



STIKLIAI

Apartments and Hotel and Restaurant

★★★★★

TASTING MENU

Cold avocado and green apple soup, trout caviar, smoked salmon, lemon mousse

Venison Tartare, served with beetroot jelly, baby lettuce and rye bread crisps

Tiger prawns, prawn ravioli, garden vegetables, coconut sauce, pickled onions

Halibut fillet, served with shellfish consommé and emulsion, lightly blanched fresh cucumbers, lemon mascarpone cream and zucchini purée

Lamb loin with oriental-style carrot purée, purple carrots and Jerusalem artichoke cappuccino

“Pavlova” with vanilla cream and fresh berries from our Dubingiai farm

85.00 € per person



RELAIS &
CHATEAUX



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A LA CARTE

Cold starters

Cold avocado and green apple soup, trout caviar, smoked salmon, lemon mousse

17 Eur

Smoked eel served with parsley mousse, orange sauce and apple purée

27 Eur

Foie gras, served with Porto wine jelly, cocoa beans and raspberries

32 Eur

Venison Tartare, served with beetroot jelly, baby lettuce and rye bread crisps

27 Eur

Hot starters

Tortellini stuffed with mushroom “duxelles”, served with cep mousse and hot consommé of wild mushrooms

20 Eur

Tiger prawns, prawn ravioli, garden vegetables, coconut sauce, pickled onions

29 Eur



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Main courses

Halibut fillet, served with shellfish consommé and emulsion, lightly blanched fresh cucumbers, lemon mascarpone cream and zucchini purée

37 Eur

Beef tenderloin, served with smoked eggplant purée and eggplant slices glazed with honey

42 Eur

Lamb loin with oriental-style potato purée, purple carrots and Jerusalem artichoke cappuccino

35 Eur

Duck breast, served with sweet potato purée, poached pear in red wine and fresh berries in balsamic sauce

35 Eur

Venison, served with two-color beetroot purée, pickled and salt-baked beetroots

45 Eur



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Desserts

“Pavlova“ with vanilla cream and fresh berries from our Dubingiai farm

18 Eur

Chocolate sphere “Opera Butterfly” with lightly caramelized almonds, yuzu and lime crème Chantilly, espresso brownie and passion fruit sorbet

18 Eur

Cheese selection

14 Eur

*Please kindly inform us about your requests
and possible allergies*



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