

Our menu is a coherence of seasonal produce from broader Baltic region wilderness, farms and fresh gourmet ingredients.

Wine list has more than 400 attentively selected wines, which will complete the palette with new flavour notes.

Please, feel yourself relaxed and let us make this time unforgettable.

Truly Yours,
The team of Restaurant PACAI

SNACKS

PACAI signature Caesar | Anchovies | Ramson 15 eur
White asparagus | Hazelnut \ 16 €
+ Top up with 6* Syberian Caviar \ 24 €

SOUPS

Celeriac | Apples | Lemon thyme \ 14 €
Tomato & Rose water | Fragrant herbs | Roasted crayfish oil \ 12 €

APPETIZERS

Oyster | Mignonnette or Horseradish buttermilk \ 6 €
Peas | Creme fraiche | Fragrant herbs \ 17 €
5* Oscietra caviar | Sweet cabbage milk \ 30 €
Beef tartare | Fermented celeriac | Brioche \ 19 €
Koji-cured Lithuanian Angus beef | Fresh spices \ 16 €
Scallop | Jeruzalem artichoke | Fermented apples \ 24 €

MAINS

Pointed cabbage steak | bee pollen garum | cured egg yolk \ 19 €
Panfried salmon | sauerkraut | mussel foam \ 27 €
Monkfish | W. Asparagus & Ferments | Buttermilk whey & Smen \ 34 €
Duck | Roasted cabbage | Celeriac | Bird cherry \ 34 €
Poussin chicken | Seasonal greens | Demi glace of Chicken & onions
\ 55 € - for 2 persons

Beef steak | Caramelised carrots | Shiitake mushrooms | Asparagus
| Argentinian Tenderloin \ 55 €
| American Rybeye \ 58 €
| Kagoshima A4 Wagyu \ 115 €

Wagyu burger | Provolone cheese | Caramelized onions | Pickles \ 27 €

DESSERTS

Bird cherry cream | Rehydrated apples | Cascara & cherry rum \ 12 €
Cherry branch ice-cream | Honey garum buckwheat \ 12 €
Cheesecake | Blueberry and lime \ 10 €
Plum snow | White chocolate ganache | Juniper \ 14 €