

TASTING

DOUGHNUT

beef tartare, pickled cucumber, cheese

GOAT CHEESE AND BEETROOT TARTLET

caramelized onion purée, goat cheese sphere

BREAD & BUTTER

BALTIC SMELT

pressed sour cream, cucumber, turnip

CHICKEN BROTH & CHEBUREK

CONFIT TROUT

brown butter, potatoes, dill

VENISON LOIN

mushrooms, cabbage, pumpkin

CHANTERELLE & THYME ICE CREAM

gingerbread, whipped curd cheese cream

PETIT FOUR

RESTAURANT PACAI

The flavor profiles of different world cuisines are often crafted from a variety of local ingredients. Yet each of these ingredients, on its own, can find a new home in the recipes of other cultures. Through openness and curiosity, we explore boundaries and seek balance — believing that, ultimately, there are more similarities between us than differences.

We create approachable dishes using ingredients familiar to our international guests. One thing we promise: we use only the freshest seasonal ingredients, most of which we source from local farms that have become our close partners and friends.

All the effort we pour into our craft culminates in a single bite, a sip, a fleeting moment of joy that inevitably fades away. This is the beauty of culinary art, and it is why each of these moments is so precious to us.

Truly yours,
Restaurant PACAI team

BITES

MUSHROOM DOUGHNUT	6
smoked egg yolk, chives emulsion	
SMOKED TROUT DOUGHNUT	6
melted cheese, trout roe, dill emulsion	
BEEF TARTLETS	8
lingonberry, pickled cucumbers, pecorino romano cheese, egg yolk	
PAN-SEARED SCALLOP TARTLETS	9
roasted cauliflower purée, quince, cured lard	
GOAT CHEESE AND BEETROOT TARTLETS	6
caramelized onion purée, goat cheese sphere, sunflowers	
PICKLED PUMPKIN TARTLETS	6
pumpkin seeds, sage	
GILLARDEAU OYSTER NO. 3	8
PACAI mignonette, lemon	

SOUPS

SALADS

ROASTED CAULIFLOWER SOUP 14
brown butter, fermented turnip, sunflower seeds

CREAMY MUSHROOM SOUP 15
buttermilk, fried mushrooms, chives oil

CREAMY COCONUT FISH SOUP 20
coconut milk, seafood, dill

CAESAR SALAD 17
Romaine lettuce, anchovies
+ Balfego tuna fillet 16
+ Corn-fed chicken 12
+ Tiger prawns 10

GARDEN SALAD 16
seasonal vegetables, honey dressing
+ Balfego tuna fillet 16
+ Corn-fed chicken 12
+ Tiger prawns 10

STARTERS

BEEF TARTARE	29
smoked egg yolk, chives, pickled mustard seeds, cured lardons, waffles	
BALFEGO TUNA TARTARE	29
daikon radish, apple, horseradish, buttermilk	
FISH CROQUETTES	15
chives emulsion, herbs, lemon	
WAFFLES	22
pressed sour cream, herb pesto, trout roe	
SALSIFY ROOT	14
chamomile, apple, parsley, yeast sauce	
CHEESE PLATTER	20
chutney, homemade crackers	
MEAT PLATTER	24
pickled seasonal vegetables, homemade crackers	
STURGEON CAVIAR	110
30g	

MAIN COURSES

CARMELIZED CABBAGE	20
Jerusalem artichokes, horseradish sauce, mushrooms (VE)	
DUCK BREAST	32
pointed cabbage, cranberries, parsnip cream, pickled beets	
VENISON LOIN	36
pumpkin, savoy cabbage, mushrooms, five-spice sauce	
CONFIT TROUT	32
buttery mashed potatoes, fermented turnip, smoked beurre blanc sauce, apple	
HOMEMADE TAGLIATELLE	20
mushroom cream, fried mushrooms, hard cheese	
WAGYU BEEF BURGER	30
English cheddar cheese, oxheart tomatoes, crispy bacon, arugula	
URUGUAYAN TENDERLOIN	65
mushroom purée, potatoes, young carrots, red wine sauce	
BLACK COD FILLET	35
pearl barley, pickled cucumber, Jerusalem artichokes, leeks	

DESSERTS

CHANTERELLE AND THYME ICE CREAM	11
gingerbread, whipped curd cheese cream	
BLACK RYE BREAD, SOUR CREAM SPHERE	11
pickled cranberries, blackcurrants	
ALMOND AND APPLE CAKE	11
tonka bean bourbon sauce, nougat crunch, lemon curd	
PUMPKIN FRANGIPANE	11
pumpkin and cheese cream, kefir ice cream, pumpkin seeds, pear and cardamom	
RASPBERRY LAVA CAKE	12
cherry and cardamom ice cream	
HOMEMADE ICE CREAM AND SORBETS	6