

MENU

M E N U

SEAFOOD

Oyster Emerald /1 pcs440
Black Sea mussels /100 g240
<i>We cook mussels with sauces: provencal, creamy /100 g</i>	.200

PLATTERS

Ossetian pies

<i>with chopped veal /400 g</i>	.720
<i>with pumpkin and pecans /400 g</i>	.570
<i>with potatoes and cheese /400 g</i>	.690
Pickles (<i>sauerkraut with cranberries, brined tomatoes, light-salted cucumbers, bamboo</i>) /360 g580
Fish (<i>smoked rainbow trout, slightly salted trout, halibut, smoked catfish</i>) /240 g	1350
Meat (<i>parma, coppa, salame piccante, dried duck</i>) /125 g720
Cheese (<i>Lefkadian sheep cheese and reserve, goat camembert, buche</i>) /290 g	1450
Black caviar /50/100/250 g.	2900/5800/13500

BRUSCHETTAS

Burrata with pickled peppers and tomatoes /210 g.620
Crab with avocado and tomatoes /145 g720
Camembert with parma and pear /150 g480
Roast beef, tomatoes and mustard sauce /145 g590

COLD STARTERS

King crab legs with Rouille sauce and melted butter /100 g	1250
Duck pate, homemade jam and hazelnuts /130 g550
Burrata with beets and raspberry balsamic /210 g760
Black Sea khamsa forshmak /130 g.380
Calf tails aspic with queen-apple /230 g.520
Slightly salted trout with cucumber tartar and sorrel /150 g690
Beef tartar with pike caviar and parmesan cheese mousse /185 g680

We accept rubles and major credit cards.

SALADS

Avocado with tomatoes, cucumbers and quinoa /290 g	570
Salad with fried persimmon and dried duck /200 g.	540
King crab with avocado and lettuce /160 g	980
Salad with grilled mullet, potatoes and spinach /245 g.	580
Grilled chicken with couscous, tomatoes and spinach /250 g	470
Crispy eggplants, sweet tomatoes and Chinese sauce /260 g	630

HOT STARTERS

Lithuanian ravioli «kolduny» with porcini mushrooms /180 g	640
Ravioli with burrata, pumpkin and truffle oil /150 g.	670
Linguine with porcini mushrooms /250 g	670
Risotto with prawns and Black Sea mussels /270 g	720
Suluguni cheese done on coals with pomegranate sauce /170 g	570
Black Sea rapana with smoked potatoes and fresh horseradish /230 g.	580

SOUPS

Borsch with farm duck and pie with meat and sour cream /350/50/50 g	540
Fish soup with halibut and zander /300 g	540
Sorrel soup with veal /300 g	420
Pumpkin cream-soup with stewed calf cheeks and parmesan /300 g.	480

PIES

Egg and green onion /45 g	130
Hazel grouse and mushrooms /45 g	130
Veal tongue /45 g	130
Catfish and foie gras /60 g	130



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FISH

Halibut with wild rice risotto and fresh fennel /270 g	980
Fried cod with tomatoes and spinach /280 g	840
Pike perch fillet with porcini mushrooms and onions /220 g	860
Black Sea goatfish with Provencal sauce /220 g.	760

MEAT & POULTRY

Lamb neck with pumpkin gratin and smoked pear /260 g	850
 Quail stuffed with forest mushrooms / 1 pcs	920
Rabbit cutlets with brussels sprouts and parmesan cheese /250 g	650
Stewed calf cheeks with oyster mushrooms and baked potatoes /290 g	870
 Chicken with sriracha sauce (Yaroslavl) /1 pcs	780

GRILL

Flounder /per 100 g	890
 Rainbow trout /per 100 g	320
Sea scallop /per 100 g	980
Ribeye steak (Prime Beef) /400 g*.	2800
Fillet Mignon (Prime Beef) /300 g*.	2700
Chateaubriand (Prime Beef) /100 g*.	990
Rack of lamb (Stavropol) /per 100 g	620
Veal kebab /200 g.	760
Lamb kebab /200 g.	760

VEGETABLES

Grilled vegetables /300 g.	330
Fried potatoes with with porcini mushrooms and sour cream /250 g	370
Broccoli in Asian sauce /200 g.	370
Potatoes with parmesan and truffle oil /250 g.	330

M E N U

SWEETS

Apple tart with vanilla ice-cream /180 g380
Grilled peach with sour cream ice-cream and salted caramel /180 g420
Chocolate fondant with raspberry and bird-cherry ice-cream /195 g.420
Homemade honey cake with honeycombs /220 g.440
Millefeuille with strawberry /200 g450
Homemade ice-cream (<i>vanilla, chocolate, strawberry, black bread</i>) /1 scoop/50 g150
Sorbet (<i>black currant, lemon-lime, feijoa, strawberry</i>) /1 scoop/50 g150

FOR TEA

Tea platter delights (<i>selection of homemade sweets</i>) /120 g390
Jam (<i>walnut, strawberry</i>) /100 g200
Honey (<i>chestnut, herbal</i>) /50 g.200

FRUITS AND BERRIES

Persimmon /100 g100
Grapes /100 g120
Pear /100 g100
Mandarin /100 g70
Feijoa /100 g100
Blueberry /100 g400