

# SALADS AND APPETIZERS

Light salad with Tete de Moine cheese,  
pear and fig jam

670 ₺

Vegetable salad with avocado

590 ₺

Salad mix with parma ham and strawberry

510 ₺



PINOT NOIR Hans Baer, Rheinhessen 410 ₺

Grilled tuna with bok choy and kimchi sauce

640 ₺



GUBERNATORSKOYE Cabernet Vedernikov, Rostov Region 490 ₺

Lamb with fried eggplant and onion

670 ₺

Farm beef tartare with peach and  
horseradish mousse

710 ₺



CHIANTI Casama Fontegaia, Tuscany 450 ₺

Ceviche with avocado and ginger sauce

790 ₺



CRÉMANT D'ALSACE Wolfberger Brut Rosé, Alsace 5700 ₺

Eggplant tartare with mashed olives

470 ₺



CAVA Castell Llord Brut, Penedes 1950 ₺

## Wine set

Grilled tuna  
Pizzelle with salmon  
Marbled beef tartare  
Prosciutto di parma

590 ₺

If you require information about nutritional value, ingredients and weight of menu dishes, please ask staff  
Prices are in Rubles, 20% VAT included. Service not included.



The best food and wine pair

# SOUP

Pumpkin cream-soup with  
smoked chicken breast

570 ₺

Fennel soup with fried squid

570 ₺

Wild mushrooms consommé with  
homemade onion pelmeni

590 ₺

Light seafood soup

750 ₺

# MAIN COURSE

Orzo with tiger shrimps

810 ₺

Beef tenderloin with porcini mushrooms and  
mashed potatoes

1740 ₺



MERCUREY 1er Cru 'Les Vasées' Louis Max, Bourgogne 10500 ₺

Rack of lamb with dolma

940 ₺

Duck breast with fried greens

980 ₺

Sea bass with spinach and escallivada

950 ₺



FRIULANO COLLI ORIENTALI Bastianich, Friuli 4700 ₺

Marinated in sherry veal cheeks with  
mashed celery and caramelized beetroot

740 ₺

Marbled beef sirloin steak

2350 ₺



SEXY BEAST Two Hands, McLaren Vale 6100 ₺

Salmon fillet with risotto

1250 ₺

Pikillo pepper stuffed with  
ratatouille and parmesan

490 ₺

# TRADITIONAL RUSSIAN MENU

## CAVIAR

Salmon caviar

30<sup>gr</sup>/540 ₺

Black sturgeon caviar

50<sup>gr</sup>/5200 ₺

Served in traditional Russian style with pancakes and side-dishes

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## Russian set

Herring on rye toast  
Milk mushrooms with shallot  
Salmon caviar  
Pickled cucumber and tomato

500 ₺

Herring with potatoes a'la Pushkin and  
marinated red onion

440 ₺

Traditional borsch with garlic breadrolls and  
sour-cream

590 ₺

Vareniky with potatoes and mushrooms

470 ₺

Homemade pelmeni with porcini sauce

650 ₺

Fried pork fillet with mashed potatoes and  
fried mushrooms

730 ₺



CHINON Domaine Olga Raffault 'Les Picasses', Loire Valley 6100 ₺

Chicken a'la Kiev with  
mashed potatoes and herbs

790 ₺

Beef Stroganov with mushrooms, potato pancakes  
and creamy sauce

980 ₺



PINOT NOIR Louis Max Beaucharme, Bourgogne 5900 ₺

"Kartoshka" cake

350 ₺

Homemade vodka infusions

with horseradish /with cranberry /with pepper

30<sup>ml</sup>/150 ₺

150<sup>ml</sup>/550 ₺

# DESSERTS

Russian meringue cake with cranberry and prunes

390 ₺

Nut praline

360 ₺

Black Forest cake

350 ₺

Pistachio cheesecake

390 ₺

“Kartoshka” cake

350 ₺

Cheese assortment

Parmigiano reggiano, Pecorino romano, Asiago pressato

750 ₺

Homemade ice-cream

Vanilla, chocolate, cinnamon and passion fruit

100 ₺

Homemade sorbet

Lime, red orange, hibiscus

100 ₺