

MENU

TRUFFLE SET

Pate of duck, black truffle and chestnut honey

Cauliflower, goat cheese and white truffle

Ravioli with sweet potatoes and black truffle

Tuna, crab sauce and potato gnocchi

Duck, jerusalem artichoke and black truffle

Persimmon, chestnut and white truffle


The cost of the set: 6 000

Black truffles /1 g	160
White truffle /1 g	850


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

 Coho salmon, ponzu sauce and black truffle* /150 g	920
Stracciatella, botarga and black pepper* /150 g.	720
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
Scallop ceviche with raspberries and pickled onion /160 g	820
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
Tuna, tomato tartare, fish sauce /200 g	780
Cheese with quince, walnuts and chestnut honey /350 g.	1950


SALADS

Salad with persimmon, roasted raisins and goat cheese* /200 g	690
Salad with pickled mushrooms, new potatoes and mustard sauce* /150 g	620
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


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
Linguine with porcini mushrooms and truffle sauce* /310 g.	720
Fettuccine with crab and crayfish bisque /320 g	1250
Ravioli with batata, porcini mushrooms and truffle sauce* /225 g	810
Ravioli with crab and shrimp /220 g	970

SOUPS

Green soup with sorrel, veal tongue and poached egg* /350 g	510
Noodle soup with chicken /250/50 g.	510
 Chestnut soup, scallops and truffle* /350 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

Trout, cabbage and whitefish caviar* / 140/80g	980
Cod, spelt and porcini mushrooms / 130/120 g	920
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 nokami and parmesan cheese milk* /200 g	1150

* – New dish.

MEAT AND POULTRY

Tongue of calf, morels, pickled onions and mashed potatoes* /210 g	840
Duck breast, pumpkin and pineapple guava* /230g	880
Roasted corn chicken with homemade adjika sauce /190/70 g	790
Veal sweetbreads with porcini and fried apples /210 g	810
Free range beef in Asian sauce /240 g.	920
Cheek of veal and roasted jerusalem artichoke /340g	980
The rib of a calf and roasted carrots* /260 g	1200
Suckling pig with elderberry sauce and Antonovka apples /110/120 g.	990
Pozharski cutlet with cucumber ketchup and crispy potato /200 g.	810
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	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

** — Raw product weight.

* — New dish.

SWEET

Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g	420
Brioche, persimmons and ice cream made of condensed milk* /220 g	440
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* /220g	460
Isabella, goat yogurt and salty brownie* /40g	380

COOKIES AND CANDY

Cookies Maple pecan /20 g80
Blueberry marshmallows /20 g.80
Toffee with hazelnuts /20 g.80
White rum truffle candy /18 g80
Chocolate brownie * /20 g80

BERRIES AND FRUITS

Blackberry /50 g	450
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