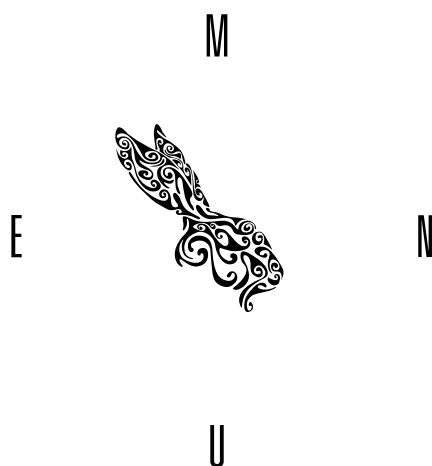





MICHELIN
2022

THE
WORLD'S
50
BEST
RESTAURANTS


Christmas Menu

Dressed herring with sea urchins	1 450
Veal tail aspic	990
Mimosa salad with Kamchatka crab	2 950
Olivier salad with veal tongue and caviar	2 320
Hare dumplings with pike caviar	1 100
Braised pikeperch with artichokes and matelote sauce	1 550
Young lamb with black chanterelles and red wine sauce	1 490
Father Frost in caramel with feijoa	950



Exploring Russia Kamchatka

Pies with wild garlic, fern and kombucha

Sea urchin with persimmon and coho salmon caviar

50 shades of red caviar

Okroshka with salted milk mushrooms

Scallops with lingonberry sauce

Kamchatka crab with rowan berries, dogwood and ice mushroom

Halibut with seaweed and matelote sauce

Lingonberry borscht with venison and pine nut porridge

Porous pine ice cream

Sea buckthorn pearls

17 000

We recommend you to join the set

Wine pairing 9 200

Far Eastern sour 1 150

SEAFOOD

Far Eastern scallop with yellowtail sauce and Thursday salt /for 100 g	650
Murmansk sea urchin / Grilled*	950
Sea urchins with sturgeon caviar, prawns and guacamole	1 650
Oyster Pink Jolie /for 1 pc	930
Oyster Murotsu /for 1 pc	1 250
Whole King crab /for 100 g	2 150
King crab, phalanges and Beurre Noisette /for 100 g	3 950
Fresh lobster /for 100 g	4 290
Platter for two (oysters, crab, prawns, scallop)	16 000

CAVIAR

Served with boyar-style pancakes

ЗОЛОТО КАСПИЯ Sturgeon caviar /20/50/100 g	4 400 / 11 000 / 22 000
Trout caviar /50/100 g	1 650 / 3 300
Pike caviar /50/100 g	1 790 / 3 580

CHAMPAGNE ACCOMPANIMENT

Amber persimmon with black truffle	490
Chestnut honey and foie gras meringue	990
Black-spinned herring in foie gras with fried brioche /3 pc	1 450
Lukhovitsy pickles with sturgeon caviar	3 200
Iberico Ham "5J" with Tomato Bread /40 g	7 900

MINI STARTERS

Potato pirozhki with fat and mushroom stock	750
Warm prawns with olive oil and lemon	820
Sweet shrimps tartar with mango	990
Cocolardo with Borodino bread and sturgeon caviar**	1 850
Salted Napoleon with sturgeon caviar and corn milk	2 350

* The price indicated is for 100 g of live weight with shell, as presented in the aquarium.

** Coconut pulp is cooked like homemade salo.

COLD APPETIZERS

Rabbit Pâté with raisins and Madeira jelly	1 270
Beef tartare with black truffle	1 690
Far East scallop with pear and fermented nettle sauce	1 730
Tuna tartare with sturgeon caviar	1 890
Marbled beef roast beef with asian sauce	2 100
Persimmon with ham, goat cheese and black truffle	2 360
Kamchatka crab, watermelon radish and avocado	2 460
Kamchatka crab jelly	3 250

