



STIKLIAI

Apartments • Hotel • Restaurant



TASTING MENU

- Tradition -

Lithuanian smoked trout soup with cabbage, potatoes and horseradish

-Forest-

Venison tartare with dried pork, quail egg, beetroot jelly and chive emulsion

-Earth-

Pearl grits with winter pumpkin, toasted pumpkin seeds, crushed duck liver and popcorn buckwheat

-Sea-

Salmon Confit with carrot puree, carrot chips and white wine sauce

-Hunting-

Venison loin with caramelized onions and juniper seed oil, served with mustard and onion sauce

- Winter -

Winter apple stuffed with marmalade served with italian morengo and vanilla ice cream

Price for 1 guest 85.00 €



RELAIS &
CHATEAUX



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A LA CARTE

Cold and hot starters

Lithuanian smoked trout soup with cabbage, potatoes and horseradish

23 Eur

Balotine' of smoked eel with beetroots, quail egg and slices of granny smith apple

27 Eur

Venison tartare with dried pork, quail egg, beetroot jelly and chive emulsion

23 Eur

Pearl grits with winter pumpkin, toasted pumpkin seeds, crushed duck liver and popcorn buckwheat

17 Eur



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Main courses

Salmon Confit with carrot puree, carrot chips and white wine sauce
29 Eur

Beef fillet steak Chateaubriand with roasted spinach and potato Mille Feuille
150g/40 Eur 300g/70 Eur

Pigeon with foie gras and savoy cabbage, served with potato puree
50 Eur

Venison loin with caramelized onions and juniper seed oil, served with mustard and onion sauce
45 Eur

Baltic spaghetti with trout caviar and seafood algae foam
28 Eur



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Desserts

Caramelized pear stuffed with chocolate cream, hazelnut cake served with pear sorbet
15 Eur

Winter apple stuffed with marmalade served with italian morengo and vanilla ice cream
15 Eur

Chocolate bubble Opera Butterfly, with lightly caramelized almonds, yuzu and lime chantilly cream, espresso brownie and passion flower sorbet.
Served with chocolate and honey liquor sauce
18 Eur

Cheese platter
14 Eur

If you have any special dietary or anti-allergenic requirements please do not hesitate to inform our service team



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