

# SALADS AND APPETIZERS

Farm burrata with roasted beetroot mousse

880₽

Salad mix with smoked salmon and mustard sauce

990₽

Vitello tonnato

960₽

Salmon back loin marinated in blackcurrant with  
lightly salted cucumber mousse

780₽



PINOT NOIR Hans Baer, Rheinhessen 650₽

Vegetable salad with avocado

790₽



RIESLING Nik Weis Urban, Mosel 590₽

Hummus with grilled artichokes and anchovies

540₽



CAVA Castell Llord Brut, Penedes 3300₽

Farm beef tartare with peach and  
horseradish mousse

940₽



CHIANTI Classico Riserva San Felice Il Grigio , Tuscany 8100₽

Tuna tartare with avocado

1100₽



CRÉMANT DE LOIRE Arnaud Lambert, Loire Valley 7800₽

Wine set

Tuna tartare  
Vitello tonnato  
Marbled beef tartare  
Prosciutto di parma

850₽

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

780 ₪

Cacciucco with dorado and king prawns

980 ₪

# MAIN COURSE

Dorado with vegetable sauté and vierge sauce

1580 ₪



SAUVIGNON BLANC Paddle Creek, Marlborough 650 ₪

Cabbage steak with parmesan sauce and  
crispy bacon

690 ₪

Orzo with tiger shrimps

980 ₪

Veal tenderloin with oyster mushrooms and  
mashed potatoes

1850 ₪



CHATEAUNEUF-DU-PAPE Chateau Mont-Redon, Vallee de la Rhone 19500 ₪

Duck breast with cherries, spinach and  
kvass balsamic

950 ₪



MALBEC La Posta Domingo Fazzio, Argentina 5900 ₪

Grilled tuna with zucchini and saffron sauce

1450 ₪

Gnocchi with rocket and pecorino sauce

750 ₪

Marbled beef striploin steak

2150 ₪



SEXY BEAST Two Hands, McLaren Vale 9300 ₪

Salmon fillet with black rice and bisque sauce

1540 ₪

# TRADITIONAL RUSSIAN MENU

## CAVIAR

Salmon caviar

30<sup>gr</sup>/840 ₺

Black sturgeon caviar

50<sup>gr</sup>/7200 ₺

Served in traditional Russian style with pancakes and side-dishes

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Herring with potatoes a'la Pushkin and  
marinated red onion

500 ₺

Traditional borsch with garlic breadrolls and  
sour-cream

650 ₺

Kundums with buckwheat and milk mushrooms

580 ₺

Homemade pelmeni with porcini sauce

890 ₺

Fried pork fillet with mashed potatoes and  
fried mushrooms

800 ₺



PINOT NOIR Oleg Repin Sevastopol, Crimea 6800₺

Chicken a'la Kiev with  
mashed potatoes and herbs

950 ₺

Beef Stroganov with mushrooms, potato  
pancakes and creamy sauce

1280 ₺



CABERNET FRANC Tresors De Loire, Loire Valley 4500₺

Homemade vodka infusions

with horseradish /with cranberry /with raspberry

50<sup>ml</sup>/270 ₺

150<sup>ml</sup>/750 ₺

# DESSERTS

Russian meringue cake with cranberry and prunes

470 ₺

The Nutcracker

Russian dessert reinterpreted according to an authentic 19th century recipe

430 ₺

Passion fruit kurd with avocado mousse

420 ₺

Pistachio cheesecake

450 ₺

"Kartoshka" cake

410 ₺

Tapioca, pumpkin and sea buckthorn

450 ₺

Cheese assortment

830 ₺

Homemade ice-cream

Vanilla, chocolate, cinnamon and passion fruit

200 ₺

Homemade sorbet

Lime, red orange, hibiscus

200 ₺