



MIŠKE

FOR FAMILIES
AND STORIES

FOREST BREATH – A GENTLE INVITATION TO ENJOY A
CULINARY JOURNEY THROUGH DELICATE LAYERS OF FLAVOUR
AND TEXTURE, REFLECTING THE HARMONY AND TRANQUILLITY
OF NATURE.

FOREST GREETING
GRAIN BREAD AND BUTTER

**FOREST PATHS – LIGHT AND SUBTLE DISHES
REMINISCENT OF PEACEFUL WALKS ALONG
WOODLAND EDGES.**

**FOREST DEW – THE FIRST SIP – WARMING AND OPENING
THE JOURNEY OF THE SENSES.**

COLD BEET SOUP MIŠKE ^{3,7}	7
Pickled Quail Egg / Roasted Beets / Kefir / Cucumbers / Dill / Amandine Potatoes	
CHICKEN BROTH WITH RAVIOLI ^{1,3,7}	8
Chicken Broth / Basil & Ricotta Ravioli / Dill Cream	
FISH SOUP ^{4,7}	11
Assorted Fish / Leeks / Carrots / Herb Oil / Cream	
SOUP OF THE DAY	4,50

SOUPS

**FOREST FOLIAGE – CRISP, REFRESHING, AND VERDANT –
LIKE LIGHT FILTERING THROUGH THE TREES.**

CAESAR SALAD WITH CHICKEN OR SHRIMP ^{1,2,3,4,7,10}	14
Romaine Lettuce / Anchovy Cream / Cured Ham / Heirloom Tomatoes / Hard Cheese / Croutons	
SALAD WITH ROASTED BEEF ^{3,6,7,10}	17
Mixed Lettuce / Pickled Onions / Citrus & Truffle Cream / Roasted Beef	
BURRATA WITH SEASONAL VEGETABLES ^{7,8}	14
Mixed Garden Greens / Cucumbers / Tomatoes / Radishes / Burrata / Pine Nuts / Extra Virgin Olive Oil	

SALADS

**FOREST STEPS – SMALL BUT VIVID FLAVOUR EXPERIENCES
– DISCOVERIES ALONG THE WAY.**

DUCK RAVIOLI 1,3,7,9,10	16
Parmesan Cheese / Cream / Microgreens	
MUSHROOM TRAIL OYSTER MUSHROOM SKEWERS 1	14
Pickled Vegetables / Kataifi	
CRISPY SEAFOOD APPETIZER 1,2,3,7	17
Recommended for two	
Sweet Potato Fries / Salad Bowl / Basil Mayonnaise	
BEETROOT FALAFEL 1,8,11	14
Nut Yogurt / Falafel / Basil Oil	
BAKED CAMEMBERT 1,3,7	15
Apple & Pear Compote / Homemade Forest Berry Jam / Crispy Pumpkin Bread	
GRILLED TIGER PRAWNS 1,2,3	15
Honey Sauce / Crispy Pumpkin Bread	
BEEF CARPACCIO 1,3,7,10	17
Arugula / Citrus Truffle Dressing / Crispy Pumpkin Bread	
HUMMUS WITH SUN-DRIED TOMATOES 1,6	12
Hummus / Vegetable sticks / Crispy Pumpkin Bread	

FOREST DEPTHS – RICH AND INTENSE DISHES REVEALING THE DEEP ROOTS OF FLAVOUR AND THE BOUNTY OF NATURE.

