



FESTIVE MENU



Grand Hotel
Kempinski

VILNIUS



FESTIVE SELECTION 1

Jerusalem artichoke velouté

Forest mushrooms | truffle | hazelnuts | buttermilk

Pan-fried duck breast

Roasted colourful beetroots | grilled baby leeks |
smoked celery purée | wild berry sauce

Chocolate and bergamot fondant

Served with mandarin sorbet

EUR 40

FESTIVE SELECTION 2

Foie gras terrine

Caramelized pistachios | home-made brioche | organic apricot

Herb crusted halibut fillet

Herb pomme purée | compressed cucumber | sea
herbs | mussel sauce

or

Medalion of venison

Parsnip purée | ceps | grilled baby leeks | braised red cabbage |
juniper berry gravy

Black Forest gâteau

Served with cherry and cardamom sorbet

EUR 60

