

# SALADS AND APPETIZERS

Mix of greens with grilled zucchini,  
goat cheese and almond

640₽

Tomato carpaccio with stracciatella and basil oil

600₽

Salmon back loin marinated in blackcurrant with  
lightly salted cucumber mousse

660₽



PINOT NOIR Hans Baer, Rheinhessen 420₽

Vegetable salad with avocado

630₽



RIESLING Nik Weis Urban, Mosel 520₽

Hummus with grilled artichokes and anchovies

490₽



CAVA Castell Llord Brut, Penedes 2500₽

Farm beef tartare with peach and  
horseradish mousse

750₽



CHIANTI Classico Riserva San Felice Il Grigio, Tuscany 5800₽

Gougere with eel, avocado and potato chips

690₽



CRÉMANT D'ALSACE Wolfberger Brut Rosé, Alsace 5900₽

Grilled tuna with bok choy and kimchi sauce

690₽

Wine set

Grilled tuna  
Gougere with eel  
Marbled beef tartare  
Prosciutto di parma

650₽

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

Summer tomato soup with beetroot ice cream

590₺

Pumpkin cream-soup with  
smoked chicken breast

600 ₺

Parsnip cream-soup with tiger prawns

630₺

Light seafood soup

790₺

# MAIN COURSE

Dorado fillet and black ravioli with scallop

1100₺



SAUVIGNON BLANC Paddle Creek, Marlborough 450 ₺

Grilled broccoli with satay sauce, smoked  
peanuts and chili oil

650₺

Orzo with tiger shrimps

870₺

Beef tenderloin with porcini mushrooms and  
mashed potatoes

1850₺



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

Duck breast with cherries, spinach and  
kvass balsamic

1050₺



FRIULANO COLLI ORIENTALI Bastianich, Friuli 4700 ₺

Grilled tuna with zucchini and saffron sauce

880₺

Marbled beef strip steak

2500₺



SEXY BEAST Two Hands, McLaren Vale 6700₺

Salmon fillet with parsnip mousse

1340₺

# 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

550 ₺

Herring with potatoes a'la Pushkin and  
marinated red onion

500 ₺

Traditional borsch with garlic breadrolls and  
sour-cream

650 ₺

Okroshka with smoked chicken breast

500 ₺

Vareniky with potatoes and mushrooms

530 ₺

Homemade pelmeni with porcini sauce

650 ₺

Fried pork fillet with mashed potatoes and  
fried mushrooms

800 ₺



CHINON Domaine Olga Raffault 'Les Picasses', Loire Valley 6900 ₺

Chicken a'la Kiev with  
mashed potatoes and herbs

850 ₺

Beef Stroganov with mushrooms, potato pan-  
cakes and creamy sauce

1080 ₺



USAD'BA MARKOTKH Cuve №1 Reserve, Krasnodar Region 3500 ₺

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

380 ₪

The Nutcracker

Russian dessert reinterpreted according to an authentic 19th century recipe

390 ₪

Passion fruit kurd with avocado mousse

380 ₪

Pistachio cheesecake

420 ₪

"Kartoshka" cake

380 ₪

Cheese assortment

830 ₪

Homemade ice-cream

Vanilla, chocolate, cinnamon and passion fruit

100 ₪

Homemade sorbet

Lime, red orange, hibiscus

100 ₪