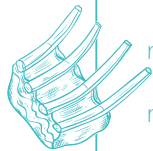


Chef recommends



new *Galantine with hare meat and edamame beans	225	685
new *Wild boar rack with pepper sauce and pumpkin puree	330	920
new *Venine stroganoff, Italian truffle and cranberry	380	980
new *Salad with roe deer, porcini mushrooms and chestnuts	360	860



Grilled sea tongue fillet with vegetables and caramelized chanterelles	350	1785
Pumpkin Tom Yum with Seafood	280	875
Tomato with Dorado, stracciatella cheese, and pike caviar	360	865
*Pumpkin risotto with lobster neck and white mushrooms	310	2130

OYSTERS

Fine de Claire №2	1 pcS	215
*Baby Kiss №4	1 pcS	280
*Gillardo №2	1 pcS	395
*The Black Queen №2	1 pcS	310

* served with wine sauce and lemon

CRAB AND LOBSTER

Lobster Thermidor	100	980
Lobster, please choose:	100	980
• steamed or grilled, served with French fries and green lettuce		
• pasta with lobster, cooked with cream or tomato sauce as you choose		
(recommended for a company of two guests)		
Norwegian crab claw	100	1500

*the price is per 100 g of live crab or lobster



CARPACCIO AND TARTARE

Salmon carpaccio	180	680
Tartar with salmon and avocado	195	785
Tartar made of veal and walnut sauce	190	505
Tuna tataki with Asian drusen	175	620
Veal carpaccio with red caviar and Piedmont truffle	160	615
Assorted carpaccio with scallop, salmon and tuna Blue Fin	200	990

COLD APPETIZERS

Northern sea herring with fried potatoes	90/150	330
Duck parfait with raspberries	240	515
Caviar, please choose:		
pike	50/90	980
salmon	50/90	1100
sturgeon	30/90	3200
Paired with wine: artichokes, grissini, sun-dried tomatoes, olives	325	590
Italian meat delicacies	210	650
Assortment of elite cheeses	260	695
Pancakes with mild-cured salmon and caviar sauce	280	598
Vitello tonato with capers and bonito	130	850
Burrata cheese of our own production: with arugula and cherry tomatoes	260	510

ITALIAN BRUSHETS

Bruschetta with roast beef	190	490
*Crab meat bruschetta	135	1 150
Bruschetta with marinated salmon and cream cheese	220	585
Bruschetta with tomatoes and Straciatella cheese	280	350

SALADS

Salad with shrimp, avocado and arugula	260	650
Caramelized chicken liver salad with tomatoes and chili-balsamic sauce	270	410
Salad of marinated salmon and spicy sauce	260	695
Eel salad with seaweed in a nut sauce	260	775
*Crab meat and avocado salad	210	1850



Stracciatella cheese salad with caramelized eggplant	250	410
Salad with warm veal, teriyaki sauce and vegetables	300	720

HOT APPETIZERS

Cutlet Beyond Meat	300	660
Burger by Michel Saikali	300/125	1150
*Crab cabbage rolls <i>with mozzarella and basil sauce</i>	220	990
*Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	160	560
Spring rolls with shrimp and caviar	190	520

SOUPS

*Cheese soup with crab	310	1250
Dorado and salmon fish soup from a wood-fired oven	400	485
Red borscht with veal, doughnuts and bacon	500	545
*Tom Yam with seafood	400	845

HOMEMADE PLASTICINE

Ravioliwith rabbit,parmesan <i>and sun-dried tomatoes</i>	230	585
Confetti with assorted meats, black Italian truffle and Demiglace sauce	230	625

PASTA AND RISOTTO

*Pasta with seafood	330	1205
Tagliatelle with porcini mushrooms	300	575
Risotto with porcini mushrooms and black truffle	275	795
Risotto with shrimp, stracchatella cheese and pesto sauce	260	825



PIZZA FROM A WOOD-FIRED OVEN

Pizza Margarita	410	350
Pizza Six cheeses	540	650
Pizza Diablo	575	530
Pizza Carbonara	460	510
Beef pizza	590	700
Focaccia with rosemary	250	170
Focaccia with Parmesan cheese	265	230

FISH AND SEAFOOD

*Seafood plateau <i>with potatoes, asparagus and two sauces</i>	325/150/100/100	2710
Salmon with smoked garlic <i>and curry sauce</i>	210	910
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	330	585
Dorado fillet with spinach, hummus, and crispy chanterelles	295	825
Seafood sauté with crispy brioche - with cream sauce	270	1915
- with tomato sauce	270	1915

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100	440
Shrimps	100	815
Scallop	100	995
Octopus	100	1 450
Dorado	100*	270
Tuna	100*	525
"Supersteak" salmon	100*	450
Sea tongue	100*	685

* the price is for 100 g of product prepared for enlargement



MAIN MEAT DISHES

Veal cheeks with truffle puree and pickled pepper sauce	400	725
Smoked duck breast Rose with pumpkin and truffle purée and edamame beans	370	790
Duck leg confit with pear and pak choi cabbage	380	645
Veal rack with spinach and porcini mushrooms	295	975

MEAT

OPEN-FIRE COOKED

Fillet Mignon, America	100	1450
Rib Eye steak, America	100	1250
Rib Eye steak, Argentina	100*	890
Chicken thigh shashlyk	180/60/20	365
Pork shashlyk	180/60/20	445
Beef shashlyk	180/60/20	930
Rack of veal	100*	370
Rack of lamb, New Zealand	100*	960

* the price is specified for 100 g of the product prepared for frying

SIDE DISHES

Young potatoes with edamame beans	300	400
Grilled avocado	130	370
Mashed potatoes	200	200
Sauteed broccoli al dente with Parmesan cheese	210	370
Fried potatoes with mushrooms and onion	210	355
Grilled vegetables	210	320
Spinach with Parmesan	75	225
Asparagus steamed or grilled	100	630
Grilled artichokes	100	350
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	40	90
Honey-cream sauce	40	150
Bread basket	210	130



DESSERTS

new	Pumpkin Basque Cheesecake with Miso Caramel	230	420
new	Black Forest with Cherry Ice Cream	200	450
	Chocolate storm	150	435
	Honey Cake	180	365
	Napoleon	230	375