



happy new year

Restaurant PACAI invites you to celebrate a turn of a year with exquisite tasting dinner and wines selected by our sommelier, enjoy live music and countdown to midnight together.

AMUSE BOUCHE

Chala | White truffle | Venison | Sturgeon caviar

OYSTERS

Oysters | Winter apples | Tarragon | Finger lime

SCALLOPS

Quince | Buttermilk | Horseradish | Salicornia

BREAD

Crayfish butter | Dill

WAGYU BEEF TARTARE

Parsnip pave | Gooseberries | Black truffles

VENISON

Potato | Onions | Caraway | Blueberries

BLACK FOREST

Barley malt | Cranberries | Boletus

PETIT FOUR

Raspberry and sea buckthorn vacherin
Chocolate bon bon with smoky whiskey and salt

Per person \ 300 €

Wine pairing \ 150 €

17:00 (all children are welcome)

20:00 (children of the age 10 and above are welcome)

RESERVE

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PACAI