

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

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„I have a simplest tastes. I am always satisfied with the best.“

Oscar Wilde

SNACK

Oyster | Sesame miso sauce \ 7 €
Tomato & plum tartlette \ 5 €
French toast | Aged beef | Onion cream \ 7 €
Cod croquettes | Roasted garlic emulsion \ 14 €
Chawanmushi with mushrooms \ 12 €
Charcuterie plate | Koji beef | Dolce Zero \ 24 €
5* Oscietra caviar 30 g \ 80 €

Duck salad | Citrus | Crispy onion | Miso & Sesame \ 18 €

PACAI Caesar salad \ 16 €

Baby gem salad with Blue cheese dressing \ 14 €

Garden Salad \ 14 €

ADD

Chicken | Shrimp | Arctic char \ 10 €

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Lobster soup | Shellfish | Herb oil \ 16 €

Creamy onion soup | Walnuts \ 14 €

APPETIZER MAIN COURSE

Sea bass crudo | Plum | Courgettes | Ponzu \ 15 €
Tuna tartare | Yuzu | Coriander | Tosazu \ 19 €
Beef tartare | Pickled black currant | Kefyr sauce \ 19 €
Linguine | Shellfish | Langoustine stock \ 19 €
Burrata di bufala | Blushed tomatoes | Walnuts \ 17 €
Roe | Waffles | Crème fraîche | Herbs | Spinach \ 22 €
Beets | Almonds | Goat cheese cream | Brown butter \ 16 €
Grilled cabbage | Pistachio | Onions \ 15 €

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Cauliflower | Mushroom | Barley \ 24 €
Arctic char | Dill | Potatoes \ 29 €
Turbot | Jerusalem artichokes | Chicken sauce | Walnuts \ 42 €
Guinea fowl | Pumpkin purée | Roasted pumpkin \ 31 €
Lamb | Red & yellow beets | Elderberries \ 38 €
Beef cheek | Courgettes | Pickled black currants \ 28 €
Wagyu burger | Cheddar | Fries | Chilli mayo \ 32 €

Beef steak | Onions | Mushrooms
Fillet mignon from Argentina \ 60 €
Rib eye USDA Prime Choice \ 70 €

DESSERT



Cheese | Fresh berries | Crackers \ 18 €

Lemongrass mousse | Strawberries | Citrus salad | Raw milk ice cream \ 14 €

Pears | Pumpkin frangipane | Candied pumpkin seeds \ 14 €

Chocolate brownie | Hazelnuts | Sea buckthorn sorbet \ 14 €