

SALADS AND APPETIZERS

Mix of greens with grilled zucchini,
goat cheese and almond

750₺

Spinach leaves, baked pumpkin and feta cheese

520₺

Tomato carpaccio with stracciatella and basil oil

600₺

Salmon back loin marinated in blackcurrant with
lightly salted cucumber mousse

780₺



PINOT NOIR Hans Baer, Rheinhessen 590₺

Vegetable salad with avocado

790₺



RIESLING Nik Weis Urban, Mosel 730₺

Hummus with grilled artichokes and anchovies

490₺



CAVA Castell Llord Brut, Penedes 3500₺

Farm beef tartare with peach and
horseradish mousse

890₺



CHIANTI Classico Riserva San Felice Il Grigio , Tuscany 8100₺

Gougere with eel, avocado and potato chips

790₺



CRÉMANT D'ALSACE Wolfberger Brut Rosé, Alsace 7900₺

Grilled tuna with bok choy and kimchi sauce

750₺

Wine set

Grilled tuna
Gougere with eel
Marbled beef tartare
Prosciutto di parma

750₺

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

720 ₺

Parsnip cream-soup with tiger prawns

750 ₺

Light seafood soup

820 ₺

MAIN COURSE

Dorado fillet and black ravioli with scallop

1490 ₺



SAUVIGNON BLANC Paddle Creek, Marlborough 630 ₺

Grilled broccoli with satay sauce, smoked
peanuts and chili oil

650 ₺

Orzo with tiger shrimps

930 ₺

Beef tenderloin with porcini mushrooms and
mashed potatoes

1950 ₺



CHATEAUNEUF-DU-PAPE Chateau Mont-Redon, Vallee de la Rhone 12500 ₺

Duck breast with cherries, spinach and
kvass balsamic

1050 ₺



MALBEC Luigi Bosca, Argentina 5200 ₺

Grilled tuna with zucchini and saffron sauce

1450 ₺

Chuck roll steak with honey pumpkin and kale

1200 ₺

Marbled beef strip steak

2500 ₺



SEXY BEAST Two Hands, McLaren Vale 6700 ₺

Salmon fillet with parsnip mousse

1350 ₺

TRADITIONAL RUSSIAN MENU

CAVIAR

Salmon caviar

30^{gr}/840 ₺

Black sturgeon caviar

50^{gr}/7200 ₺

Served in traditional Russian style with pancakes and side-dishes

Russian set

Potato pancakes with red caviar
Wheat toast with egg cream and vendace
Rye bread with onion butter and herring
Potatoes stuffed with porcini caviar
Basturma with light salted cucumber

860 ₺

Herring with potatoes a'la Pushkin and
marinated red onion

500 ₺

Traditional borsch with garlic breadrolls and
sour-cream

650 ₺

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 9600 ₺

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 N°1 Reserve, Krasnodar Region 4100 ₺

Homemade vodka infusions

with horseradish /with cranberry /with pepper

50^{ml}/270 ₺

150^{ml}/750 ₺

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 ₪

Tapioca, pumpkin and sea buckthorn

360 ₪

Cheese assortment

830 ₪

Homemade ice-cream

Vanilla, chocolate, cinnamon and passion fruit

100 ₪

Homemade sorbet

Lime, red orange, hibiscus

100 ₪