

MENU

SEAFOOD

Khasan oyster /1 pc450
Imperial oyster /1 pc450
Gillardeau Oyster /1 pc650
Sea urchin /100 g350
Vongole /100 g450
Black Sea mussels /100 g250
<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 lamb and pecan nuts /400 g</i>	.690
<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, fuet, dried duck</i>) /125 g720
Cheese (<i>comté, raclette, goat camembert, parmesan</i>) /290 g	1450
Black caviar /50/100/250 g.	3500/7000/17500

COLD STARTERS

King crab phalanges with Rouille sauce and melted butter /100 g.	1250
Duck pate, homemade jam and hazelnuts /130 g550
Burrata with tomatoes, strawberries and tarragon /210 g850
Black Sea Anchovis forshmak with foie gras /165 g450
Veal tails aspic with paradise apples /230 g540
Slightly salted trout with cucumber tartar and sorrel /150 g680
Beef tartar with pike caviar and parmesan cheese mousse /185 g720

We accept rubles and major credit cards.

 M E N U

BRUSCHETTAS

Burrata with pickled peppers and tomatoes /210 g	640
Crab with avocado and strawberries /90 g	850
Camembert with parma and pear /150 g	490
Roast beef, tomatoes and mustard sauce /145 g	590

SALADS

Avocado with tomatoes, cucumbers and quinoa /290 g	570
Salad with dried duck and plum /200 g	540
Salad with starchatella, loquat and lavender honey sauce /260 g	740
King crab with avocado and lettuce /160 g	1100
Salad with red mullet and baked eggplant /190 g	630
Grilled chicken with couscous, tomatoes and spinach /250 g	520
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 smoked pear /150 g	670
Linguine with shrimps and fresh tomatoes /320 g	820
Risotto with vongole /270 g	720
Suluguni cheese done on coals with pomegranate sauce /170 g	570
Black Sea rapana with tomatoes in cream sauce /230 g	580

SOUPS

Borsch with farm duck and pie with meat and sour cream /350/50/50 g	540
Black Sea Ear fish soup with mountain trout and mullet /400 g	560
Gazpacho with crab /250 g	650
Nettle soup with morels /320 g	520
Okroshka with calf tongue from oven on kvass / kefir /350 g	450

PIES


Egg and green onion / Hazel grouse and mushrooms / Veal tongue /45 g	130
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FISH

Halibut with tomatoes and spinach /250 g	990
Cod fillet with roasted zucchini and Jerusalem artichoke /230 g.	870
Trout with asparagus and red caviar /220 g	850
Black Sea goatfish with provencal sauce /220 g.	760
Home-style fried sargan with tartar sauce /100 g	310




DISHES FOR THE COMPANY

Sterlet for 2 persons / price for 100 g.	490
 Kalkan with potatoes and tomatoes, for 4 persons /price for 100 g	540

MEAT & POULTRY


 Vegetarian «Sinless» burger* /250 g	750
Lamb neck with pumpkin gratin and smoked pear /260 g	850
 Quail stuffed with forest mushrooms / 1 pcs	720
Rabbit cutlets with brussels sprouts and parmesan cheese /250 g	680
Calf cheek with fresh raspberries and carrots /240 g	740
Duck fillet with black currant sauce /260 g	990
Lamb tongues with strawberries and black pepper sauce /240 g	690
Deer cutlet with roasted nettles and lingonberries /260 g	670

GRILL

 Black Sea Kalkan /per 100 g	750
 Rainbow trout /per 100 g	320
Scallops /per 100 g	980
Ribeye steak /100 g*	990
Fillet Mignon / Chateaubriand /100 g*	1350
Rack of lamb /per 100 g	670
 Chicken with sriracha sauce /1 pc.	780
Veal / lamb kebab /200 g	650

M E N U

VEGETABLES

 Asparagus with parmesan cheese /150 g	650
Grilled vegetables with chimichurri sauce /300 g	350
Fried potatoes with porcini mushrooms and sour cream /250 g	450
Grilled avocado with tomatoes /225 g.	690
Mashed potatoes with parmesan and black truffle /200 г.	370

SWEETS

Loquat with tarragon and ryazhenka ice-cream /200 g.	450
Apple tart with vanilla ice-cream /180 g	380
Chocolate fondant with raspberry and bird-cherry ice-cream /195 g.	420
Bird cherry honey cake with cherry sauce /200 g	340
Millefeuille with strawberry sauce /200 g	450
Homemade ice-cream (<i>vanilla, chocolate, strawberry, black bread</i>) /1 scoop/50 g	150
Sorbet (<i>black currant, lemon-lime, feijoa, strawberry</i>) /1 scoop/50 g	150

FOR TEA

Tea platter delights (<i>selection of homemade sweets</i>) /120 g	390
Jam (<i>walnut, strawberry</i>) /100 g	200
Honey (<i>chestnut, herbal</i>) /50 g.	200

FRUIT AND BERRIES

Strawberry /100 g	180
Grapes /100 g	120
Pear /100 g	100
Pineapple /100 g	150
Blueberry /100 g	400

 - dishes with chanterelles.

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