

GROUP MENU 2026

LUNCH & DINNER

...Grey



During the active periods | Friday's, Saturday's evenings, Holidays, city Holidays, etc.), groups are welcome when the budget starts from 28 Eur. Before the booking confirmation, restaurant alerts the customer and makes the reservation after the clients' confirmation.

If the group wants to have a private space, there are additional fee, according to restaurant's events and busyness.

Free of charge policy | FOC |: 20+1; 30+2; 45+3; 60+4; 80+5; 90+6

Minimum order of each menu is 10 portions. Orders are accepted before 72 hours

We can mix the menus

We can make 1-2-3 course offer

Orders: [info@restoranasgrey.it](mailto:info@restoranasgrey.it)

**MENU # 1 | 21.90 | 1p.**

- Creamy broccoli soup with goat cheese and green crumbs
- Chicken Kiev with French Fries and carrot salad with mayo and garlic
- Lithuanian honey cake with lemon sauce
- Assorted bread
- Coffee | tea & table water

**MENU # 2 | 21.90 | 1p.**

- Hot beetroot and meat soup with sour cream and black bread
- Roasted pork neck steak with Chimichurri sauce, roasted potatoes and fresh vegetable salad
- Rhubarb – strawberry white sponge cake with butter dough crumbs
- Assorted bread
- Coffee | tea & table water

**MENU # 3 | 21.90 | 1p.**

- Forest mushroom soup
- Saida fillet with seeds, sesame seed dressing, pearl couscous with vegetables and fresh vegetable salad
- Warm apple cake with vanilla ice cream
- Assorted bread
- Coffee | tea & table water

**MENU # 4 | 21.90 | 1p.**

- Forest mushroom soup
- Minced pork cutlet with bread crumbs, creamy white wine sauce, potato mash and beetroot salad
- Rhubarb – strawberry white sponge cake with butter dough crumbs
- Assorted bread
- Coffee | tea & table water

**MENU VEGETARIAN # 5 | 21.90 | 1p.**

- Creamy broccoli soup with goat cheese and green crumbs
- Boiled dumplings with curd, warm butter – sour cream sauce and green crumbs
- Lithuanian honey cake with lemon sauce
- Assorted bread
- Coffee | tea & table water

**MENU # 6 | 27.90 | 1p.**

- Deep-fried goat cheese croquettes with green salad, sesame dressing, roasted cherry tomatoes and green sand
- Slow roasted duck leg with mango chutney, potato mash, shallot onions and asparagus
- Black currant sorbet with Lithuanian quince wine
- Assorted bread
- Coffee | tea & table water

**MENU # 7 | 29.90 | 1p.**

- Tomato Carpaccio with Burrata, berries, green salad, pickled olives, balsamic and olive oil
- Salmon steak with asparagus, Wasabi – celery cream, lemon and butter oil
- Cake Napoleon
- Assorted bread
- Coffee | tea & table water

**MENU # 8 | 35.90 | 1p.**

- Tomato Carpaccio with Burrata, berries, green salad, pickled olives, balsamic and olive oil
- Beef steak with Chimichurri sauce, roasted rosemary potatoes and grilled zucchini
- Black currant sorbet with Lithuanian quince wine
- Assorted bread
- Coffee | tea & table water

**MENU VEGAN # 9 | 26.90 | 1p.**

- Salad with Tofu cheese, sesame seed dressing, sun dried tomatoes, roasted chickpeas and onion jam
- Roasted eggplant with vegan hard cheese, Panang curry sauce, pomegranate, rice, green salad and peanut
- Black currant sorbet with Lithuanian quince wine
- Assorted bread
- Coffee | tea & table water

**LT STYLE MENU # 10 | 22.90 | 1p.**

- Traditional Lithuanian cold beetroot and kefir soup with roasted baby potatoes, boiled egg
- Lithuanian potato dumplings “Cepelinai” with meat stuffing, served with sour cream, fresh herbs and pork belly
- Lithuanian honey cake with lemon sauce
- Assorted bread
- Coffee | tea & table water

### LT STYLE MENU # 11 | 21.90 | 1p.

- Hot beetroot and meat soup with sour cream and black bread
- Samogitian style potato pancakes with pork meat stuffing, served with sour cream and fresh herbs
- The lazy cake "Tinginys" with caramel sauce and tulle
- Assorted bread
- Coffee | tea & table water

### LT STYLE MENU # 12 | 21.90 | 1p.

- Lithuanian herring with creamy mushroom sauce, pickled onions, black bread, fresh herbs and sour cream sauce
- Potato pancakes with creamy mushroom sauce
- Warm apple cake with vanilla ice cream
- Assorted bread
- Coffee | tea & table water

### LT STYLE MENU VEGETARIAN # 13 | 22.90 | 1p.

- Traditional Lithuanian cold beetroot and kefir soup with roasted baby potatoes, boiled egg
- Grilled smoked curd cheese with sun dried tomatoes, olives, green salad and Ciabatta
- The lazy cake "Tinginys" with caramel sauce and tulle
- Assorted bread
- Coffee | tea & table water

Extra option: Butter 50gr. - 1.00

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### DRINKS

Local beer on tap lager   dark   non filtered 0,5L	6.10
House wine 150 ml	3.10
Soft drinks 0,25 L	3.80
Lithuanian kwass Blindos gardžioji duonos gira 0,5L	5.50
Lithuanian wine Voruta quince   black currant 100 ml	5.00
Mead nectar Suktinis 50% 40ml	5.00
Mead balsam Žalgiris 75% 40ml	9.00
Bitter raudonos 999 40ml	4.50
Bitter originalios 999 40ml	4.50
Bitter žalios 999 40ml	4.50
Bitter Starka Wildside 40ml	4.50
Vodka Stumbras Premium Organic 40ml	5.00
Stumbras Vodka Cranberry 40ml	4.50

More drinks options : [www.restoranagrey.lt](http://www.restoranagrey.lt)