

PACAI

MANSION – EST.1677
HOTEL

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.

Sit back, relax and let us ensure this time with us is unforgettable.

Truly yours,
The team of Restaurant PACAI

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

Oscar Wilde

SNACK

Oysters | Tosazu \ 7
Mushroom tartlet | Mushroom emulsion | Sake & Juniper aspic \ 6
Tomato and plum tartlet | Garlic emulsion \ 6
Chawanmushi | Oyster | Miso beurre blanc \ 14
Cod croquettes | Black garlic emulsion \ 14
French toast | Aged beef | Onion cream \ 7
Scallop | Tosazu | Apples | Spring onions \ 18
Charcuterie | Grilled sourdough | Pickles \ 24
5* Oscietra caviar \ 80

SALAD SOUP



PACAI Caesar salad \ 16
Garden salad \ 14
 add chicken \ 8
 add salmon fillet \ 12

Langoustine soup | Shellfish | Dill \ 16
Onion soup | Caramelised onions | Walnuts \ 14

APPETIZER MAIN COURSE



Sea bass | Ginger dashi | Yuzu kosho \ 16
Tuna tartare | Matsuhisa | Crispy oyster mushroom \ 19
Beef tartare | Miso egg yolk | Shallots \ 19
Linguine | Shellfish | Langoustine stock \ 19
Roe & waffle | Crème fraîche | Herbs \ 22
Grilled leek | Caramelised onion | Pistachio \ 16
Beef tataki | Beef ponzu | Jerusalem artichokes \ 19

Cauliflower | Walnuts | Vegan demi-glace \ 24
Duck | Pumpkin | Mushroom | Sea buckthorn \ 31
Deer | Celeriac | Celery \ 38
Cod | Leek | Chicken & miso beurre blanc \ 38
Arctic char | Miso beurre blanc | Mashed potatoes \ 29
Rib eye | Parsnip | Madeira sauce \ 60

DESSERT



Lemongrass mousse | Raw milk ice cream | Citrus \ 14
Chocolate fondant | Vanilla | Pistachio \ 14
Pear & Pumpkin \ 14

Gruyère | Reblochon | Comte 15 months | Stilton | Grana Padano
choice of 3 \ 14
choice of 5 \ 20