BLUE LING COD 1,3,4,7	21
Cod Rolls / Celeriac Hummus / Broccoli / Microgreens	
CRISPY CHICKEN 1,3,7,10	19
Panko Breadcrumbs / Chicken / Seasonal Garden Greens / Amandine Potatoes / Caper Mayonnaise	
OX TONGUE 1,3,10	19
Tempura Green Beans / Amandine Potatoes / Caper Mayonnaise	
SMOKED PORK RIBS 1,7,9	23
Amandine Potatoes with Rosemary Butter / Fresh Salad / Demi-Glace Glaze / Crispy Onions	
BEEF TENDERLOIN 1,7,9,12	29
Asparagus / Shiitake Mushrooms / Roasted Caramelised Onion / Pepper Sauce	
WHITE CABBAGE 1,7,8,9	16
Pearl Barley / Whipped Burrata / Pine Nuts	
STUFFED ROASTED EGGPLANT 7	17
Feta Cheese / Cottage Cheese / Berry Sauce	
STUFFED SWEET POTATO 7	16
Chickpeas / Feta Cheese / Fresh Vegetables / Herb Oil	
SALMON WITH SMOKED BEETS 4,7,12	22
Salmon Fillet / Carrot Cream / Courgette / Herb Oil / Olive Crumble / Microgreens	
DUCK LEG CONFIT 1,3,7,9	24
Pea Pods / Spinach Potato Purée / Cherry Tomatoes / Demi-Glace Sauce	
CLASSIC MIŠKE BURGER 1,3,7,10	15
MIŠKE Signature Beef Patty / Caramelised Onions / Cheese / Tomato / Cucumber / Bacon / Basil Mayonnaise	
EXTRA: FRENCH FRIES	2

**FOREST SWEETNESS – SUBTLY SWEET, REFRESHING
DESSERTS CONCLUDING THE CULINARY JOURNEY.**

APPLE PIE MIŠKE 1,3,7,8	7
Apples / Vanilla Ice Cream	
BUCKWHEAT CRÈME BRÛLÉE 3,7	8
Crème Brûlée with Buckwheat / Cracked buckwheat	
PAVLOVA 1,3,7,8	7
Cream / Citrus Cream	
SPA VILNIUS HOMEMADE ICE CREAM 3,7	6
Curd / Ask the waiter	

DESSERTS

**REFRESHMENT FROM SPRINGS – NATURAL, REFRESHING,
AND THEMED DRINKS COMPLEMENTING THE FLAVOUR
EXPERIENCE.**

MADE IN MIŠKE

HOMEMADE LEMONADES	(750 ML) (330 ML)	8 4,50
Mango & Passion Fruit / Apple & Lime / Raspberry & Apple / Strawberry		
NATURAL CBD HEMP LEMONADE		6
GREEN SMOOTHIE		5
Salad Leaves, Apples, Kiwis		

FRESHNESS FROM THE SPRINGS

**REFRESHMENT FROM SPRINGS – NATURAL, REFRESHING,
AND THEMED DRINKS COMPLEMENTING THE FLAVOUR
EXPERIENCE.**

CARBONATED DRINKS

KAI PKAM KOMBUCHA	4,50
ACALA KOMBUCHA (750 ML)	15
KVASS	3
FRANKLIN LEMONADES	4
COCA COLA / SPRITE / FANTA / SCHWEPPEs	2,80

NATURAL WATER

CARBONATED / NON-CARBONATED (750 ML)	4,50
CARBONATED / NON-CARBONATED (330 ML)	2,50

TO WARM YOU UP

BLACK COFFEE / ESPRESSO	3
LATTE / CAPPUCCINO / ESPRESSO MACCHIATO	3,20
ACORN COFFEE	3
SEA BUCKTHORN OR GINGER TEA (MASHED WITH HONEY)	4
MATCHA LATTE	5
COLD MATCHA LATTE	5,50
LOOSE LEAF TEAS	4

White / Green / Black / Fruit / Red Rooibos / Herbal

ALLERGENS

1 Cereals containing gluten & products thereof

Namely wheat (including specific varieties like spelt and Khorasan), rye, barley, oats and their hybridised strains

2 Crustaceans & products thereof

3 Egg & products thereof

4 Fish & products thereof

5 Peanut & products thereof

6 Soybeans & products thereof

7 Milk & products thereof, including lactose

8 Nuts & products thereof

Other than nuts used in the manufacture of distillates of alcohol, including ethyl alcohol of agricultural origin

9 Celery & products thereof

10 Mustard & products thereof

11 Sesame seeds & products thereof

12 Sulphur dioxide & sulphites

At concentrations of more than 10 mg/kg or 10mg/L in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers

13 Lupin & products thereof

14 Shellfish & products thereof