

10

EN

in the English language, the word - *breakfast* - comes from the phrase "to break the fast", because breakfast is the first meal after a longer break, which occurs during sleep at night

breakfast was called the most important meal of the day back in the 1960s, when American nutritionist Adelle Davis suggested that in order to maintain good body shape and avoid obesity, one should:

” eat breakfast like kings,
lunch like princes, and dinner like beggars



 bohemehouse

www.bohemehouse.lt

8 668 21 771

B R U N C H

11.5	eggs benedict poached eggs without shell, brioche fried in brown butter, spinach, cucumber, hollandaise sauce *choose with crispy bacon or homemade salted salmon
10	herbs omelette three eggs and herbs omelette, broccoli, herbs, creamy goat cheese
8.5	citrus buckwheat bowl buckwheat glazed ini broth and brown butter caramel, roasted oyster mushroom, sun-dried tomatoes, lemon peel
8	caramelized apple orzotto pearl barley orzotto, roasted in lemon juice kale, caramelized apple, fermented celery, boletus oil
12	entrecote sandwich dry aged beef entrecote, horseradish sauce, oil of yew branches, pickled celery, vegetable salad, buckwheat bread
11	salmon sandwich homemade salted salmon, lemon verbena, herb topping, pickled onions, vegetable salad, buckwheat bread
8	cottage cheese dumpling under a cloud of almond milk curd cottage cheese dumplings, almond milk, warm white sauce, homemade berry puree
10	bōheme curd pancakes low-fat curd pancakes baked in the oven, served with yogurt, homemade caramel or jam *choose between recommended ‘medium-rare’ or ‘well-done’
8.5	citrus belgian waffles two whole grain belgian waffles, mascarpone cream, dark chocolate, seasonal fruits, almond shavings
8.5	red belgian waffles two belgian waffles, beetroots, creamy goat chesse, salted salmon, greens, homemade basil pesto
9.2	elderflower curd cake oven- baked elderflower curd pie, seasonal fruits, white chocolate ganache, juniper oil
8.5	mimosa
4.5	homemade juice bar strawberry remindful juice /pineapple, orange, beetroot/ green juice /apple, dill, yew branches/ creamy vegetable juice /hazelnut milk, carrot,celery/ fresh homemade juice /orange, grapefruit/ *please ask the waiter for flavors
5.5	organic smoothies lyophilized fruits and vegetables - a source of nutrients *choose between water-based or milk-based smoothie purple /wild berries, banana/ green /spinach, kiwi, apples/ peach /peach, stawberries, carrots/ crimsons /açai berries, banana, mango/

post scriptum

ask the waiter for allergens and vegan options
30€ is included per room for our hotel guests

DESSERTS

- 7

guiltless brownie

slow dried oranges, dark chocolate brownie nuts

*gluten-free, lactose-free, sugar-free
- 6.5

seed in a pot

baked brownie crumbs, chocolate mousse, fresh berries, sprout

*gluten-free, lactose-free, low sugars
- 6

cherry branches crème brûlée
- 3.5

coconut balls

white chocolate, coconut, lyophilized berries
- 3

croissant

freshly baked croissant, served with jam or homemade caramel
- 4.8

cake of the day

please ask the waiter

ICE CREAM

- 3.5

pistachios

toasted black bread crumbs, maldon salt
- 3

mango/ berry sorbet

please ask the waiter
- 3

affogato

plumber, espresso, coffee bean chopped

EXTRA

- 3

CBD oil

our CBD oil Botanico, designed for body&mind balance, contains 0% of THC

*a cosmetic product
- *

friend

if your'e missing company today, invite a friend over for coffee and brighten your day with a new acquaintance

*you can pay for this service in the amount you want

APÉRITIF
balanced for sharing ..

SELECTIONS
/ share with two or four

- 10

organic vegetable ice bowl

seasonal vegetables on ice, sour cream
under black bread crumbs
- 14

salmon and fries bowl

smoked salmon tartar, in nut oil and slow-cooked fries
- 19

charcuterie

selected cheeses and selection of cured meats,
compressed and pickled vegetables
- 45

five o'clock etagere

traditional afternoon tea ritual for two:
'beef entrecote, salmon gravlax and goat sandwiches
'english scones
'assorted desserts/dark chocolate brownie, coconut balls
with white chocolate ganache, seasonal fruits
'endless tea
*recommended to pair with sparkling wines

THE CHEWS
/ served two at a time

- 7.5

roasted oyster mushroom and hummus baskets
- 10

aged beef tartare baskets
- 8

smoked mackerel and hummus on caramelized brioche
- 12

entrecote and cucumbers on caramelized brioche

THE CHEWS
/recommended to pair with cocktails

- 5

gourmet chips

/prosecco flavor
/truffles flavor
- 5

olives marinated in honey and oranges
- 4

caramelized salty nuts

WINE CARD

created to balance with food..

