

MENU

STARTERS

	Olives	550
	Big green salad	1 100
	Mushrooms in sour cream	850
NEW	Beetroot hummus with crab	1 400
NEW	Sockeye salmon with tomatoes and kimchi	1 500
	Potato pancakes with pike caviar	1 350
	Almond brioche with poultry pate	850
NEW	Marble beef tartare with pecorino	1 200
	Duck aspic	850
	Olivier salad with beef brisket	850

SOUPS

Fish soup with shrimp and trout	1 200
NEW Asian style duck consomme	750
Borsch with beef and wild mushroom	800

MAIN DISHES

	Cabbage steak with mushroom sauce and hazelnuts	850
NEW	Flounder with roasted potato cream and caramelized onions	1 200
NEW	Sockeye salmon with crispy vegetables and creamy ginger miso sauce	2 100
NEW	Roasted farm chicken with buckwheat groats and mushrooms	1 200
NEW	Duck confit with lazy vareniki and pine nuts	950
	«Favorite» marbled beef burger	1 400
	Skirt steak with sauteed green vegetables	2 100
NEW	Casarecce with braised marbled beef	1 200
	Hand-made beef pelmeni	850

DESSERTS

Farm cheeses with pine cone jam	1 800
NEW Creamy savarin with apples and ice cream	450
NEW Wafer roll with dulce de leche	550
Honey cake with sour cream ice cream	650
Truffle assortment	550
Homemade ice cream and sorbets (50 g)	300



Please ask your server for the menu with ingredients and portion sizes in grams We accept Mir / VISA / Master Card / Maestro.

If you have any food allergies, please inform your server.

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