



LIETUVIŠKI PATIEKALAI
LITHUANIAN DISHES

Pilies str. 16, Vilnius

(Phone.: +370 656 13688, e-mail: pilies@fortodvaras.lt)

Variant Nr.1

Beetroots soup with dried mushrooms

Home-made salads (*potato, carrot, peas, pickles, egg, mayonnaise*)

“Pigeons“ (*with beetroot salad, mashed potatoes, pickles and stewed carrots*) [small]

Coffee / tea + Water

Price: 19,9 Lt (5,8 €)

Variant Nr.2 National food certified by FUND OF CULINARY HERITAGE

Cold beetroot soup

Traditional zeppelins (*with meat, crackling-and-sour cream sauce*)

Home made kvass (*sour drink made of bread*)

Coffee / tea + Water

Price: 21,9 Lt (6,3 €)

Variant Nr.3 National food certified by FUND OF CULINARY HERITAGE

Beetroots soup with dried mushrooms

Traditional zeppelins (*with meat, crackling-and-sour cream sauce*)

Cheese of plum delicacy

Coffee / tea + Water

Price: 23,9 Lt (6,9 €)

Variant Nr.4 National food certified by FUND OF CULINARY HERITAGE

Dzukai-style herring (*herring with fried mushrooms, onion, raisins and hot potato*)

Roast bacon with horseradish dressing (*roast bacon, served with mashed potatoes, grated potatoes and beetroot salad*)

Home made kvass (*sour drink made of bread*)

Coffee / tea + Water

Price: 27,9 Lt (8,1 €)

Variant Nr.5

Sauerkraut soup

Gypsy steak (*tenderloin of pork baked in pickled cucumbers, with mashed potatoes, carrot and sauerkraut salad*)

Home made kvass (*sour drink made of bread*)

Coffee / tea + Water

Price: 23,9 Lt (6,9 €)

Variant Nr.6

Estate boletus soup

Roasted chicken croquettes (*Chicken fillet croquettes with mashed potatoes, white sauce, carrot salad and peas*)

Ice-cream with strawberry sauce

Coffee / tea + Water

Price: 25,9 Lt (7,5 €)

Variant Nr.7

Herring with hot potato, blue onion and sour cream

Lithuanian pork fillet in bread crumbs (*with mashed potatoes, mushroom sauce, cabbage and beetroot salad*)

Home made kvass (*sour drink made of bread*)

Coffee / tea + Water

Price: 26,9 Lt (7,8 €)

Variant Nr.8

Fisherman's (*Fry of scorpion fish, beetroots, beans, peas, mayonnaise*)

Crispy chicken (*served with cheese sauce, fried potatoes and fresh vegetables*)

Cranberry pap

Coffee / tea + Water

Price: 28,9 Lt (8,4 €)

Variant Nr.9

Chicken veloute soup served in a bread loaf

Fry of pangasius (*pangasius fillet with mashed potatoes or rice, cheese sauce, carrots and broccoli*)

Ice-cream with strawberry sauce

Coffee / tea + Water

Price: 29,9 Lt (8,7 €)

Variant Nr.10

Over sea's (Greek) salad (*Feta, black olives, fresh vegetables, lemon-and-oil dressing*)

Pixie's fry (*fried chicken breast with chanterelle sauce and fresh vegetables*)

Apple pie with ice-cream or whipped cream [small]

Coffee / tea + Water

Price: 30,9 Lt (8,9 €)

Variant Nr.11

Chicken veloute soup served in a bread loaf

Estate roast salmon (*roast salmon with rice, herb butter and fresh vegetables*)

White wine (100 ml)

Coffee / tea + Water

Price: 34,9 Lt (10,1 €)

Variant Nr.12

Estate fresh salad (*Parmesan, dried tomatoes, almonds, lettuce leaves, honey and mustard dressing*)

Estate beef steak (*beef steak served with mashed potatoes and prunes stewed in brandy sauce*)

Red wine (100 ml)

Coffee / tea + Water

Price: 45,0 Lt (13,0 €)

Variant Nr.13

Salads with turkey (*fried turkey, cucumber, tomato, almonds, lettuce leaves, honey and mustard dressing*)

Carrot cake with orange sauce and ice-cream

White wine (100 ml)

Coffee / tea + Water

Price: 23,9 Lt (6,9 €)

Variant Nr.14

Salads with roast beef (*roast beef, salad, carrots, zucchini, tomatoes, honey and vegetable oil gravy*)

Apple pie with ice-cream or whipped cream [small]

Red wine (100 ml)

Coffee / tea + Water

Price: 23,9 Lt (6,9 €)

Variant Nr.15 FOR VEGETARIANS National food certified by FUND OF CULINARY HERITAGE

Cold beetroot soup

Grandson's zeppelins (with curd and sour cream)

Cheese of plum delicacy

Acorn coffee/coffee / tea + Water

Price: 25,9 Lt (7,5 €)

Variant Nr.16 FOR VEGETARIANS

Over sea's (Greek) salad (*Feta, black olives, fresh vegetables, lemon-and-oil dressing*)

Vegetable and chanterelle stew (*with mashed potatoes and pickled cucumbers*)

Cranberry pap

Coffee / tea + Water

Price: 27,9 Lt (8,1 €)

To improve digestion, we offer to take a shot of authentic Lithuanian mildly-bitter tasting brandy made of 27 different plant blossoms, leaves, fruits and roots "TREJOS DEVYNERIOS", which has been known since the XIII–XV century.

Special price for members of individual groups – 3,- Lt (0,9 €)

Please note that bills issued by our restaurants shall be covered in Lit.

We are sorry for possible inconveniences.



FORTO DVARAS – is probably the only restaurant in Lithuania that offers dishes, which are included into the FUND OF CULINARY HERITAGE. These are the dishes produced strictly according to the traditional production technologies.