

## Menu: Baltic Fusion Feast



### Starters (Cold)

#### Šaltibarščiai (Lithuanian Cold Beet Soup)

- A refreshing cold beet soup made with kefir, dill, cucumbers, and boiled eggs. Served with a side of boiled potatoes.

#### Sledzie w Śmietanie (Polish Herring in Sour Cream)

- Description: Marinated herring fillets in a tangy sour cream sauce with onions and apples. Served with rye bread.

#### Rasols (Latvian Potato and Beet Salad)

- A hearty salad made with boiled potatoes, beets, carrots, pickles, peas, and hard-boiled eggs, dressed in mayonnaise.

### Main Course (Hot)

#### Cepelinai (Lithuanian Potato Dumplings)

- Traditional potato dumplings stuffed with minced meat, served with a sour cream and bacon sauce.

#### Bigos (Polish Hunter's Stew)

- A rich stew of sauerkraut, fresh cabbage, various meats (such as pork, sausage, and bacon), and mushrooms, slow-cooked for deep flavour.

#### Pīrāgi (Latvian Bacon Rolls)

- Soft yeast dough rolls filled with bacon and onions, baked until golden.

### Desserts

#### Sernik (Polish Cheesecake) - *Worlds Best Baked Cake in 2024!*

- A classic Polish cheesecake made with twaróg (a type of fresh cheese), flavoured with vanilla and lemon zest.

#### Šakotis (Lithuanian Tree Cake)

- A traditional Lithuanian cake made from a rich batter of butter, eggs, and sugar, baked on a rotating spit, creating a tree-like structure.

#### Rūpjmaizes Kārtojums (Latvian Rye Bread Dessert)

- A layered dessert with rye bread crumbs, whipped cream, and fruit preserves, offering a unique blend of textures and flavours.