

T E S T I N G S E T

# NOT INDUSTRIAL

FROM 18.00 TO 22.00

Cauliflower, truffle and sheep cheese

Radish, feijoa and goat milk mousse

Crab and almonds

Thymus gland and purple carrot

Halibut and apples

Cherry

Cheek of a deer and topinambour

Orange, pecans and goat yoghurt

Pear, sheep's milk and tarragon

5500 ₺

Unfortunately, discount cards WR and partners do not apply to the tasting set.  
Do not forget to notify the waiter about the intolerance of any products.

## OYSTERS AND CRAB

Oyster «Mediterranean» /1 pc . . . . .	600
King crab, whole /100 g. . . . .	700
King crab, phalanx /100 g . . . . .	800
Sea urchin /100 g. . . . .	400
Sakhalin scallop /100 g. . . . .	500

## MINI-SNACKS

«Hamon» of horse meat and tomato bread /100 g . . . . .	420
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. . . . .	850
Burrata with pink tomatoes /250 g. . . . .	850
Trout light-salted in huckleberry with cucumber tartar and spring sorrel /200 g. . . . .	850
Bluefin tuna tartar with avocado and soy-sesame sauce /80/60 g . . . . .	820
Cauliflower, black truffle and sheep cheese /170 g . . . . .	590
Cheese with quince, walnuts and chestnut honey /350 g. . . . .	1950
Strachatella, strawberry and lavender honey sause /150 g . . . . .	720
Beef tartar with ramson and cream of Poshekhon cheese /130 g . . . . .	880
Dorado ceviche, radish, Ponzu sause and black truffles /160 g . . . . .	820

## SALADS

Chicken liver, young spinach and pomegranate* /225 g . . . . .	680
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
Medlar, radish and garden greens /210 g . . . . .	720
Sakhalin scallop, raspberries, avocado and chili sause* /170 g. . . . .	820
Strawberries, green beans and goat cheese /190 g. . . . .	680
White sea smelt, red orange and sorrel /210 g . . . . .	680

## HOT STARTERS

Lithuanian-style kalduny with porcini mushrooms /140 g . . . . .	720
King crab with millet and spring sorrel /190 g . . . . .	910
Risotto with porcini mushrooms /150/50 g . . . . .	810
Fettuccine with crab and crayfish bisque /320 g . . . . .	1250
Ravioli with crab and shrimps /220 g . . . . .	970

## 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
Spinach with raisins /110 g . . . . .	440
Young potatoes and lard /200 g . . . . .	380
Asparagus and crayfish sause /80/30 g . . . . .	410
Baked pumpkin, beets, zucchini, sweet peppers and tomatoes /220 g . . . . .	490

## SOUPS

Green soup with sorrel, veal tongue and poached egg* /350 g . . . . .	510
Noodle soup with chicken /250/50 g . . . . .	510
Fish soup with burbot milt /300 g . . . . .	430
Young cabbage with smoked pears and veal . . . . .	580
Cream of young zucchini soup with nettle and chervil and goat cheese /300 g . . . . .	580

## FISH

Trout, cabbage and whitefish caviar* /140 /80 g . . . . .	980
Crab cutlets with milk corn and almond milk /200 g . . . . .	860
Dorado with black rice, fennel and green curry /120/130 g . . . . .	890
Zander, fried broccoli and pickled pepper* /250 g . . . . .	890
Halibut with pumpkin gnocchi and Parmesan cheese milk* /200 g . . . . .	1150
Murmansk cod, mussels and young carrots /140/90 g . . . . .	920
Halibut with loquat and nettle /130 /80 g . . . . .	1100
White sea smelt, smoked potatoes and sour cream sause and whitefish caviar /150 /140 g . . . . .	820

\*\* — Seasonal product.

## MEAT AND POULTRY

Tongue of calf, morels, pickled onions and mashed potatoes* /210 g . . . . .	840
Rostov Duck, topinambour and black truffle* /230 g . . . . .	910
Roasted corn chicken with homemade adjika sauce /190/70 g . . . . .	790
Sweet veal meat with porcini and fried apples /210 g . . . . .	810
Free range beef in Asian sauce /240 g. . . . .	920
Suckling pig with elderberry sauce and Antonovka apples /230 g . . . . .	990
Pozharsky cutlet with cucumber ketchup and crispy potatoes /200 g . . . . .	810
Lamb with ramson and smoked potatoes /120 /180 g . . . . .	980
Calf ribs with young cabbage and ramson oil /260 g. . . . .	1100

## WOOD-FIRED OVEN

Octopus /100 g . . . . .	1300
Salmon teriyaki /120/20 g . . . . .	950
Ribeye /100 g . . . . .	840
Ribeye on dry aging bones /100 g . . . . .	840
Fillet mignon /100 g . . . . .	880
Chateaubriand /100 g . . . . .	860
Lamb rib roast /100 g. . . . .	750
Black truffles /1 g. . . . .	220
White truffle /1 g . . . . .	850

\* – This dish is recommended for serving with cognac Courvoisier

## SWEET

Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g . . . . .	420
Brioche, strawberries and ice cream made of condensed milk* /220 g. . . . .	450
Mango mousse /160 g . . . . .	390
Bird cherry honey cake /150 /20 g . . . . .	440
Japanese wagashi «Moti» with strawberries /160 g . . . . .	570
Plum tart with creamy ice cream* /220 g . . . . .	460
Chocolate fondant, tarragon and chocolate ice cream /140 g . . . . .	460
Isabella, goat yogurt and salty brownie /40 g . . . . .	380

## 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
Chocolate brownie /20 g . . . . .	.80

## BERRIES AND FRUITS

Blackberry /50 g . . . . .	450
Strawberry /100 g. . . . .	550
Blueberry /50 g . . . . .	500
Mango /100 g . . . . .	690
Papaya /100 g. . . . .	700
Figs /100 g . . . . .	500

## ICE-CREAM AND ANTREME

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

\*\* – Seasonal product.

We accept rubles and major credit cards..