CHANTERELLE SEASON

Brioche with chanterelles and stracciatella 780

Warm salad with chanterelles, new potatoes and pickled fern. 990

Cabbage rolls with rabbit and chanterelle sauce. 1290

Risotto with chanterelles and parmesan 1320

Casarecche with chanterelles and al burro sauce 1190

Mountain trout fillet with chanterelles and green peas. 1610

Grilled veal with green beans, chanterelles, and demi-glace sauce 1930

Roasted new potatoes with chanterelles 790

Fried chanterelles / 100g 760

M E N U

AQUARIUM*

Sea urchin / 100g 550
Oyster Dibba Bay / 1piece 820
Oyster Pink Jolie / 1piece 820
Oyster Yamato / 1piece 820
Kamchatka crab legs with rouille sauce and melted butter / 100g 1850

CAVIAR *served with sour cream and pancakes*

Pike caviar / 50g 1550
Salmon caviar / 50g 1550
Sturgeon caviar / 50g / 100g / 250g. . . . . 7100 / 14200 / 35500

TO SHARE

Ossetian pies: *with potatoes and cheese / with duck* . . . . . 810 / 950
Pickles: *cabbage with lingonberries, barrel tomatoes, lightly salted cucumbers, bamboo* 890
Meat: *bresaola, capocollo, salami, dried-smoked duck* 1310
Fish: *smoked trout, lightly salted salmon, halibut* 2490
Cheeses: *Saint-Maur de Touraine, conte, parmesan, truffle* 2500

COLD PLATTER

Hamon «5J» with tomato bread 4390
Marinated olives 750
Duck pate with tangerine jam and hazelnuts 820
Peach carpaccio with parmesan cheese 930
Beef tartare with pike caviar and potato pancakes. 1260
Lightly salted salmon in cowberry with sorrel and sour cream. 1430
Salmon tartare with cherries and white radish 1450
Scallop with peach, mulberry and ponzu sauce 1490
Tuna tartare with black caviar and tomato ponzu 1570

**The price specified for 100 gram of live weight with shell / seashell as it presented in the aquarium.*

MENU

MINI APPETIZERS

Black Sea anchovies with tomato bread 620
Roast beef on brioche with cucumber and mustard sauce 790
Mini eclairs with red caviar and salmon 990
Kamchatka crab with avocado guacamole on radish 1290
Apricots with goat cheese and black caviar 1390

SALAD

Crispy eggplant, sweet tomatoes and Chinese sauce 810
Grilled chicken with couscous, tomatoes, and spinach 870
Salad with avocado, tomatoes, cucumbers and quinoa 950
Green salad with baby spinach, asparagus, young cheese and aloe honey 1090
Greek salad with farm feta cheese 1290
Roasted tiger prawns with arugula, avocado, peach and sweet cherry** 1570
Warm salad with octopus, tomatoes, young potatoes and olives 1990
Kamchatka crab with avocado, tomatoes and spinach 2490

HOT APPETIZERS

Suluguni grilled on coals with persimmon and narsharab sauce 830
Kalduny with boletus and poshekhonsky cheese 940
Ravioli with duck, ber noisette sauce, parmesan and hazelnuts 990
Black Sea rapans with green peas and tomatoes in cream sauce 1090
Zucchini flower pastries with crab and bisk sauce 1390
Burgundy snails with garlic baguette 1790
Foie gras on brioche with cherries and black currant sauce 1830

SOUPS

Okroshka with veal tongue on matsoni / on kvass 740
Sorrel soup with braised veal and egg 790
Borch with artisan duck, pirozhok with veal tongue and sour cream 810
Green pea cream soup with scallops and truffle butter 860
Black Sea fish soup with mountain trout, black cod, and halibut 970
Onion soup with Gruyère cheese 990

***We recommend a Campari Tonic cocktail for the dish*

M E N U

DISHES FOR COMPANY *price per 100g of raw product*

Black sea kalkan, whole baked on stove with potatoes and cherry tomatoes / 100g 920
Sturgeon shashlik / 100g 1020

