

# 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

# TASTING MENU



Tomato & plum tartlet

Broccoli tartlet | Trout roe | Grana padano

Hamachi gunkan

Tuna tartare | Tomato & strawberry vinaigrette | Yuzu kosho

White asparagus | Lemongrass | Onion

Beef tataki | Tomatoes | Ponzu

Chicken | Mushrooms | Sea buckthorn jus

Lemongrass & coffee crème caramel

Madeleines

Pâte de fruits

Chocolate bon bon

\ 65

beverage pairing \ 35

# SNACK



Oysters | Rhubarb mignonette \ 7

Broccoli tartlet | Trout roe | Grana padano \ 6

Tomato & plum tartlet \ 6

Hamachi gunkan \ 7

Fish croquettes | Crème fraîche \ 14

Scallop | Tosazu | Cucumber \ 13

Charcuterie | Garden vegetables | Crème fraîche \ 24

Hummus | Garden Vegetables | Pita \ 14

5\* Siberian caviar \ 80

# SALAD SOUP



PACAI Caesar salad \ 16

Garden salad | Chimichurri \ 14

Fennel salad | Citrus | Miso & sesame \ 14

Skewers

Chicken | Onions \ 10

Scallop | Matsuhisa \ 12

Shrimp | Matsuhisa | Crispy quinoa \ 10 Mushroom | Spring  
onion \ 10

Langoustine soup | Shellfish | Dill \ 16

Cold beetroot soup \ 14

# APPETIZER MAIN COURSE



Tuna tartare | Tomato & strawberry vinaigrette | Yuzu kosho \ 19

Beef tartare | Cucumber | Matsuhisa \ 19

Linguine | Langoustine | Shellfish \ 19

Roe & waffle \ 23

White asparagus | Lemongrass | Onion \ 16

Tomatoes | Stracciatella | Lemon verbena \ 14

Beef tataki | Tomatoes | Ponzu \ 19

Sea food platter \ 50

Burger | Cheddar | Tomatoes | Garlic emulsion | Fries \ 29

Cabbage | Pistachios | Buckwheat \ 24

Lamb | Peas | Cucumber \ 38

Chicken | Mushrooms | Sea buckthorn jus \ 34

Turbot | Cauliflower | Chicken & miso \ 34

Arctic char | Miso beurre blanc | Mashed potatoes \ 29

Beef tenderloin | Asparagus | Black garlic & lovage \ 50

Beef rib eye | Asparagus | Black garlic & lovage \ 65

# DESSERT



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

Genmaicha mousse | Sea buckthorn sorbet | Rhubarb | Candied rice \ 14  
Lemongrass crème caramel | Apricots | Rhubarb \ 14 EUR  
Ice cream \ 6  
Vanilla | Raw milk | Chocolate  
Sorbets \ 6  
Lemon verbena | Sea buckthorn | Strawberry