SPARKLING APÉRITIF

7.5 38	<p>cremant de limoux rose brut</p> <p>France / Languedoc / Roussillon</p> <p>rosy, dry, elegant, rose and raspberry notes</p>
7 34	<p>sant’anna prosecco superiore valdobbiadene</p> <p>Italy / Veneto</p> <p>recommended as an evening aperitif</p>
75	<p>philippe gonet blanc de blancs brut</p> <p>France / Champagne</p> <p>fruity, apples and peaches notes, nuts</p> <p>combine with oysters and as an evening aperitif</p>
120 150	<p>ruinart brut / rose</p> <p>France / Champagne / Reims / Comte Tolosan</p> <p>dry, rich and gastronomic</p> <p>combine with oysters, raspberries, white cheese and as an evening aperitif</p>

WHITE WINE

48	<p>laroche petit chablis</p> <p>France / Burgundy</p> <p>recommended with oysters or gravlax salmon bites</p>
6.5 30	<p>zonin ventiterre pinot grigio</p> <p>Italy/ Burgundy</p> <p>recommended with poultry pâté or vegetables</p>
38	<p>louis jadot bourgogne chardonnay</p> <p>France / Burgundy</p> <p>recommended with tuna pâté or salmon, poultry pâté or charcuterie</p>
7 33	<p>anselmann riesling kabinett</p> <p>Germany</p> <p>recommended with desserts, fruits, suitable for drinking alone</p>

RED WINE

53	<p>altemura primitivo di manduria</p> <p>Italy / Puglia</p> <p>dry, firm, rich, gastronomic</p> <p>recommended with beef tartare bites, espresso or our chocolate brownie</p>
6.5 30	<p>san lorenzo chianti</p> <p>Italy / Toscana / Chianti</p> <p>bright ruby color, juicy and balanced taste</p> <p>recommended with beef tartare bites or charcuterie</p>
32	<p>marques grinon catalunya reserva</p> <p>Spain / Catalonia</p> <p>non-oily, light, redcurrant notes, suitable for vegans</p> <p>recommended with charcuterie cheeses, but not with fish</p>
5.5 16	<p>mulled wine</p> <p>we recommend brewing in a syphon filter machine</p> <p>on an open fire, right on your table</p>

COCKTAILS

9	gin&tonic / with premium fever tree tonic
12	tanqueray gin / 9
	sevilla gin / 11
	junimperium gin / 12
10	porn star martini
9	negroni
10.5	old fashioned
9	dry martini
10	espresso martini
10	spritz
11	bōheme black spritz
8.5	mimoza
4.5	beer

WINES

6.5	pinot grigio
30	
7	riesling
33	
48	chablis petit
38	chardonnay
32	reserva
6.5	chianti classico
30	
53	primitivo manduria
7.5	cremant rose
38	
7	prosecco d.o.c.g
33	
75	champagne
150	

NON ALCOHOLIC
DRINKS

3.5 / 5	fever tree tonic premium indian / aromatic / mediterranean
3	coca cola coca cola / coca cola zero
3 / 5.5	mineral water still / sparkling
4.5	acala premium kombucha sparkling fermented tea drink
4.5	non-alcoholic beer
7	non-alcoholic passion-fruit cocktail premium indian tonic, passion-fruit puree, ice
9	non-alcoholic gin&tonic premium indian tonic, tanqueray gin 0.00%, ice
4.5	homemade juice bar strawberry remindful juice /pineapple, orange, beetroot/ green juice /apple, dill, ievų šakos/ creamy vegetable juice /hazelnut milk, carrot,celery/ fresh homemade juice /orange, grapefruit *please ask the waiter for flavors
5.5	organic smoothies all organic, nothing added, nothing taken lyophilized fruits and vegetables - a source of nutrients *choose between water-based or milk-based smoothie purple /wild berries, banana/ green /spinach, kiwi, apples/ peach /peach, stawberries, carrots/ crimsons /açai berries, banana, mango/

C O F F E E / T E A

2	espresso
2.5	espresso doppio
2.5	espresso macchiato
2.7	americano
2.7	juoda kava
3	cappuccino
3.3	latte
3.3	flat white
7.5	irish baileys coffee
9	syphon coffee brewer coffee ritual for up to 5 people
3.5	cold brew fever tree tonic, espresso
3	shakerato italian iced coffee
3	iced latte
4.5	affogato plumber, espresso
3.5	tea 600 ml pot ask the waiter for the flavor
4.5	matcha latte
3.5	kakava
0.7	augaliniš pienas almond, coconut, oat, soya ask the waiter
1	puppuccino milk foam and cookie for your pet

T A S T I N G D I N N E R S

our mission is to awaken your creativity and
lift you up above the everyday, so when opening
the doors of a new restaurant, together we open
the door for experiential dinners

we invite you to gastronomic experiences
where we aim to love food again, discover local
and sustainable Lithuanian products, which with the help
of creativity and professional techniques can surprise you
with unexpected tastes and smells

family style dinners for getting closer and sharing food
or tasting dinners of 6-9 dishes
with an educational sommelier wine tasting, live music
or afterparty at our private cinema theatre..

.. for tasty, cozy and completely private events

rezerve

a date for a private celebration or
leave your contacts and we will inform you
about the nearest dates for open dinners
hello@bohemehouse.lt / 066821771

P R I V A T E C I N E M A T H E A T R E

4 meters screen
unique atmosphere and complete privacy
up to 13 guests company
freshly baked popcorn, snacks and drinks / a la carte
from 70 €/h for your whole company

R O O F T E R R A C E

panoramic 360' roof terrace
for breakfast and evening apéritif

B O U T I Q U E H O T E L

8 uniquely designed apartments
for business trips, photoshoots
or a perfect escape from the routine
from 85 €/night for two with wonderful
breakfast included

E N T I R E H O T E L

.. or book the entire hotel for your private
and unforgettable celebration

post scriptum

it all can become a wrapped gift or invitation
please ask the staff for the *gift vouchers*

in the English language, the word - *breakfast* - comes from the phrase "to break the fast", because breakfast is the first meal after a longer break, which occurs during sleep at night

breakfast was called the most important meal of the day back in the 1960s, when American nutritionist Adelle Davis suggested that in order to maintain good body shape and avoid obesity, one should:

” eat breakfast like kings,
lunch like princes, and dinner like beggars



 bohemehouse

www.bohemehouse.lt

8 668 21 771