

T E S T I N G S E T

NON-INDUSTRIAL

FROM 18.00 TO 22.00

Cauliflower, truffle and sheep cheese

Northern shrimp, watermelon and apple pickle

Crab and almonds

Thymus gland and porcini mushrooms

Halibut and apples

Sea buckthorn

Cheek of a Deer, jerusalem artichoke and black truffle

Ice cream from honeysuckle, goat yogurt and pine cones

Persimmon, sour 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

Sea urchins /100 g	520
Oyster «Mediterranean» /1 pc	800
King crab, whole /100 g.	880
King crab, phalanx /100 g	980
Sakhalin scallop /100 g.	780
Sakhalin scallop with sea buckthorn and seaweed sauce /100 g	790
Sakhalin shrimp /100 g.	780

MINI-SNACKS

«Hamon» of horse meat and tomato bread /100 g	450
Roast shrimp and avocado /120 g	500
Marinated smelt forshmak with whitefish roe and Antonovka apples /120 g	450
Roast beef, tomatoes and mustard sauce /130 g.	490
Duck pate with black truffle and fried figs /110 g	660
Buckwheat brioche, whitefish caviar and Antonovka apples /140 g	450
Figs, stracciatella and brioche /130 g	640

COLD STARTERS

Stracciatella, strawberries and lavender honey sauce /150 g	750
Burrata with pink tomatoes /250 g	880
Cauliflower, black truffle and sheep cheese /170 g	820
Sakhalin shrimp, watermelon and lemon sauce /130 g.	810
Trout light-salted in huckleberry with cucumber tartar and spring sorrel /140 g.	850
Bluefin tuna tartar with avocado and soy-sesame sauce /200 g.	880
Dorado ceviche, radish, Ponzu sause and black truffles /160 g	850
Beef tartar with cream of Poshekhon cheese /130 g	910
Cheese with quince, walnuts and chestnut honey /350 g	1970

HOT STARTERS

Homemade Spaghetti with Sea Urchin Caviar and Bottarga /270 g	920
Sakhalin scallops, white mushrooms and cauliflower /80 /90 g	1100
Lithuanian-style kalduny with porcini mushrooms /140 g.	750
King crab with millet and spring sorrel /190 g.	1100
Risotto with porcini mushrooms /150 /50 g	840
Ravioli with crab and shrimps /220 g	1200
Linguini with white mushrooms, bottarga /290 g	920
Ravioli with pumpkin, foie gras and black truffle /220 g	920

SALADS

Tomatoes, cucumbers, avocado, quinoa and red onion /220 g	610
Magadan pink shrimp salad with papaya and cashew nuts /210 g	1020
Crispy eggplants salad with seasonal tomatoes dressed with Chinese sauce /280 g	670
Chicken liver, young spinach and raspberries /225 g	750
Fried beef salad with Peruvian mango and soy-ginger sauce /190 g	940
King crab salad with avocado, cucumbers and fruit balsamic /260 g	1390
Sakhalin scallop, raspberries, avocado and chili sause* /170 g	850
Persimmon, garden greens, hazelnuts and sheep cheese /190 g	710

SOUPS

Green soup with sorrel, veal tongue and poached egg* /350 g	540
Noodle soup with chicken /250 /50 g	540
Fish soup with burbot milt /300 g	460
Cabbage soup with veal and smoked pear /350 g	550
Chestnut soup with sea scallop and black truffle /280 g	610
Pumpkin cream soup with almond milk /280 g	610

VEGETABLES

Brussels sprouts with pecan /130 g	460
Fried broccoli with garlic and chili pepper /130 g	420
Roasted cauliflower and green curry sauce /160 g	320
Baked pumpkin, beets, zucchini, sweet peppers and tomatoes /220 g	520
Spinach with raisins /110 g	470
Young potatoes and lard /200 g	410
Asparagus and crayfish sause /80 /30 g	520
Grilled avocado with chimichurri /120 g	440
Baked pumpkin, maple syrup and pomegranate /140 g	350

FISH

Trout, cabbage and whitefish caviar* /140 /80 g	1010
Crab cutlets with milk corn and crab sauce /200 g	1010
Dorado with black rice, fennel and green curry /120 /130 g	920
Yenisei whitefish, young green peas and brocolini /110 /120 g.	1010
Halibut, pumpkin gnocchi and parmesan milk /130 /80 g	1120
Murmansk cod, polba and white mushrooms /130 /120 g	1120

MEAT AND POULTRY

Tongue of calf, morels, pickled onions and mashed potatoes* /210 g.	870
Roasted corn chicken with homemade adjika sauce /260 g	850
Free range beef in Asian sauce /240 g	950
Calf ribs with young cabbage /90 /110 g	1220
Suckling pig with elderberry sauce and Antonovka apples /230 g	1020
Pozharsky cutlet with cucumber ketchup and crispy potatoes /200 g	840
Lamb, young potatoes and sorrel /120 /180 g	1320
Calf cheek, Jerusalem artichoke and black truffle /120 /170 g.	1010
Sweet calf meat, fried onion puree and green apple /230 g	920

WOOD-FIRED OVEN

Octopus /100 g	1320
Salmon teriyaki /120/20 g	1100
Ribeye /100 g	980
Fillet mignon /100 g	1420
Chateaubriand /100 g	1320
Lamb rib roast /100 g.	880
Black truffles /1 g.	330

* – This dish is recommended for serving with cognac Courvoisier

D E S E R T S

SWEET

Sea buckthorn, creamer and tarragon /140 g	440
Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g.	450
Brioche, feijoa and ice cream made of condensed milk* /220 g	480
Mango mousse /160 g	420
Bird cherry honey cake /150 /20 g	470
Japanese wagashi «Moti» with strawberries /160 g	600
Chocolate fondant, tarragon and chocolate ice cream /140 g	490
Figs pie with ice cream of boiled condensed milk /150 /30 g	550
Persimmon, sour cream and ice cream from baked milk /140 g	440

COOKIES AND CANDY

Cookies Maple pecan /20 g	110
Blueberry marshmallows /20 g.	110
Toffee with hazelnuts /20 g.	110
White rum truffle candy /18 g	110
Chocolate brownie /20 g	110

BERRIES AND FRUITS

Blackberry /50 g	480
Strawberry /100 g.	580
Blueberry /50 g	530
Mango /100 g	720
Papaya /100 g.	730
Figs /100 g	530

ICE-CREAM AND ANTREME

Ice-cream (vanilla, honeysuckle, condensed milk, chocolate) /40 g	210
Antreme (black currant, cherry)** /40 g.	250

** – Seasonal product.

We accept rubles and major credit cards..