

# MENU

**OYSTERS AND CRAB**

Oyster «Mediterranean» /1 pc . . . . .	520
King crab, whole /100 g. . . . .	700
King crab, phalanx /100 g . . . . .	800
Sea urchin /100 g. . . . .	380
Sakhalin scallop /100 g. . . . .	480

**MINI-SNACKS**

«Hamon» of horse meat and tomato bread /100 g . . . . .	320
Roast shrimp and avocado /120 g . . . . .	470
Marinated smelt forshmak with whitefish roe and Antonovka apples /120 g . . . . .	320
Crab, chili sauce and avocado tartar /140 g. . . . .	690
Roast beef, tomatoes and mustard sauce /130 g. . . . .	460
Duck pate with black truffle and tomatoes jam /110 g. . . . .	630

**COLD STARTERS**

Sakhalin pink shrimp with yuzu and green onion /120 g. . . . .	750
Burrata with pink tomatoes /250 g. . . . .	750
Trout light-salted in huckleberry with cucumber tartar and spring sorrel /200 g. . . . .	750
Scallop ceviche with raspberries and pickled onion /160 g . . . . .	720
Beef tartar with Parmesan mousse and new onion sprouts /130 g . . . . .	880
Bluefin tuna tartar with avocado and soy-sesame sauce /80/60 g . . . . .	820
Cauliflower, black truffle and sheep cheese /170 g . . . . .	590
Watermelon, Sakhalin shrimps, cashew nuts, cherry plum sauce with chili /210 g . . . . .	750
Tuna, tomato tartare, fish sauce /200 g . . . . .	780
Cheese with quince, walnuts and chestnut honey /350 g. . . . .	1350

**SALADS**

Salad with fried chanterelles, zucchini, poached egg /220 g . . . . .	610
Figs, goat cheese and hazelnuts* /220 g . . . . .	620
Chicken liver, young spinach and pomegranate* /225 g . . . . .	680
Watermelon with chorizo, feta cheese and tarragon /220 g . . . . .	620
Strachatella with blueberry and lavender sauce /200 g . . . . .	630
Tomatoes, cucumbers, avocado, quinoa and red onion /220 g . . . . .	610

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Magadan pink shrimp salad with papaya and cashew nuts /210 g . . . . .	990
Crispy eggplants salad with seasonal tomatoes dressed with Chinese sauce /280 g. . . . .	670
Fried beef salad with Peruvian mango and soy-ginger sauce /190 g. . . . .	910
King crab salad with avocado, cucumbers and fruit balsamic /260 g . . . . .	1370

**HOT STARTERS**

Lithuanian-style kalduny with porcini mushrooms /140 g. . . . .	670
King crab with millet and spring sorrel /190 g. . . . .	910
Veal tongue with morels, pickled onions and mashed potatoes /140/80 g . . . . .	740
Risotto with porcini mushrooms /150/50 g . . . . .	810
Linguine with chanterelles /310 g . . . . .	720
Fettuccine with crab and crayfish bisque /320 g . . . . .	1250
Ravioli with crab and shrimp /220 g . . . . .	970
Ravioli with burrata and chanterelles /225 g . . . . .	890

**SOUPS**

Green soup with sorrel, veal tongue and poached egg* /350 g . . . . .	410
Noodle soup with chicken /250/50 g. . . . .	490
Consomme of bull-tails with homemade noodles and garden herbs /360 g . . . . .	620
Boletus soup with potato dumplings* /300 g . . . . .	450
Fish soup with burbot milt /300 g . . . . .	430
Pumpkin soup with smoked duck and chanterelles* /300 g . . . . .	620

**FISH**

Cod, spelt and porcini mushrooms / 130/120 g . . . . .	920
Crab cutlets with milk corn and almond milk/200 g. . . . .	760
Dorado with black rice, fennel and green curry /120/130 g . . . . .	890
Halibut, squash and fried chanterelle* /120/60/80 g. . . . .	1150

**MEAT AND POULTRY**

Duck fillet, red chicory and fried figs* /230 g. . . . .	920
Roasted corn chicken with homemade adjika sauce /190/70 g . . . . .	790
Veal sweetbreads with chantarelles and fried apples /210 g . . . . .	810
Free range beef in Asian sauce /240 g. . . . .	920

\* – New dish.

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Baked beef rib with fried ramsons and chantarelles /260 g . . . . .	1200
Veal cheek with cauliflower and young carrots /180/90 g. . . . .	910
Suckling pig with elderberry sauce and Antonovka apples /110/120 g. . . . .	990
Pozharski cutlet with cucumber ketchup and crispy potato /200 g. . . . .	790
Lamb with potatoes /120/110 g . . . . .	1150

**VEGETABLES**

Fried broccoli with garlic and chili pepper /130 g . . . . .	390
Roasted cauliflower and green curry sauce /160 g . . . . .	290
Grilled avocado with chimichurri /120 g . . . . .	410
Grilled milk corn with chili sauce and cilantro /140 g . . . . .	460
Carrots baked with cumin and yoghurt sauce* /160 g . . . . .	320
Baked pumpkin, beets, zucchini, sweet peppers and tomatoes /220 g . . . . .	490
Spinach with raisins /110 g. . . . .	440
Asparagus /90 g . . . . .	490

**WOOD-FIRED OVEN\*\***

Octopus /100 g . . . . .	1300
Salmon teriyaki /120/20 g . . . . .	950
Ribeye /100 g . . . . .	840
Fillet mignon /100 g . . . . .	880
Chateaubriand /100 g . . . . .	860
Lamb rib roast /100 g. . . . .	750

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 \*\* – Raw product weight.

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**SWEET**

Apple pie with baked milk ice-cream* /180 g . . . . .	390
Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g . . . . .	420
Brioche with figs and blackcurrant ice-cream* /220 g . . . . .	440
Mango mousse /160 g . . . . .	390
Bird cherry honey cake /150/20 g. . . . .	440
Japanese wagashi «Moti» with strawberries /160 g. . . . .	570
Blackberry, chocolate ganache and ice cream /160 g . . . . .	440
Pomegranate, almond milk and pomegranate ice cream* /140 g. . . . .	390

**COOKIES AND CANDY**

Cookies Maple pecan /20 g . . . . .	.80
Blueberry marshmallows /20 г . . . . .	.80
Toffee with hazelnuts /20 г . . . . .	.80
White rum truffle candy /18 г. . . . .	.80
Chocolate brownie * /20 г . . . . .	.80

**BERRIES AND FRUITS**

Raspberry /50 г . . . . .	500
Strawberry /50 г. . . . .	390
Blackberry /50 г. . . . .	450
Blueberry /50 г . . . . .	500
Mango /100 г . . . . .	690
Papaya /100 г . . . . .	700
Peach /100 г . . . . .	350

**ICE-CREAM AND ANTREME**

Ice-cream (vanilla, honeysuckle, condensed milk, chocolate) /40 г . . . . .	180
Antreme (Antonovka, plum, rhubarb)* /40 г . . . . .	220

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 We accept rubles and major credit cards..