duero DO</i> (100% Tempranillo) Castile and León		29.00 €
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### **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>Masi Tupungato Passo Doble</i> (70% Malbec, 30% Corvina) Mendoza		32.00 €

## **Australia**

Bottle 75cl

*Penfolds Koonunga Hill Shiraz-Cabernet Sauvignon*

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

34.00 €

*Hardy's Nottage Hill Shiraz*

(100% Shiraz) South Eastern Australia

27.00 €

*Salomon Estate Finnis River Shiraz*

(100% Shiraz) South Australia

74.00 €

## **Austria**

*Markowitsch Pinot Noir*

(100% Pinot Noir) Karnuntum

39.00 €

## **Chile**

*De Martino Estate Carmenere*

(100% Carmenere) Maipo valley

29.00 €

*Marques de Casa Concha Cabernet Sauvignon*

(100% Cabernet Sauvignon) Maipo valley

35.00 €

*Marques de Casa Concha Syrah*

(100% Syrah) Central valley

35.00 €

*Santa Carolina Reserva Carmenere*

(100% Carmenere) Rapel valley

25.00 €

*Concha Y Toro Casillero del Diablo Merlot*

(100% Merlot) Central valley

26.00 €

## **Germany**

*Friedrich Becker Spatburgunder B QbA*

(100% Pinot Noir) Pfalz

44.00 €

## **Spain**

*Miguel Torres Sangre de Toro Catalunya DO*

(Garnacha, Cariñena) Catalunya

27.00 €

*Ercavio Tempranillo Roble Castilla Vinos de la Tierra*

(100% Tempranillo) La Mancha

31.00 €

*Torres Salmos Priorat DOQ*

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

44.00 €

*Torres Grand Coronas Penedes DO*

(85% Cabernet Sauvignon, 15% Tempranillo) Penedes

37,5 cl

16.00 €

*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		Bottle 75cl 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		50.00 €
<i>Murviedro Cepas Viejas Bobal DOP</i> (100% Bobal) Utiel-Requen		32.00 €
<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 €
<i>Care Crianza DO MAGNUM</i> (70% Tempranillo, 30% Merlot) Carinena	150cl	52.00 €
<b>Italy</b>		
<i>Leone de Castris Villa Santera Primitivo di Manduria DOC</i> (100% Primitivo) Puglia		36.00 €
<i>Leone de Castris Villa Santera Primitivo di Manduria DOC</i> (100% Primitivo) Puglia	37,5cl	18.00 €
<i>Masciarelli Montepulciano D'Abruzzo DOC</i> (100% Montepulciano) Abruzzo		34.00 €
<i>Masciarelli Montepulciano D'Abruzzo DOC</i> (100% Montepulciano) Abruzzo	37,5cl	17.00 €
<i>Mauro Molino Barbera D'Alba DOC</i> (100% Barbera) Piemonte		36.00 €
<i>Produttori del Barbaresco Barbaresco</i> (100% Nebbiolo) Piemonte		69.00 €
<i>Fontanafredda Serralunga d'Alba Barolo DOCG</i> (100% Nebbiolo) Piemonte		65.00 €
<i>Gaja Sito Moresco Langhe DOC</i> (85% Nebbiolo, 10% Merlot, 5% Barbera) Piemonte		89.00 €