SALADS

Country salad with tomatoes, avocado and red basil	1 490
Sautéed shrimps with baby spinach, amber persimmon and avocado*	1 850
Boletus, slippery jacks, lightly salted cucumbers and fried potatoes	1 950
Quail, raspberry and avocado salad	1 950
Warm salad with octopus, tomatoes and young potatoes	2 950
Kamchatka crab with celery, salicornia and tomatoes	4 200

HOT APPETIZERS

Rabbit cabbage roll with morels and pike caviar	1 230
Rabbit dumplings with offal and smoked sour cream	1 390
Kologriv goose with black truffle and currants	1 390
Risotto with white mushrooms	1 750
Baked potato with sturgeon caviar and sour cream	2 850
Kamchatka crab with young zucchini and champagne sauce	3 550
Foie gras escalope with porcini mushrooms and black truffle	3 890
Fried artichokes with mini - squid	4 700

SOUPS

Brine okroshka (cold soup) with pickled mushrooms	1 950
Grey cabbage soup with black chanterelles and lingonberry cheese pastries	980
Borsch with baked beans, fried crucians and sour cream	1 150
Zander ukha with burbot and milt	1 490

* We're recommend cocktail Campari Spritz to the dish

FISH & SEAFOOD

Baked halibut with pumpkin gnocchi and parmesan water	1 990
Black cod with roasted feijoa and matelot sauce	2 100
Murmansk salmon with tangerines, sea buckthorn and mornay sauce	2 520
Grilled octopus with purple potatoes, fried chanterelles, olives and tomatoe	3 200

MEAT, POULTRY, WILDFOWL

Duck fillet with tangerines and sauteed spinach	1 590
Veal cheek "72 hours" with lingonberries and Antonov apples	1 820
Juniper-smoked reindeer with pine nut porridge	2 860
Beef ribs braised in kvass with porcini mushrooms and lingonberries	2 890
Filet mignon Rossin with foie gras and mashed potatoes	6 450

GRILL TO SHARE *price per 100 g*

Sterlet in Thursday salt with early potatoes and white mushrooms	1 550
Steak "Tomahawk" marbled beef, steamed in oak branches	2 250
"Chateaubriand" steak with baked onions and carrots	3 750
Lobster Wellington with champagne sauce and three types of caviar	6 390

VEGETABLES*

Broccoli with sesame sauce	950
Black truffle mashed potatoes	990
Yellow beetroot with fried greens and goat cheese	1 220
Fried potatoes with porcini mushrooms	1 750

TRUFFLE

Black truffle /1 g.....	450
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*Private Banking of Alfa Bank
and partner of the WRF alliance*

* Vegetarian.

DESSERT

Black Forest with raspberry "Absolute"*	830
Raspberry Pavlova with butter cream	850
Creme brulee with vanilla bean pods	920
Grandma's honey cake made with buckwheat honey	950
Tangerine honey cake with sour cream ice cream	990
Chocolate tart with raspberries	1 150

CANDIES AND COOKIES

Liqueur rabbit /1 pcs	340
Tea rabbit /1 pcs	340
Rabbit with hazelnut praline /1 pcs	340
Golden rabbit /1 pcs	2 200
Pistachio cookies /1 pcs	190
Chocolate cookie /1 pcs	190
Sea buckthorn mini eclairs /2 pcs	350

ICE CREAM AND SORBETS

Sorbe (Abkhazian lemon, raspberry, sea buckthorn)	350
Ice cream in a waffle cup with berries (strawberries, sour cream, vanilla, chocolate, brown cottage cheese, Borodinsky Bread)	450

JAM AND HONEY

Jam (white cherry, pine cones)	500
Pureed strawberries / raspberries	550 / 1 700
Honey (lavender, chestnut, willow herb)	350
Dandelion honey	550

GASTRONOMIC PERFUME

Tangerine	1 700
Gingerbread	1 700
Black currant leaves	1 700
Marivanna	1 700
Chocolate truffle	1 700
Mimosa	1 700
Borodinsky bread	1 700
Linden blossom	1 700

* Contains no sugar, gluten or lactose