



CÓRDO.22

GARDEN RESTAURANT

Cold snacks



SALMON GRAVLAX

9 €

*Lightly salted salmon
with cheese mousse and dill oil.*



TAPENADA

6 €

*Marinated large black olives
in duet with green olives tapenade,
sprinkled with "Džiugas" cheese.*



NDUA LOAF

8 €

*French loaf with grease spread,
dried ham and confit tomatoes.*



MACKEREL SLICES

6 €

*Lightly marinated mackerel
with Lithuanian citrus sauce
and apple chops.*

CAPRIS

9 €

*Cheese mousse with confit tomatoes,
black bread crumbs,
olives and mozzarella.*

TASTE WORKSHOP

9 €

*A special set of beef tartare with capers,
homemade boletus mayonnaise
and gherkins.*

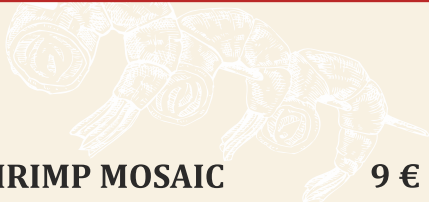


Hot snacks

SHRIMP MOSAIC

9 €

*Citrus-marinated shrimps
with sweet & sour salsa
and seaweed.*



CHEESE BALLS

6 €

*Hot cheese balls
with cheese mousse.*



BAKED BREAD

5 €

*Light baked bread
with garlic and cheese.*



CHEESE PAN

8 €

*Grilled feta cheese with
Lithuanian fruits,
honey and olives.*

KRIMST KRIMST

7 €

*Glazed pork ears with bacon
and chili cucumbers.*



Soups



BROTH FROM MEAT

8 €

Pork soup with bacon, lotus and peanuts.

BEER SOUP

6 €

Creamy Vilksmergė wheat beer soup with Samogitian toast.



THAILAND IN LITHUANIA 9 €

Coconut cream, lemongrass, chili peppers, shrimps, ginger, rice noodles, boletus.



COLD PINK SOUP

6 €

Served with hot potatoes.



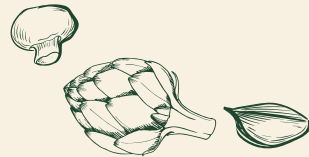
Salads



5 SENSATIONS

8 €

*Lettuce, pears, parma ham,
gorgonzola
and almond shavings.*



CAESAR WITH POULTRY 9 €

*With grilled chicken,
homemade anchovy sauce
and quail eggs.*



NON-LOCAL CAESAR SALAD 12 €

*With octopus, seafood,
homemade anchovy sauce
and quail eggs.*



Hot dishes

A HUNDRED-LEAVED CABBAGE

8 €

*4 types of cabbage served
with nuts sauce, cabbage chips
and angel hair.*



PASTA REVELRY

10 €

*New flavors every month.
Ask the waiter.*

OCTOPUS WITH GARLIC TRUFFE

20 €

*"Sous vide" octopus with truffe potatoes,
carrot caviar, parsnip puree.*

CITRUS SALMON

17 €

*Served with Hollandaise sauce,
seaweed and blue bulgur.*

CATFISH

16 €

*With crushed green peas,
black lentils and tomato fish broth.*

SPICY MUSSELS

14 €

*Mussels with chili, nduja, Vilkmèrgé beer,
tomatoes and French bread.*

5 CHEESE MUSSELS

14 €

*Mussels with 5 different types of cheese,
served with French bread.*



Hot dishes



DUCK IN BLUEBERRY SAUCE

16 €

*Served with purple carrot puree
and caramelized plum.*

HALF A HEN

14 €

Chicken with seven vegetables of summer.

CHICKEN SKEWER

11 €

*Shashlik with flavored rice
and fresh salad.*



PORK SKEWER

12 €

*Shashlik in hot pepper marinade
with spicy cucumbers
and onions.*

PORK STEAK

12 €

*Served with pepper meat sauce,
glassy radish, mashed potatoes and beets.*

PORK RIBS

14 €

*Served with spicy cucumbers,
glassy radish, mashed potatoes and beets.*



NOBLEMAN STEAK

25 €

*30-day matured beef tenderloin
served with smoked sauce
and blue bulgur.*

GARNISHES

3 €

FRESH SALAD
CHILI CUCUMBERS
SAUERKRAUT SALAD
CARROT PUREE
MASHED POTATOES
POTATO STRAWS
FLAVORED RICE
FRENCH BREAD
TOMATO SAUCE

0,5 €



Desserts



PANNA COTTA

7 €

*Coffee-flavored panna cotta
with burnt plum.*



NAPOLEON

5 €

*A traditional cake
with locally grown berries.*



STAUTAS

6 €

*Dark Vilkmargė beer biscuit
served with mascarpone and
cherries stewed in liqueur.*



ICE CREAM DESSERT

5 €

Ask waiter for flavors.



Choices for kids

BITES

5 €

Chicken bites with fries.



MEATBALLS

5 €

Chicken meatballs with mashed potatoes.

BELGIAN "PANCAKES"

5 €

Special Belgian waffles with curd cream and berries.



FRENCH FRIES

4 €

Potato straws with vegetables.



