


MENU

STARTERS

Olives	450
Large green salad	850
Suede bolete mushrooms in sour cream	550
Bruschetta with crab and avocado	920
Karelian trout tartare with baked pepper	820
Salad with northern shrimps, romaine and pineapple cream	850
Potato pancakes with pike caviar	950
Almond brioche with poultry pate	550
Bruschetta with veal and young cheese	550
Beef tartare with black garlic	750
Aspic duck	480
Olivier salad with beef brisket	650


SOUPS

 Tomato gazpacho with young cheese	650
Fish soup with shrimp and trout	850
Borsch with beef and milk mushrooms	550

MAIN DISHES

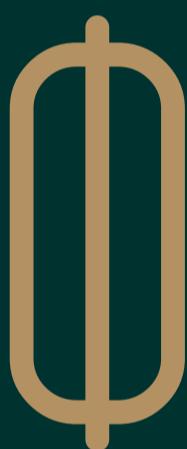
Cabbage steak with nut sauce	600
NEW Cabbage rolls with langoustines and smoked mussels sauce	990
NEW Shrimps with millet porridge and chili-lemongrass cream	1300
Murmansk cod with Jerusalem artichoke mousse	950
Lake trout with mashed potatoes and herbal sauce	1100
Baked farm chicken with pitim	820
Rabbit bolognese with buckwheat noodles	750
Duck with dry carrots and red currant sauce	1200
NEW Gnocchi with brisket and strachatella	950
Skirt-steak with broccolini with spinach espuma	1650
Veal cheek with brussels sprouts and risotto	990
NEW Burger «Favorite» of marbled beef with pastrami	950
Handmade meat dumplings	700

DESSERTS

Syapski cheese plate	1100
Season fruits plate (500 g)	850
NEW Dessert «The Birth of Venus»	550
 Watermelon with dock sorbet and raspberry	550
Rum baba with sea buckthorn jelly	350
Honey cake with sour cream ice cream	350
Homemade truffles	250
Ice cream and sorbets (50 g)	150

 Seasonal dish

Please, ask your waiter for the menu with all ingredients description and nutrition facts.
All prices are in Russian roubles. Payment is accepted by MIR/VISA/MasterCard/Maestro.
Please tell the waiter if you have allergies.
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FAVORIT

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