

## SEAFOOD price per 100 g.

Oyster "Mediterranean" / 1 pc .....	640
Scallop with algae sauce .....	420
Sea urchins .....	420
King crab phalanx (served with choice of: black pepper sauce-creamy sauce-chili sauce) .....	1 590

## MINI-SNACKS

Crab, avocado and chili sauce / 120 g .....	730
Smoked salmon eclair / 120 g .....	460
Smelt forshmak with whitefish caviar and green apple / 110 g .....	480
Porcini mushrooms pate with roasted hazelnuts / 120 g .....	490
Duck pate with black truffle and foie gras/ 120 g .....	710
Truffle eclair / 100 g .....	560

## COLD STARTERS

Cauliflower, black truffle and sheep cheese / 170 g .....	860
Sakhalin scallop, red currant and raspberry sauce / 160 g .....	920
Roast beef, porcini mushrooms and cilantro sauce / 160 g .....	990
Stracciatella with wild strawberry and truffle sauce / 170 g .....	750
Sakhalin shrimp with raspberry / 120 g .....	790
Artichoke Hummus, crab and sesame seeds kimchi / 120 g .....	1 100
Tuna, wild cherry and tomato ponzu / 170 g .....	840
Trout light-salted in huckleberry with cucumber tartar and spring sorrel / 200 g .....	880
Beef tartar with sauce of Poshekhon cheese / 130 g .....	910

## SALADS

Salad with chanterelle, artichoke and poached egg / 220 g .....	780
Watermelon with brynza cheese, pecan and roast ciabatta / 230 g .....	730
Strawberries, young cheese, greens and pumpkin seeds / 190 g .....	680
Tomatoes, cucumbers, avocado, quinoa and red onion / 220 g .....	610
Crispy eggplants salad with seasonal tomatoes and Chines sauce / 280 g .....	690
Salad with fried shrimps, wild cherry and avocado / 210 g .....	950
Salmon marinated in seaweed, poached egg, quinoa, avocado and parmesan / 240 g .....	820
King crab salad with avocado, cucumbers and fruit balsamic / 260 g .....	1 570

## HOT STARTERS

Zucchini flowers with ricotta and sheer cheese / 170 g .....	750
Linguine with chanterelles / 220 g .....	780
Beyond meat stuffed cabbage roll with morels / 210 g .....	890
Sakhalin scallop with green peas and black truffle / 80/100 g .....	1 200
Lithuanian-style kalduny with porcini mushrooms / 140 g .....	750
Risotto with porcini mushrooms / 200 g .....	940
Ravioli with crab and shrimps / 220 g .....	1 320
Crab, millet and Poshekhonsky cheese / 190 g .....	1 110

## SOUPS

Green soup with sorrel, veal cheek and poached egg / 350 g .....	540
Okroshka with veal tongue, quail egg and mustard <i>kvas/kefir</i> / 350 g .....	550
Tomatoes gazpacho with crab and baked sweet pepper / 230 g .....	720
Chanterelle cream soup with stracciatella and black truffle / 230 g .....	540
Fish soup with burbot milt / 300 g .....	560

## VEGETABLES

Mashed potatoes with black truffle / 160 g .....	540
Fried chanterelles with cheese sauce and parsley / 130 g .....	590
Baked young cabbage with truffle sauce and parmesan / 150 g .....	680
Roasted cauliflower and green curry sauce / 160 g .....	320
Seasonal grilled vegetables / 220 g .....	520
Spinach with raisins / 110 g .....	470
Grilled avocado with chimichurri / 120 g .....	830
Grilled asparagus with roasted crayfish sauce / 120 g .....	850

**FISH**

Dorado with black rice, fennel and green curry / 250 g .....	920
Black cod with green peas, artichoke and parsley sauce / 130/110 g.....	1 210
Murmansk halibut with chanterelles, asparagus and baked garlic sauce / 130/100 g .....	1 320
Crab cutlet, young radish and crab sauce / 140/90 g .....	1 100

**MEAT AND POULTRY**

Veal rib with black chanterelles and soaked lingonberries / 120/90 g.....	1 380
Pozharsky cutlet with cucumber ketchup and black truffle mashed potatoes / 200 g.....	840
Lamb cheek with green peas and red currant / 130/90 g.....	1 100
Lamb with baby potato, dock and pepper sauce / 130/110 g .....	1 390

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We accept rubles and major credit cards.

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## D E S E R T S

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### SWEET

Rhubarb pie with fermented baked milk ice cream / 160 g .....	490
Wild cherry, tarragon, fried white chocolate and cacao sorbet / 140 g .....	540
Wild strawberry with vanilla ice-cream and yogurt mousse / 140 g .....	750
Basque burnt cheesecake with strawberry ice cream / 120/30 g .....	490
Panna cotta, sorrel, sour milk ice cream and tarragon kurd / 170 g .....	450
Brioche, strawberries, boiled condensed milk ice cream / 140 g .....	480
Homemade apple pie with ryazhenka ice cream and salted caramel / 160 g .....	490
Japanese wagashi "Moti" with strawberries / blueberries / 160 g .....	600
Chocolate fondant, tarragon and chocolate ice cream / 140 g .....	490
Cheese, seasonal jam and chestnut honey / 350 g .....	1 970

### BERRIES AND FRUITS

Blackberry / 50 g .....	350
Strawberry / 50 g .....	350
Blueberry / 50 g .....	350
Raspberries / 100 g .....	350

### ICE CREAM AND ANTREME

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