

SALADS AND APPETISERS

Salad with smoked duck and salted oyster mushrooms	930
Buratta with baked pepper and Genoese pesto	1280
Vitello tonnato	1080
Salad mix with smoked salmon and Dijon mustard sauce	990
Vegetable salad with avocado	880
Hummus with grilled artichokes and anchovies	750
Beef tartare with peach and horseradish sauce	1240
Seafood ceviche with onion oil and yogurt sauce	990
A set of wine snacks	1220
Beef tartare/ Vitello tonnato/ Salmon back with cucumber mousse/ Hummus with artichoke	

SOUPS

Pumpkin cream soup with smoked chicken breast	780
Parsnip cream soup with tiger prawns	940
Cachucco with dorado and king prawns	1090
Bean soup with stewed lamb and fennel	880

SIDE DISHES AND TOPPINGS

French Fries	340
Mashed potatoes	320
Grilled vegetables	410
Parmesan cheese	270
Homemade sauces	90
Ketchup / mayonnaise / pesto sauce	

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.

MAIN DISHES

Dorado fillet with vegetable saute and vierge sauce	1660
Cauliflower with chili oil and cashew cream	790
Pepper steak with fennel and leek	1930
Duck breast with perlotto	1490
Grilled tuna with seaweed salad	1670
Black gnocchi with parmesan sauce and stracciatella	910
Marbled beef striploin steak	2480
Salmon fillet with black rice and bisque sauce	1750
Lamb drumstick with couscous and eggplant mousse	1970
Rigatoni with seafood	1340
Lasagna Four cheeses with mushrooms and spinach	990

DESSERTS

CLASSIC

The Nutcracker	540
Pistachio cheesecake	620
Russian meringue cake with cranberry	550
Passion fruit kurd	560
Gelato and sorbets	240
Cheese assortment	950

SIGNATURE

Sea stones	630
Dessert in the author's presentation	
Pink pearl	660
Coffee mousse / cherry compote / vanilla foam	

TRADITIONAL RUSSIAN MENU

Salmon caviar	1100
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	690
Traditional borsch with garlic breadrolls and sour-cream	750
Homemade pelmeni with mushrooms sauce	950
Fried potatoes with mushrooms and truffle sour-cream	770
Chicken a’la Kiev with masjed potatoes and herbs	1140
Beef Stroganoff with mushrooms, potato pancakes and creamy sauce	1550
Pork fillet with masjed potatoes and fried mushrooms	1100

Executive chef
VLADIMIR GRISHUKOV



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