



14HORSES BRASSERIE

Our name 14Horses provides a glimpse into history, as the brasserie building once housed a noble family's stables. Back then, it was said that you needed 14 horses to be a nobleman. In our kitchen we use highly seasonal products, we work with nature and use what's in season. We offer authentic food inspired by Lithuanian and Baltic nature, lifestyle and history. We believe in knowing and following our products from the moment they are carefully sown in the ground to when they end up on our tables at 14Horses Brasserie.

OUR PROMISE TO YOU

For us, words like good, honest, organic and fresh will never go out of fashion.

We serve organic ingredients as much as possible. This means we use the freshest, highest quality ingredients sourced from our own farm and local, ethical and trusted suppliers. It's better for you and it's better for the environment.

FROM FARM TO TABLE – FARMERS CIRCLE

Near the town of Ukmergė is the village of Radiškis, where we have our own 500 hectare farm, Farmers Circle. We source most of our vegetables from the farm. We also make sure to preserve, pickle and ferment from our harvest for use later in the year.



STARTERS

OYSTERS

QUINCE, HOT PEPPERS
2.5 EUR/PCS

BEETROOT TARTAR

SMOKED BEETROOTS, PINE NUTS,
48-MONTH RIPENED DŽIUGAS
CHEESE, GOAT-CHEESE CREAM,
EGG YOLK
14 EUR

SALSIFY STARTER

SALSIFY, SOUR CREAM WITH HAY
AND COFFEE BEANS, PORK FAT,
SALTED APPLES
12 EUR

CATFISH STARTER

CATFISH MARINATED IN
KOMBUCHA, CELERY CREAM,
POTATO CARPACCIO, MACKEREL
MAYONNAISE
13 EUR

COD STARTER

COD FILLET, CHICORY, SEMI-DRIED
TOMATOES
15 EUR

DUCK LIVER STARTER

DUCK LIVERS, BURNED ONION
AND PARSNIP CREAM, APPLES,
BEETROOT AND CURRANT SAUCE
12 EUR

VEGETABLE BOWL

FRESH VEGETABLES,
CHIVE EMULSION
14 EUR

SOUPS

BEEF SOUP

OXTAIL, BURNT PAPRIKA,
GNOCCHI, HOT PEPPERS,
CORIANDER
12 EUR

PUMPKIN SOUP

PUMPKINS, PUMPKIN SEED OIL,
TOASTED HAZELNUTS, CHEESE
CREAM
9 EUR

12% service charge will be added to your final bill.

If you have a food allergy or special dietary requirements, kindly notify a member of our team before you order.



MAIN COURSES

LAMB SHANK

PUMPKIN MASH, JERUSALEM
ARTICHOKE CREAM, GARLIC
CRISPS, FERMENTED CURRANT

32 EUR

DUCK BREAST

BEETROOTS, BURNED LEEKS,
CELERY ROOT, DUCK BROTH

22 EUR

BEEF TENDERLOIN

CAULIFLOWER BOILED IN
CHICKEN BROTH, BEEF BROTH,
BEETROOTS WITH CARAWAY
SEEDS, JUNIPER BERRIES AND
CLOVES

29 EUR

COD FILLET

SAVOY CABBAGE WITH FENNEL,
CAULIFLOWER PUREE, PARSLEY
EMULSION

20 EUR

CATFISH FILLET

BAKED CARROTS WITH
JUNIPER-BERRY GLAZE, SMALL
ONIONS, SMOKED FISH SAUCE
WITH BIRCH SAP

20 EUR

VEGETARIAN MAIN COURSES

BUCKWHEAT *RISOTTO*

MUSHROOMS, SPINACH AND
PARSLEY CREAM, CHEESE

16 EUR

PUMPKIN

OVEN-BAKED PUMPKIN, KALE,
NUTS, NATURAL YOGHURT,
HERB OIL

15 EUR

SIDE DISHES

POTATO GRATIN 5 EUR
BRUSSEL SPROUTS 3 EUR
MUSHROOMS 5 EUR
FERMENTED FRIES 4 EUR

CAULIFLOWER 5 EUR
PUMPKIN PUREE 3 EUR
SMALL VEGETABLE BOWL 5 EUR

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DESSERTS

CRANBERRIES MOUSSE

CRANBERRIES MARINATED
IN WINE, CARAMELIZED
MACADAMIA NUTS,
CRANBERRIES MERENGUE

9 EUR

CHOCOLATE PIE

WHITE CHOCOLATE ICE-CREAM,
CINNAMON AND CARAMEL
SAUCE, PUFFED BUCKWHEAT

9 EUR

CURD DESSERT

CURD, WHITE CHOCOLATE,
CURRANT, VANILLA

9 EUR

DESSERT WINES BY THE GLASS

Gintaro Sino Apple Ice wine

10.5 Eur

Klein Constantia Vin de Constance 2014

17.5 Eur

Graham's 10 Years Old Tawny Port

13.5 Eur

Reichsgraf von Kesselstatt Josephshofer Riesling Spatlese

15 Eur

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