
STARTERS COLD

Salad «A lot of vegetables»	900
Burrata & Tomato assortment	1 100
Stuffed tomato with Stracciatella cheese, truffle, herbs cream, frozen raspberries	1 100
Baked goat cheese salad, asparagus, berries, walnut & honey dressing with miso	1 250
Whitefish «Sugudai», pike caviar with sour cream, warm potatoes, horseradish moonshine «Shmakovka»	1 050
Beetroot, goat cheese cream, honey & smoked beetroot sorbet with morels	1 450
Burnt salmon with noru seaweed, sour cream with dill & pickled cucumber	1 300
Red salmon in spices, lemon cream, fennel, fresh tomato with ginger	1 200
Crab salad with cucumber & dill	1 700
Jerked beef & smoked beetroot, Parmesan & mustard ice-cream	1 400
«FRENCHIE» beef tartare, tarragon oil, mustard, truffle, foie gras & crispy potato	1 600
For 2 person (smoked lardo, salted lardo, smoked reindeer, pickled cucumbers & tomatoes, herring with sour cream)	1 600

SOUPS

Borsch soup with duck and cherries	850
«Caspian» fish soup	1 100
Sorrel soup with egg & sour cream, sourdough bread with horseradish	650
Tomato gazpacho / with crab	550/1 100
Cold beetroot soup, crispy potatoes, ramson pesto / beef tongue	550/650
Chilled Russian soup & vegetables and plain yoghurt / beef tongue / smoked salmon	550/650/650

HOT APPETIZERS

Crispy zucchini flowers, sweet tomatoes, Parmesan cream	1 100
Mushroom dumplings, creamy sauce with morels & trumpet mushrooms	1 550
Burgundy snails, steamed asparagus, lemon grace sauce, quail eggs	1 300
Crab, tomato, brown butter with baked garlic & parsley	2 500
Homemade pappardelle with crab & burrata, prawn bisque	1 350
Duck & pumpkin ravioli, fried foie gras, quince, duck sauce with chanterelles	1 550
Fried foie gras with baked apple, spicy syrup, plain yoghurt	2 200

MAIN COURSE

VEGETABLES

Grilled broccoli, cream sauce with mustard & spinach, summer fresh truffle	1 100
Spring cabbage steak, fried cabbage cream with miso, milk whey sauce with dill oil	1 100
Ramiro pepper «Beyond meat», Vierge sauce, soy sour cream	1 100

FISH

Pikeperch cutlet mussel cream, crashed potato salad with peas, cheese & crayfish	1 800
Charcoal cod saffron risotto with carrots & prawns	1 800
Salmon fillet fried yellow zucchini, raita sauce with mint	1 350
*Trout tale, umami glaze, lime	2 250
*«PIL PIL» prawns, olive oil with chili pepper, garlic & parsley	1 850
*Halibut steak, grilled lemon, beurre noisette	per 100 gr 1 200

MEAT

«Chicken Caesar» grilled Roma salad, parmesan espuma, anchovies oil	1 300
Rabbit & turkey cutlet, potato cream with horseradish, spinach, fried morels & chanterelles	1 300
Dry age duck fillet cabbage gratan, apple cream, honey sauce & black currant	1 600
«Shepherds pie» baked beef with onion, truffle jus, potato cream, spring carrots	1 600
Roast beef «Rossini» onion cream, fried foie gras, mushroom sauce with morels, fresh truffle	2 700
Reindeer fillet smoked beetroot, carrot & cherries, red wine sauce, sechuan pepper & coffee	1 900
*Wild boar cutlet, morel sauce	1 500
*Reindeer chop, pepper sauce	per 100 gr 1 850
*Lamb tongues, lecho & coriander	1 850
*Fillet Mignon	per 100 gr 1 550

GARNISH

Potato cream with horseradish & herbs / with truffle	550/900
Baked sweet potato, mint pesto, plain yoghurt	750
Fried mini potatoes, ranch sauce	450
Farmer tomatoes with sweet onion & sunflower seed oil	500
Vegetable summer salad with sour cream	650
Grilled vegetables & guacamole	750
Asparagus steamed or grilled, lemon dressing	1 200
Grilled corn, salt, sriracha, brown butter & Parmesan	500

DESSERTS

«Paris Brest» with wild strawberries, strawberry cream & pistachio ice-cream	850
«Honey cake» with kumquat & frozen sour cream	850
«Coffee-Chocolate- Black Currant» Coffee ice-cream, chocolate sponge cake, fried black currants	750
«Crème brulee» with seasonal berries	750
«Pavlova» herb sorbet, potato meringue, strawberries and wild strawberries	650
«Cherry pie» with walnuts, coconut milk ganache, cherry sorbet	650
«Cloud strawberry»	650
«Milk ice-cream, wild strawberries and sweet waffles»	650
«My mom's pie» with blackcurrant	850

SORBET for choice (1 sc.) 300

Sea buckthorn
Apricot
Pineapple
Lime-yogurt
Cherry

ICE CREAM for choice (1 sc.) 300

Chocolate
Black currant
Vanilla
Plombir
Prune with cognac
Pistachio
Coffee

PUREED BERRIES AND HONEY (70 gr.) 350

Blueberry
Raspberry
Rustic, floral honey

PETIT-FOURS

Assorted "Petit-Fours" 800

Marmalade candy (1 pc.): 100

Ginger-lemon
Cherry

Macaroons (1 pc.): 250

Blackberries-dark chocolate
Fig-Tour de Chevre
Black Truffle
Peach-camembert

Handmade candies (1 pc.): 400

Passion fruit-thyme
Kalamansi
Raspberry-porto Graham's

BERRIES & FRUITS (100 gr.)

Strawberry 500

Raspberry 850

Blueberry 600

Sweet cherry 700

MINI-STARTERS

Oyster, lemon, raspberry vinegar	2 100
Crispy artichoke, truffle mayonnaise, sheep cheese	800
Sturgeon caviar, buckwheat pancake, smetana & quail egg	1 600
Red salmon caviar, buckwheat pancake, smetana & quail egg	700
Aspic with sturgeon, sour cream & caviar	1 000
Kamchatka herring, pike caviar, onion & sour cream, fried potato	600
Assorted tartlets (sturgeon & beetroot hummus, jerked beef with onion cream, crab & raspberry)	1 200
Guacamole with crab, mentaiko sauce	900
Scallop with wild strawberry, shiso sauce	1 300
Sweet prawn Tartare, cucumber, sour cream sauce with horseradish	1 300
Foie gras ice-cream, tomato marmalade with strawberry	600
Foie gras terrine, champagne aspic, baked apricot	950
Reindeer tartare, mustard cream, salted foie gras	950
Olives	1 000