

SEAFOOD*

SEA URCHINS / SHRIMP

Sea urchin 590
Sweet far eastern shrimp 990

OYSTERS

Yamato / Japan / per piece 890
Pink Jolie / Namibia / per piece 890
Dibba Bay / UAE / per piece 890

CRAB

King crab leg 1950
Served chilled on ice with rouille sauce and clarified butter

SEAFOOD PLATTERS

«Bourgeois» seafood platter 9900
*6 oysters, 6 sea urchins
300 g sweet shrimp*

RAW

Tuna tartare with guacamole and fennel 940
Beef tartare with foie gras 990
Beef tataki with truffle Aioli 1200
Salmon carpaccio with cherries and ponzu sauce 1290
Sea bass ceviche 1290

CAVIAR

served with profiteroles and cream cheese
Pike 1390
Salmon 1550
Sturgeon 7500



LOYALTY PROGRAM
ALL YOUR BENEFITS IN YOUR PHONE



APPETIZERS

Marinated olives / *green olives, mojo picón, emerald olives* 720
Cheese selection / *Parmesan, Manchego, Sainte-Maure, honeycomb, apricots, hazelnuts* 2250
Wine pairing board / *Parma ham, bresaola, smoked duck, marinated peppers, olives, tomatoes* 2250
Zucchini carpaccio with truffle oil 650
Duck pâté with cherry confit, hazelnuts and balsamic 690

Barrel-Cured herring with potatoes and dill 690
Eel tostada 1200
Vitello tonnato 1290
Octopus carpaccio with celery and pistachios 1600
Catalan-style crab with tomatoes 2800

SALADS

Crispy eggplant with pink tomatoes 750
Roast beef salad with smashed cucumbers and coriander dressing 1090
Greek salad with feta cheese and olives 1090
Niçoise salad with tuna tataki 1350
Shrimp salad with baby spinach, cherries and avocado 1390
 Kamchatka crab with avocado, tobiko caviar and Rouille sauce 2100

HOT APPETIZERS

Chargrilled suluguni with roasted apricots 790
Chebureks made with zucchini flowers, crab, and suluguni cheese cream 990
Black sea rapana whelks in cream sauce with tomatoes 1050
Baby squid with fried artichokes 1100
Tiger rrawns with sriracha mayo 1250
Crab cabbage rolls with shrimp sauce 1290
King crab legs in your choice of sauce* / *Creamy / Tomato / Creamy Pepper* 2190

JAPAN

SIGNATURE ROLLS

Fuji with shrimp and crab 1390
Silken shogun 1450
Truffle butterfly 1550

SUSHI IN FIRE

Salmon with teriyaki sauce 290
Butterfish with ponzu and truffle oil 300
Marbled beef with foie gras and ponzu sauce 340

JAPANESE TARTARES

Eel with cucumber and unagi sauce 1190
Kamchatka crab with tobiko caviar 1290
Salmon with mango and red caviar 1490
Japanese tartare selection / *salmon, eel, crab* 3790

ROLLS

Philadelphia 1490
California 1500
Sakhalin 2150

SUSHI

Salmon 260
Freshwater eel 340
Scallop 390

SASHIMI

Salmon 890
Freshwater eel 890
Scallop 1190

CHANTERELLE SEASON

Warm salad with fried chanterelles and new potatoes 1090
Fettuccine with chanterelles and black truffle 990
Risotto with fried chanterelles 1050
Halibut with asparagus, chanterelles and Béarnaise sauce 1590
Braised veal cheek with truffle mashed potatoes and chanterelles 1400
Fried chanterelles with parmesan 890
Fried potatoes with chanterelles, sour cream and horseradish 790



SOUPS

Okroshka with kvass / kefir 720
Borscht with homemade sour cream 720
Black sea fish soup with mullet, trout, mussels and tomatoes 890
Tom yum with shrimp and squid 1190
Gazpacho with kamchatka crab 1200

PASTA & RISOTTO

Fettuccine with shrimp and pomodorini sauce 990
Spaghetti bolognese 990
Risotto with smoked eel 1290
Rigatoni with seafood and tomatoes in bisque sauce 1450
Linguine with crab in a creamy tomato sauce 1790

GRILL*

Rainbow trout 400	Squid 460	Chateaubriand 1690
Sea dass 660	Tiger prawns 980	Filet mignon 1790
BBQ halibut 1090	Scallops 1980	Ribeye 1890
Salmon with Teriyaki sauce 1490	King crab Leg 1950	
	Octopus 2400	

FISH & SEAFOOD

Fried red mullet with tartar sauce* 690
flounder in sicilian-style sauce* 1250
Black sea flounder fillet with artichokes and capers* 1400
Cod with crushed potatoes and green peas 1590
Ligurian-style sea bass with vongole clams and olives 1890
Octopus with romesco sauce, potatoes and olives 2700

MEAT & POULTRY

Duck leg with celery purée and roasted cherries 1180
Chicken with sriracha sauce 1390
Veal rossini 2500

VEGETABLES

Mashed potatoes with truffle oil 490
Grilled vegetables 550
Grilled broccoli with sesame sauce 590
Grilled asparagus with parmesan and svan salt 990

DESSERTS

Honey cake with honeycomb 550	Chocolate tart with raspberries 990
Anna pavlova with raspberries 750	Khinkali with mango / strawberry 550
Rhubarb pie with sour cream ice cream 820	Chocolate truffle 390
Ripe mango, yuzu sorbet and mochi 550	House-made ice cream 250

- vegetarian dishes - dish from brand chef with Michelin star Vladimir Mukhin
* - this section shows the weight of raw products, the price per 100 g