



DESSERTS

SIGNATURE DESSERTS

CITRUS	1100
bika ambon, blood orange sorbet, lemon creams, lime gel, candied grapefruit	
BERRY MILLEFEUILLE	1200
forest berries sorbet, berry ice cream, berry chips, blueberry, raspberry, blackberry	
BORODINO BREAD	1200
rye bread mouse, hibiscus gel, dried cranberries, coriander, bernoiset and cuminice cream	
GINGERBREAD	1500
jerusalem artishoke and black chocolate ganache, ginger ale gel, gingerbread tulip, gingerbread ice cream	
PINEAPPLE BBQ900
stewed pineapple, coconut corn ice cream, corn miso, caramel popcorn	
WILD STRAWBERRY AND ROSE PEPPERS	1800
meringue, rose peppers, wild strawberry, wild strawberry nectar, russian gin, yuzu	
PEAS AND PISTACHIO	1200
peas and pistachio ganache, pistachio dacquoise, pea popcorn, tarragon sorbet	

ICE CREAM AND SORBET

SORBET	1 scoop / 350
ICE CREAM	1 scoop / 350

«Garden» ARTEST

- this is a concise seasonal story with
the recognizable handwriting of our team.
All the same magic, the same avant-garde style
of working with the product,
but more romantic, weightless
and palpably summery

If your goal is food,
which since the opening of ARTEST
have become a reflection of our philosophy,
you can always choose them from the menu
«a la carte».

Artem Estafiev

PLEASE INFORM THE WAITER,
IF YOU ARE ALERGIC TO ANY PROD.

ALL PRICES ARE IN RUBLES, INCLUDING VAT

23.06.2023

GARDEN

ANTIPASTI

OLIVES150 gr. / 690
OYSTERS1 pcs. / 750
ASSORTED CHEESES 3500
HAMON 5J IBERICO	50 gr. / 3500

APPETISERS

TOMATO.900
radish, strawberry, shiso vinegar	
TARTAR DUCK	1400
champignon, parmesan cheese, shiso	
CATFISH SALAD	1300
smoked catfish, cherry-plum, zucchini, plum	
TUNA	1500
orange, pomegranate, celery	
CHERRY AND ASPARAGUS SALAD800
cherry, white asparagus, sorrel, rhubarb	
BEEF AND SEA URCHIN.3500
japanese uni, black garlic jam, garum beef and smoked butter, mini carrots	

MAIN COURSES

SEABAS	2100
pilati tomatoes, tanjar olives, capers, anchovies, squid tentacles	
CHEEKS PIE.	1700
morles, champignon, wheat	
OCTOPUS	2800
pepper sause, potatoes, zucchini, tomato	
CHICK	1900
shallot, ramson, chicken garum	
POLENTA WITH SQUID	1300
squid tentacles, tomato, basil, soy sauce	
RIBEYE100 gr. / 1400
mushrooms, asparagus, peanut sauce	

A LA CARTE

I COURSE

HAMACHI	1400
koji-aged fish, tomato tamari, smoked elderberry, fennel blossom, rice balls	
WILD CUCUMBER	1900
scallop, fennel, syucrine, linden, celery vinegar	
MILK MUSHROOMS	1200
tomato, sorrel, almond cour cream, plum, kimchi radish	

II COURSE

CORDYCEPPS.	1200
steam potatoes, farm sour cream, amaranth, ash	
MORELS	1900
potatoes, cauliflower, mushrooms, guinea fowl yolk, black garlic jam, cheese sauce	
HALIBUT PIE	2100
halibut, black garlic glaze, mullet garum	

III COURSE

LAMB TONGUE	2300
mashed parsnip, lacto-cherry plum, tsitsmati	
DUCK BREAST	2600
duck, tapioca chips, physalis puree	
RABBIT	2300
ptitim, green pea, rabbit garum sauce with thyme and cream	
FILET MIGNON	3700
mashed celery root, bull heart amino paste , black currant sauce, demi-glaze and coffee	