GRILL *price per 100g of raw product*

Black sea kalkan steak, baked on the stove / 100g *(steak 300-500 g)* 1290
Salmon with teriyaki sauce, baked on the stove / 100g *(steak 200-300 g)* 1390
Rack of lamb / 100g 1790
Ribeye Prime / 100g *(steak 350-450 g)*. 1890
Chateaubriand Prime / 100g *(steak 350-500 g)*. 1990
Fillet mignon Prime / 100g *(steak 250-300 g)* 1990
Octopus / 100g 2140

FISH

Don River pike cutlet with potatoes and pickled onions 1190
Fried Black Sea red mullet with tartar sauce 1210
Coal-fired cod with mashed potatoes, spinach and green peas 1590
Halibut with fennel, fried apricot and matlot sauce 1980
Grilled octopus with baby potatoes, tomatoes, and olives 2750

MEAT AND POULTRY

Chicken glazed with sauce miso 1270
Duck fillet grilled over charcoal with spinach and mulberries 1290
Lamb tongues with smoked potatoes and black pepper sauce 1310
Calf's cheek with mashed potatoes and jonjoli 1380

- Wood-burning stove dishes

This menu is only for advertising purposes.
For the nutritional value menu please ask the water.

M E N U

VEGETABLES

Grilled asparagus with parmesan mousse and sorrel 1190
Grilled broccoli with coriander sauce. 720
Grilled avocado with tomato salsa 910
Potatoes puree with truffle oil 520
Grilled vegetables with chimichurri sauce 520
French fries with parmesan 620

SWEET

Sour cream pie with boiled condensed milk cream and smoked pear ice cream 690
Honey cake with cherries and sour cream ice cream 710
Rhubarb pie with ryazhenka ice cream 760
Tarragon panna cotta with blueberries and fermented baked milk ice cream 770
Mille-feuille with cherry 890
Anna Pavlova with raspberry 1090
Home-made ice cream *vanilla / chocolate / strawberry / sour cream / ryazhenka / 1 scoop* 250
Sorbets *lemon / feijoa / blackcurrant / 1 scoop* 270

JUST FOR TEA

Honey *chestnut/meadow* 320
Jam *white cherry / young walnut / fig* 350
Tea plate *sherbet, halva, pecan biscuits, black and white chocolate truffle*. 570

7% КЕШБЭК НА ВСЁ МЕНЮ
MIR SUPREME
ПОДРОБНЕЕ НА VAMPRIVET.RU

Prices are in rubles, not subject to VAT

COCKTAIL

C O C K T A I L

APERITIFS *light cocktails* / 150ml

Martini Fiero Tonic*: *Martini Fiero, tonic, orange* . . . 830
Sarti Spritz: *Sarti, sparkling wine, soda, lime* . . . 990
Campari Spritz: *Campari, sparkling wine, soda, orange* . . . 990
Aperol Spritz : *Aperol, sparkling wine, soda, orange* . . . 990
Highland Rossini: *mashed fresh strawberries, sparkling wine* / 200ml . . . 910
Krasnopolyansky Bellini: *White Swan peach puree, sparkling wine* / 200ml . . . 910
Bosford Tonic: *Bosford gin, tonic, lemon* . . . 910
Gourmet Grapefruit Spritz: *ONEGIN GOURMET grapefruit, cordial grapefruit, sparkling wine, soda* . . . 910

