

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
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
Buckwheat brioche, whitefish caviar and Antonovskiy apples /140 g. . . . .	380
Bruschetta with fried morels and truffle potatoes /130 g . . . . .	520

## COLD STARTERS

Strachatella, strawberry and lavender honey sauce /150 g . . . . .	720
Burrata with pink tomatoes /250 g. . . . .	850
Cauliflower, black truffle and sheep cheese /170 g . . . . .	590
Sakhalin pink shrimp with yuzu and green onion /120 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
Dorado ceviche, radish, Ponzu sauce and black truffles /160 g. . . . .	820
Beef tartar with ramson and cream of Poshekhon cheese /130 g . . . . .	880
Cheese with quince, walnuts and chestnut honey /350 g. . . . .	1950

## SALADS

Medlar, radish and garden greens /210 g . . . . .	720
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
Chicken liver, young spinach and pomegranate* /225 g . . . . .	680
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
Sakhalin scallop, raspberries, avocado and chili sauce* /170 g. . . . .	820
Strawberries, green beans and goat cheese /190 g. . . . .	680
White sea smelt, red orange and sorrel /210 g . . . . .	680
Fried zucchini, morels and poached egg /240 g. . . . .	690

We accept rubles and major credit cards.

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

## 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
Linguine with morels and Parmesan /340 g . . . . .	890
Risotto with morels and green asparagus /320 g . . . . .	920

## 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, chervil and goat cheese /300 g . . . . .	580
Okroshka with kvass /kefir and with tongue of a calf /350 g . . . . .	520
Gazpacho with a crab, goat cheese and mint /350 g . . . . .	520

## 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
White sea smelt, smoked potatoes and sour cream sause and whitefish caviar /150 /140 g . . . . .	820
Zander, fried broccoli and pickled pepper* /250 g . . . . .	890
Halibut, loquat and nettle /130 /80 g . . . . .	1100
Murmansk cod, morels, smoked potatoes and sorrel /130 /120 g . . . . .	960

\*\* — Seasonal product.

## MEAT AND POULTRY

Tongue of calf, morels, pickled onions and mashed potatoes* /210 g . . . . .	840
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
Mushroom stroganoff with morels, mashed potatoes and truffle sauce /120 /140 g . . . . .	920
Duck fillet, morels and topinambour /120 /110 g . . . . .	980
Sweet meat of a calf, fried morels and green apples /230 g. . . . .	890

## 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

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## 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
Chocolate fondant, tarragon and chocolate ice cream /140 g . . . . .	460
Rhubarb pie with ice cream of boiled condensed milk /150 /30 g . . . . .	520

## 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

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