

TASTING MENU

« ROOTS »

6 500 ₺

WINE ACCOMPANIMENT

3500 ₺

JOURNEY TO RUSSIA

Kefir pancakes (2 pieces)	250
Ryazhenka pancakes (2 pieces)	250
Sweet potato pancakes (2 pieces).	250
Buckwheat pancakes (2 pieces)	250
Classic pancakes or blini (2 pieces)	250
Gluten free pancakes (2 pieces)	250
Pancakes with cranberries (2 pieces)	450
Sweet potato pancakes with maple syrup (2 pieces)	450
Trout, sour cream and cucumber tartare (2 pieces)	520
Poached egg, sorrel and red caviar (2 pieces)	620
Pancakes with veal and onions (2 pieces)	590

ALSO YOU CAN ADD

Sturgeon caviar.	3500
Coho salmon caviar	700
Wild strawberry jam	400
Raspberry jam	250
Buckwheat honey.	300
Sour cream	200



OYSTERS AND CRAB

Oyster «Mediterranean» /1 pc	600
King crab, whole /100 g.	980
King crab, phalanx /100 g	1100
Sakhalin scallop /100 g.	880
Sea urchins /100 g	340

MINI-SNACKS

Crab, avocado and chili sauce /120 g.	730
Smoked salmon eclair /120 g.	460
Porcini mushrooms pate and buckwheat bread /120 g	490
Roast shrimp and avocado /120 g.	500
Marinated smelt forshmak with whitefish roe and Antonovka apples /130 g	450
Roast beef, tomatoes and mustard sauce /130 g.	490
Duck pate with black truffle and fried figs /110 g.	660

COLD STARTERS

Cauliflower, black truffle and sheep cheese /170 g	860
Dorado ceviche with green peas and pickled onions /190 g	840
Feijoa, Sakhalin shrimp and Yuzu sauce /120 g	740
Sakhalin scallop, avocado and raspberry /220 g	860
Watermelon radish, tuna and black truffle /130 g.	810
Tuna, avocado and sesame sauce /170 g	820
Trout light-salted in huckleberry with cucumber tartar and spring sorrel /200 g.	880
Burrata, pink tomatoes and pecans /210 g	880
Beef tartar with cream of Poshekhon cheese /130 g	910
Cheese, seasonal jam and chestnut honey /350 g	1970

HOT STARTERS

Sakhalin scallop, morels and new potatoes /80/110 g	1150
Pumpkin ravioli with black truffle /210 g	850
Lithuanian-style kalduny with porcini mushrooms /140 g.	750
King crab with millet and spring sorrel /190 g.	1100
Risotto with porcini mushrooms /200 g	890
Ravioli with crab and shrimps /220 g	1200
Spaghetti with vongole and bottarga of mullet caviar /280 g	990
Baked yellow beets, coho salmon roe and clam sauce /180 g.	690

We accept rubles and major credit cards.

SALADS

Persimmon, young cheese, greens and pumpkin seeds /190 g	680
Octopus, baked bell peppers, tomatoes and smoked potatoes /235 g	1250
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, green salad 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	1440

SOUPS

Chestnut soup with scallop and black truffle /270 g	740
Pumpkin soup with Parmesan and pumpkin seeds /290 g.	560
Green soup with sorrel, veal tongue and poached egg /350 g	540
Fish soup with burbot milt /300 g	460
Wild mushroom chowder with potato dumplings /350 g	620

VEGETABLES

Asparagus and crayfish sauce /120 g	820
Purple carrots, ricotta and sauce of lemon balm /140 g	590
Roasted cauliflower and green curry sauce /160 g	320
Seasonal grilled vegetables /220 g	520
Spinach with raisins /110 g.	470
Young potatoes and lard /200 g	410
Grilled avocado with chimichurri /120 g	830

FISH

Smoked catfish, guacamole, fried spinach and baby carrots / 120 g / 80 g	740
Halibut, pumpkin, black truffle and mashed potatoes /130 g /80 g	1320
Sakhalin black cod, spelt and crayfish sauce /120 /130 g	1200
Crab Cutlet, Avocado, nectarines and Crab Sauce /140 /90 g	1100
Dorado with black rice, fennel and green curry /250 g	920

MEAT AND POULTRY

Rostov duck, Jerusalem artichoke and black truffle /130/110 g	1100
Free range beef in Asian sauce /240 g	980
Rack of lamb, Brussels sprouts and lingonberries /240 g	980
Calf rib, purple carrots and fried plum /120/90 g	1220
Pozharsky cutlet with cucumber ketchup and crispy potatoes /200 g	840
Lamb tongue, morels, sorrel and new potatoes /150 /140 g	870
Calf cheek, orange beet and spelt /130/90 g	1100
Sweet calf meat, chanterelles and Yalta onions /230 g	920
Quail, black truffle, celery root /110 g / 90 g	970
Filet Mignon, Topinambur and Black Truffle* /180/65 r	2600

WOOD-FIRED OVEN

Salmon teriyaki /120/20 g	1380
Ribeye* /100 g	1100
Chateaubriand* /100 g	950
Lamb rib roast* /100 g	1100
Black truffles /1 g	330

D E S E R T S

SWEET

Apple pie /150 g	450
White mushroom ice cream, baby yogurt and black chanterelle jam /30 g	440
Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g.	450
Brioche, persimmon and boiled condensed milk ice cream* /140 g	480
Mango mousse /160 g	420
Honey with honeycombs /120 g	480
Japanese wagashi "Moti" with strawberries / blueberries /160 g	600
Chocolate fondant, tarragon and chocolate ice cream /140 g	490
Raspberry, chocolate sponge cake and the sour cream /140 g	490

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	350
Strawberry /50 g	350
Blueberry /50 g	350
Mango /100 g	820

ICE-CREAM AND ANTREME

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