

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

BRUSCHETTA

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
Brioche with foie gras and marinated smelt* /160 g	640

COLD STARTERS

Sakhalin pink shrimp with yuzu and green onion* /120 g	750
Burrata with pink tomatoes /250 g.	750
Scallop ceviche with gooseberry and avocado* /170 g	680
Trout light-salted in huckleberry with cucumber tartar and young sorrel /200 g.	750
Dorado ceviche with pink tomatoes, ponzu sauce and fennel* /160 g	730
Duck pate with black truffle and tomatoes jam /110 g.	630
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
Cheese platter with quince, walnuts and chestnut honey /350 g.	1350

SALADS

Quail, cherry and milk almond*/190 g.	820
Strawberries with young mustard leaves, goat cheese and strawberry vinegar sauce* /190 g.	590
Peaches, avocado, garden herbs and raspberry vinegar sauce* /210 g.	590
Chicken liver, fried oyster mushrooms and cherries* /225 g.	620
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
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

We accept rubles and major credit cards.

* – New dish.

HOT STARTERS

Duck foie gras and roasted cherry* /150 g	1150
Lithuanian-style kalduny with porcini mushrooms /140 g.	670
King crab with millet and spring sorrel /190 g.	910
Sakhalin scallops with Jerusalem artichoke, porto sauce and feijoa /70/70/50 g.	1150
Veal tongue with morels, pickled onions and mashed potatoes /140/80 g	740
Risotto with porcini mushrooms /150/50 g	810
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

Okroshka with chicken on ayran / kvass* /350 g.	410
Sorrel soup with rhubarb and veal tongue* /350 g	410
Gazpacho with crab* /350 g	650
Noodle soup with chicken /250/50 g.	490
Consomme of bull-tails with homemade noodles and garden greens /360 g.	620
Fish soup with burbot milt /300 g	430

FISH

Cod, green peas, chickpea and sorrel* /270 g	870
Crab cutlets with milk corn /200 g	760
Dorado with black rice, fennel and green curry /120/130 g.	890
Steamed halibut with milk cabbage and chanterelles* /120/50/80 g	1150
Wild sea bass with young potatoes, sun-dried tomatoes, basil and white wine* /per 100 g	780

* – New dish.

MEAT AND POULTRY

Duck fillet with pickled grape, smoked apple and plum sauce* /130/120 g	860
Baked beef rib with fried ramsons and chantarelles* /260 g	1200
Roasted corn chicken with homemade adjika sauce /190/70 g	790
Calf sweetbreads with chantarelles and fried apples /210 g	810
Free range beef in Asian sauce /240 g.	920
Veal cheek with cauliflower and young carrots* /180/90 g	910
Suckling pig with elderberry sauce and Antonov apples* /110/120 g	990
Pozharski cutlet with cucumber ketchup and crispy potato /200 g.	790
Quail, nectarine, spinach and cherry sauce /170 g	780
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
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	980
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

** – Raw product weight.

SWEET

Mulberry, goat milk, clabber ice-cream and oatmeal granola /210 g	420
Rhubarb pie and boiled condensed milk ice-cream /180 g	390
Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g	420
Brioche with peaches and baked milk ice-cream /190 g.	440
Mango mousse /160 g	390
Bird cherry honey cake /150/20 g.	440
Japanese wagashi «Moti» with strawberries /160 g.	570
Japanese wagashi «Moti» with blueberry /160 g	570
Blackberry, chocolate ganache and ice cream /160 g	440

COOKIES AND CANDY

Cookies maple pecan /20 g	80
Blueberry marshmallows /20 g	80
Toffee with hazelnuts /20 g.	80
White rum truffle candy /18 g.	80

BERRIES AND FRUITS

Raspberry /50 g	500
Strawberry /50 g.	390
Blackberry /50 g.	450
Blueberry /50 g	500
Cherry /100 g	350
Mango /100 g	690
Papaya /100 g	700
Peaches /100 g.	350
Uryuk /100 g.	250

ICE-CREAM AND ANTREME

Ice-cream (vanilla, honeysuckle, condensed milk, chocolate) /40 g	180
Antreme (antonivka, buckthorn, rhubarb) /40 g	220

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