	<i>Bottle 75cl</i>
<i>Elvio Cogno Dolcetto d'Alba DOC</i> <i>(100% Dolcetto) Piemonte</i>	<b>39.00 €</b>
<i>Elvio Cogno Pre Phylloxera Barbera D'Alba DOC</i> <i>(100% Barbera) Piemonte</i>	<b>59.00 €</b>
<i>Planeta Plumbago Nero d'Avola Sicilia IGT</i> <i>(100% Nero d'Avola) Sicilia</i>	<b>39.00 €</b>
<i>Castello di Volpaia Cabernet Sauvignon Maremma Toscana DOC</i> <i>(100% Cabernet Sauvignon) Toscana</i>	<b>36.00 €</b>
<i>Le Volte dell'Ornellaia Toscana IGT</i> <i>(Sangiovese, Merlot, Cabernet Sauvignon) Toscana</i>	<b>39.00 €</b>
<i>Frescobaldi Nipozzano Chianti Rufina Riserva DOCG</i> <i>(90% Sangiovese, 10% (Malvasia Nera, Colorino, Merlot, Cabernet Sauvignon)) Toscana</i>	<b>43.00 €</b>
<i>Frescobaldi Pomino Rosso DOC</i> <i>(Pinot Noir, Sangiovese, Merlot) Toscana</i>	<b>38.00 €</b>
<i>Le Serre Nuove Dell'Ornellaia Bolgheri DOC</i> <i>(45% Merlot; 41% Cabernet Sauvignon; 5% Cabernet Franc; 9% Petit Verdo) Toscana</i>	<b>64.00 €</b>
<i>Tenuta San Guido Sassicaia Bolgheri Sassicaia DOC 2009</i> <i>(85% Cabernet Sauvignon, 15% Cabernet Franc) Toscana</i>	<b>250.00 €</b>
<i>Barone Ricasoli Torre Della Trappola Brunello di Montalcino DOCG</i> <i>(100% Sangiovese) Toscana</i>	<b>69.00 €</b>
<i>Brigaldara Valpolicella DOC</i> <i>(Corvina, Corvinone, Rondinella, Molinara, Sangiovese) Veneto</i>	<b>35.00 €</b>
<i>Brigaldara Amarone della Valpolicella Classico DOC</i> <i>(70% Corvina, 20% Rondinella, 5% Sangiovese, 5% Cabernet) Veneto</i>	<b>79.00 €</b>
<b>USA</b>	
<i>Maggio Old Vine Zinfandel</i> <i>(100% Zinfandel) California</i>	<b>39.00 €</b>
<i>Chateau Ste. Michelle Syrah</i> <i>(98% Syrah, 2% Viognier) Washington State</i>	<b>30.00 €</b>
<b>New Zealand</b>	
<i>Matua Valley Marlborough Pinot Noir</i> <i>(100% Pinot Noir) Marlborough</i>	<b>32.00 €</b>
<b>The Republic of South Africa</b>	
<i>KWV Cabernet Sauvignon</i> <i>(100% Cabernet Sauvignon) Western Cape</i>	<b>25.00 €</b>
<i>Fairview Pinotage</i> <i>(100% Pinotage) Paarl valley</i>	<b>29.00 €</b>

## Portugal

Bottle 75cl

<i>Alves de Sousa Caldas Tinto Douro DOC</i> (Tinta Roriz, Touriga Nacional, Tinta Barroca, Sousão and Tinta Francisca) Duero	30.00 €
<i>Niepoort Lagar de Baixo Bairrada DOC</i> (100% Baga) Bairrada	38.00 €

## France

<i>Michel Lynch Reserve Medoc AC</i> (Merlot, Cabernet Sauvignon) Bordeaux	29.00 €
<i>Castel Chateau Malbec Bordeaux AC</i> (Merlot, Cabernet Sauvignon, Cabernet Franc) Bordeaux	29.00 €
<i>Chateau Teyssier Lacroix Bordeaux Superieur AO</i> (90% Merlot, 10% Cabernet Franc) Bordeaux	32.00 €
<i>Chateau Fongaban Cotes de Castillon AOC</i> (80% Merlot, 20% Cabernet Franc) Bordeaux	37.00 €
<i>Domaines Barons de Rothschild (Lafite)' st Legende Pauillac AOP</i> (60% Cabernet Sauvignon, 50% Merlot) Bordeaux	59.00 €
<i>Chateau Cos d'Estournel II-ieme Cru Saint Estephe AOC 2006</i> (65% Cabernet Sauvignon, 35% Merlot) Bordeaux	350.00 €
<i>Chateau Teyssier Le Dome Saint Emilion Grand Cru AOC 2005</i> (73% Cabernet, 27% Merlot) Bordeaux	399.00 €
<i>Faiveley La Framboisiere Mercurey AOC</i> (100% Pinot Noir) Bourgogne	59.00 €
<i>Louis Jadot Beaune Bressandes Premier Cru</i> (100% Pinot Noir) Bourgogne	85.00 €
<i>Henri Bourgeois Les Baronnes Sancerre Rouge AOC</i> (100% Pinot Noir) Loire	37,5 cl 24.00 €
<i>Henri Bourgeois Les Baronnes Sancerre Rouge AOC</i> (100% Pinot Noir) Loire	48.00 €
<i>Delas Chateauneuf-du-Pape</i> (90% Grenache, 10% Syrah) Rhone	56.00 €
<i>Chateau de Saint Cosme Little James Basket Press</i> (Grenache, Syrah, Mourvedre) Rhone	32.00 €
<i>Delas Cotes-du-Rhone Saint-Esprit Rouge AC</i> (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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\*\*\* We would like to thank **Dr. Andrej Ryčkov** (Institute of Lithuanian history)  
for helping us collect historical data \*\*\*

## 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.*