

SALADS AND APPETIZERS

Vegetable salad with avocado

590 ₺

Salad mix with parma ham and strawberry

510 ₺



PINOT NOIR Hans Baer, Rheinhessen 420 ₺

Fried eggplant with greens salsa and avocado

540 ₺



RIESLING Nik Weis Urban, Mosel 520 ₺

Hummus with grilled artichokes and anchovies

450 ₺



CAVA Castell Llord Brut, Penedes 2500 ₺

Farm beef tartare with peach and horseradish mousse

710 ₺



CHIANTI Classico Riserva San Felice Il Grigio , Tuscany 5800 ₺

Gougere with eel, avocado and potato chips

630 ₺



CRÉMANT D'ALSACE Wolfberger Brut Rosé, Alsace 5900 ₺

Grilled tuna with bok choy and kimchi sauce

540 ₺

Wine set

Grilled tuna
Gougere with eel
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

350 ₪

The Nutcracker

Russian dessert reinterpreted according to an authentic 19th century recipe

360 ₪

Passion fruit kurd with avocado mousse

350 ₪

Pistachio cheesecake

390 ₪

"Kartoshka" cake

350 ₪

Cheese assortment

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 ₺

Parsnip cream-soup with tiger prawns

590 ₺

Wild mushrooms consommé with
homemade onion pelmeni

550 ₺

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 ₺

Grilled tuna with zucchini and saffron sauce

790 ₺

Marbled beef strip steak

2350 ₺



SEXY BEAST Two Hands, McLaren Vale 6700 ₺

Salmon fillet with pikillo pepper

1250 ₺



SAUVIGNON BLANC Paddle Creek, Marlborough 450 ₺

Savoy cabbage roll with
spinach salad and umami sauce

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 ₺