

MENU

M E N U

HOMEMADE DRINKS

Cranberry / sea buckthorn mors / dogwood compote /250 / 1000 ml 250 / 1000

SEAFOOD*

Oyster Khasan /1 pc 450

Oyster Imperial /1 pc 450

Oyster Pink Jolie /1 pc 650

Sea urchin /100 g 350

Black Sea mussels /100 g 320

We cook mussels with sauces: provencal, creamy

PLATTERS**Ossetian pies**

with chopped veal /400 g 720

with lamb and pecan nuts /400 g 690

with potatoes and cheese /400 g 690

Pickles (*sauerkraut with cranberries, brined tomatoes, light-salted cucumbers, bamboo*) /360 g 650

Fish (*slightly salted salmon, slightly salted salmon, halibut, smoked catfish*) /240 g 1350

Meat (*bresaola, coppa, salami, dried duck*) /125 g 740

Cheese (*comté, raclette, goat camembert, parmesan*) /290 g 1450

Black caviar /50/100/250 g. 3500/7000/17500

COLD STARTERS

King crab phalanges with Rouille sauce and melted butter /price per 100 g 1250

Duck pate, homemade jam and hazelnuts /130 g 570

Salted milk mushrooms, porcini mushrooms and potatoes /160 g 670

Mountain trout tartar, kohlrabi and fermented garlic /170 g 710

Beef tartar with pike caviar and parmesan cheese mousse /185 g 750

Slightly salted salmon, sorrel and sour cream /130 g. 680

Burrata with tomatoes and tarragon /210 g. 950

* Price per 100 g of raw product as presented in the aquarium, including shell

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MINI STARTERS

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| Mini eclairs with smoked salmon /90 g | 380 |
| Brioche, crab and pickled bamboo /120 g. | 950 |
| Roast beef, cucumber and mustard sauce /145 g. | 640 |
| Burrata, figs and pecans /160 g | 620 |

SALADS

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| Grilled chicken with couscous, tomatoes and spinach /210 g | 560 |
| Avocado with tomatoes, cucumbers and quinoa /290 g | 570 |
| Salted milk mushrooms, celery and stracciatella /220 g | 760 |
| Smoked duck, plum and kumquat /220 g | 720 |
| Crispy eggplants, sweet tomatoes and Chinese sauce /260 g | 670 |
| King crab, avocado and pomelo /180 g | 1250 |

HOT STARTERS

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| Lithuanian ravioli «kolduny» with porcini mushrooms /180 g | 670 |
| Linguine with shrimps and fresh tomatoes /270 g | 870 |
| Risotto with porcini mushrooms /250 g | 920 |
| Suluguni cheese done on coals with pomegranate sauce /170 g | 590 |
| ✿ Mini khinkali with Beyond Meat and black pepper /220 g | 750 |
| Black Sea rapana with tomatoes in cream sauce /230 g. | 720 |

SOUPS


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| Borsch with farm duck and calf tongue pie and sour cream /350/50/50 g | 570 |
| Black sea fish soup with mountain trout and mullet /400 g | 620 |
| Wild mushroom soup with spelt /350 g | 640 |
| Gazpacho with shrimp, strawberries and pickled bamboo /250 g | 450 |
| Okroshka with pickled mushrooms on yogurt / kvass /350 g | 450 |

PIES

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| Egg and onion / hazel grouse and mushrooms / veal tongue /45 g | 140 |
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FISH

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| Halibut, tomatoes and watermelon radish /220 g | 1200 |
|  Octopus with tomatoes and baked potatoes /250 g. | 1350 |
| Mountain trout, wild rice and guacamole /220 g | 920 |
| Black Sea goatfish with tartar sauce /280 g | 760 |

MEAT & POULTRY

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| Calf's cheek with baked potatoes and parmesan /240 g | 790 |
| Duck fillet with Jerusalem artichoke and black currant /240 g | 1050 |
| Lamb's tongues, smoked potatoes and pickled strawberries /260 g. | 780 |
| Veal, tursha and fermented garlic /200 g | 950 |

GRILL

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|  Black Sea Kalkan /per 100 g | 790 |
|  Rainbow trout /per 100 g | 330 |
|  Salmon | 750 |
| Octopus | 990 |
| Ribeye steak /100 g* | 1150 |
| Fillet Mignon / Chateaubriand /100 g* | 1400 |
| Rack of lamb /per 100 g | 690 |
|  Chicken with sriracha sauce /1 pc. | 830 |
| Veal kebab /200 g. | 730 |
| Lamb kebab /200 g. | 740 |

VEGETABLES

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| Asparagus, parmesan and sorrel /150 g | 650 |
| Grilled vegetables with chimichurri sauce /300 g | 370 |
| Fried potatoes with porcini mushrooms and and sour cream /230 g | 490 |
| Grilled avocado with tomatoes /200 g | 720 |
| Eggplant, milk, pepper and pomegranate sauce /200 g | 450 |
| Mashed potatoes with parmesan and black truffle /200 g. | 420 |

 - Dishes from a wood oven

* Weight of raw product.

 M E N U

SWEETS

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| Blueberry with tarragon and ryazhenka ice-cream /200 g | .540 |
| Figs, brioche and sour cream ice-cream /180 g. | .480 |
| Honey cake with cherries and sour cream ice-cream /200 g. | .490 |
| Plum tart with vanilla ice-cream /220 g | .520 |
| Millefeuille with strawberry sauce /200 g | .470 |
| Homemade ice-cream (<i>vanilla, chocolate, strawberry, black bread</i>) /1 scoop/50 g | .150 |
| Sorbet (<i>black currant, lemon-lime, strawberry</i>) /1 scoop/50 g | .150 |

FOR TEA

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| Tea platter delights (<i>selection of homemade sweets</i>) /120 g | .420 |
| Jam (<i>walnut, strawberry</i>) /100 g | .200 |
| Honey (<i>chestnut, herbal</i>) /50 g. | .200 |

FRUIT AND BERRIES

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| Seasonal fruits /100 g | .150 |
| Seasonal berries /100 g | .250 |

 We accept rubles and major credit cards.