





SALADS AND APPETIZERS

Vegetable salad with avocado.....	790
 GAVI DI GAVI Batasiolo La Grane / Piedmont.....	770
Hummus with grilled artichokes and anchovies.....	750
 PROSECCO Cielo / Veneto.....	710
Salad with smoked duck and oyster mushrooms.....	850
Vitello tonnato.....	990
Salad mix with smoked salmon and Dijon mustard sauce.....	960
Farm beef tartare with peach and horseradish..... mousse	1200
 TEMPRANILLO Hacienda Lopez / Rioja.....	590
Burrata with baked paprika and genoese pesto.....	1250
Seafood ceviche with onion oil and yogurt sauce.....	1300
 RIESLING Nik Weis Urban / Mosel.....	590
Wine set.....	1100
Farm beef tartare / Hummus with grilled artichokes / Prosciutto di parma / Vitello tonnato	

SOUP





Pumpkin cream-soup with smoked chicken breast.....	720
Parsnip cream-soup with tiger prawns.....	800
Cacciucco with dorado and king prawns.....	1050
Chickpea soup with stewed lamb and fennel.....	850

 The best food and wine pair

If you require information about nutritional value, ingredients and weight of menu dishes, please ask restaurant staff.

Please inform your waiter if you have any food allergies or intolerance.
Prices are in Rubles, 20% VAT included.

MAIN COURSE

Cauliflower with chili oil and cashew cream.....	750
Duck breast with pearl barley.....	1490
 NERO D'AVOLA Cusumano / Sicilia.....	630
Lamb shank with couscous and eggplant mousse.....	1800
Pepper steak with fennel and leek.....	1850
Marbled beef striploin steak.....	2200
Dorado fillet with vegetable saute and vierge sauce...	1580
 SAUVIGNON BLANC Paddle Creek / Marlborough.....	650
Grilled tuna with seaweed salad.....	1600
 CHARDONNAY Western Cellars / California.....	630
Salmon fillet with black rice and bisque sauce.....	1650
 CABERNET FRANC Tresors De Loire / Loire Valley.....	770
Black gnocchi with parmesan sauce and poached egg.....	850
Rigatoni with seafood.....	1250
Lasagna with four cheeses, mushrooms and spinach...	990

DESSERTS

CLASSIC

The Nutcracker.....	480
Pistachio cheesecake.....	520
Russian meringue cake with cranberry.....	550
Passion fruit kurd.....	470
Gelato and sorbets.....	200
Cheese assortment.....	950

SIGNATURE

Sea stones.....	550
biscuit / cocoa / butter cream / cognac / hazelnuts / walnuts	
Pink pearl.....	550
coffee mousse / cherry compote / passion fruit foam	

— TRADITIONAL RUSSIAN MENU —

Salmon caviar.....	840
Served in traditional Russian style with pancakes and side-dishes	
Black sturgeon caviar.....	7200
Served in traditional Russian style with pancakes and side-dishes	
Herring with fried potatoes and pickled red onion.....	650
Traditional borsh with garlic breadrolls and sour-cream.....	750
Homemade pelmeni with porcini sauce.....	950
Fried potatoes with mushrooms and truffle sour-cream.....	750
Chicken a`la Kiev with mashed potatoes and herbs.....	1100
Beef Stroganov with mushrooms, potato pancakes and creamy sauce.....	1450
Pork fillet with mashed potatoes and fried mushrooms.....	950
Dessert «Gurievskaya porridge».....	550
bird cherry biscuit / semolina porridge / blackcurrant sorbet / nut twill	

Executive Chef
VLADIMIR GRISHUKOV



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