

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

SNACK

Oyster | Sesame miso sauce \ 6 €
Tomato & plum tartlette \ 8 €
Cod croquettes | Roasted garlic emulsion \ 14 €
Cheese | Fresh berries | Crackers \ 18 €
Mezze | Hummus | Garden vegetables | Pita \ 14 €
Charcuterie plate | Koji beef | Dolce Zero \ 24 €
5* Oscietra sturgeon caviar 30 g \ 70 €

SALAD

PACAI Caesar salad with anchovies \ 16 €
| With Chicken | Shrimp | Salmon \ 26 €
Green salad | Olive oil or lemon dressing \ 14 €

SOUP

Creamy mushroom soup | Fried mushrooms | Thyme oil \ 14 €

APPETIZER

Tuna tartare | Crispy quinoa | Yuzu | Coriander
Tosazu sauce \ 19 €
Beef tartare | Pickled black currant | Kefir sauce \ 19 €
Burrata di bufala | Sun blushed tomatoes | Walnuts \ 17 €
Beets | Almonds | Goat cheese cream | Brown butter \ 16 €

MAIN COURSE

Arctic char | Mashed potato | Spring onion | Dill oil \ 29 €
Shellfish pasta | Langoustine stock | Shellfish | Fresh pasta \ 18 €
Beef cheek | Courgettes | Fermented black currants \ 29 €
Wagyu burger | Provolone cheese | Fries | Truffle mayo \ 29 €

DESSERT

Apple cake | Vanilla ice cream \ 10 €
White chocolate mousse | Roasted oats | Blueberries \ 10 €
"Kleinur" | Whey caramel | Lime zest \ 10 €

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

Oscar Wilde