

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 420 ₺

Grilled tuna with bok choy and kimchi sauce

640 ₺



RIESLING Nik Weis Urban, Mosel 520 ₺

Farm beef with chanterelles

590 ₺

Farm beef tartare with peach and
horseradish mousse

710 ₺



CHIANTI Classico Riserva San Felice Il Grigio, Tuscany 5800 ₺

Eel with avocado, kohlrabi and honey-lime sauce

670 ₺



CRÉMANT D'ALSACE Wolfberger Brut Rosé, Alsace 5900 ₺

Eggplant tartare with mashed olives

470 ₺



CAVA Castell Llord Brut, Penedes 2500 ₺

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

DESSERTS

Russian meringue cake with cranberry and prunes

390 ₺

Bavarois with hazelnut pralines

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 ₺

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 ₺



CHATEAUNEUF-DU-PAPE Chateau Mont-Redon, Vallee de la Rhone 8900 ₺

Grilled lamb with parmesan puree

850 ₺

Duck breast with fried greens

980 ₺

Halibut with fregola and almond sauce

990 ₺



FRIULANO COLLI ORIENTALI Bastianich, Friuli 4700 ₺

Marinated in sherry veal cheeks with
mashed celery and caramelized beetroot

740 ₺

Marbled beef strip steak

2350 ₺



SEXY BEAST Two Hands, McLaren Vale 6700 ₺

Salmon fillet with risotto

1250 ₺



SAUVIGNON BLANC Paddle Creek, Marlborough 450 ₺

Pikillo pepper stuffed with
ratatouille and parmesan

490 ₺

TRADITIONAL RUSSIAN MENU

CAVIAR

Salmon caviar

30^{gr}/540 ₺

Black sturgeon caviar

50^{gr}/5200 ₺

Served in traditional Russian style with pancakes and side-dishes

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 6900 ₺

Chicken a'la Kiev with
mashed potatoes and herbs

790 ₺

Beef Stroganov with mushrooms, potato pancakes
and creamy sauce

980 ₺



USAD'BA MARKOTKH Cuve N°1 Reserve, Krasnodar Region 3500 ₺

"Kartoshka" cake

350 ₺

Homemade vodka infusions

with horseradish /with cranberry /with pepper

30^{ml}/150 ₺

150^{ml}/550 ₺