SOUR *balanced cocktails*

Red Fox: *spicy rum, mango puree, wild pomegranate syrup, mango* / 110ml . . . 910
Mountains freshness: *Bulldog gin, tonic, potatoes, lingonberries and a sprig of thuja* / 150ml . . . 910
Italian: *Amaretto, passion fruit* / 110ml. . . . 910
Heavenly nectar: *gin, lychee liqueur, strawberry cordial, lychee foam* / 130ml . . . 910
Evergreen: *vodka, pear liqueur, fresh sorrel* / 120ml . . . 910
Exotic glacier: *Dewar's White Label, cordial peach, bitter, passion fruit foam* / 130ml . . . 910
Capturing the taste: *yuzu, NIKI Pure Vodka, cordial grapefruit* / 100ml. . . . 910
Summer harmony: *Beluga Noble Botanicals -pear and linden, Branca Menta, dry sherry, jasmine* / 120ml . . . 910
Strawberry tear: *strawberry gin, cordial apple and grapefruit, Sauvignon Blanc* / 100ml. . . . 910
Apple summit: *green apple gin, homemade apple tonic, citrus foam* / 140ml . . . 910
An exotic awakening: *gooseberry gin, aloe honey, apple cordial, yuzu foam* / 140ml. . . . 910
Lee Prime: *Chamer Green, medlar schnapps, cordial grapefruit and mountain pine liqueur* / 110ml . . . 910
Sber First: *gin, violet liqueur, cordial aloe basil* / 110ml . . . 910
MIR Supreme Fox: *rum, cordial made from fresh apples and peaches, aloe juice* / 110ml . . . 910

STRONGS *strong cocktails* / 90ml

Negroni: *Campari, gin Bulldog, sweet vermouth* . . . 1100
Smokey Margo: *Tequila Pacific&Lime, Noble Cayote Espadine, campari, ginger juice* . . . 1100
Shinobuka: *japanese whiskey, dry vermouth, amaro Montenegro, Kalua* . . . 1100

KEEP WARM *hot cocktails* / 250ml

Krasnaya Polyana grog: *HUNTING HERBAL BITTER, Martini Fiero, jam, Krasnopolyansky tea* . . . 650
Berry delight: *HUNTING BERRY BITTER, apricot brandy, peach cordial, peach tea* . . . 650
Warming dawn: *white wine, fruits, spices, honey* . . . 650
Wine sunset: *red wine, fruits, spices, honey* . . . 650
Mulled wine non-alcoholic: *pomegranate juice, fruits, spices, honey* . . . 600

PLACEBO *non-alcoholic cocktails* / 250ml

Orange Spritz: *orange syrup, sparkling wine, orange* . . . 750

** when ordering 2 cocktails, a compliment from the chef*
This menu is an advertising material.The control menu can be found at the waiter.

We accept rubles and major credit cards.

BAR

B A R

LEMONADES / 250ml

Basil fleur: *cordial basil-aloe, soda* 520
Summer delight: *passion fruit, peach, pomegranate juice* 520
Passionate lychee: *lemongrass, lychee berry, soda* 520
Raspberry waterfall: *raspberries, aloe juice, soda* 520
Sorrel sweetness: *fresh sorrel, sorrel cordial, soda* 520

ICE TEA / 250ml

Peach coolness: *Earl Grey tea, lemon, orange, peach* 520
Emerald freshness: *sencha tea and jasmine, lime, lychee berries, mint* 520

BUBBLE TEA / 250ml

Creamy strawberries: *strawberries, cream, green tea, strawberry cordial, tapioca* 590
Peach mango: *peach, mango, black tea, peach cordial, tapioca* 590

FRESH JUICE / 200ml

Apple / Celery / Carrot / Grapefruit 450
Orange 550

JUICES AND MORSES

Juice apple / orange / tomato / cherry / peach / 200ml 430
Cornel morse / cranberry / sea buckthorn / 250 / 1000ml 300/1150

MINERAL WATER

Surgiva sparkling / still / 500ml 630
NEDRA sparkling / still / 750ml 850

Rich® FIZZY DRINKS / 250ml

Rich Cola 390
Rich Cola No Sugar 390
Rich Indian Tonic 390
Rich Bitter Lemon 390

This menu is an advertising material.
The control menu can be found at the waiter.

B A R

BEER / 250 / 500ml

Crown Blanche Bier *is made on the basis of beer, alk. 4,5%* 410/710
Konix Belgian Pale Ale 410/710
Konix Belgian Dubbel 410/710
Rudiger Non-Alcoholic / 450ml. 450
Clausthaler Non-Alcoholic / 330ml 590

This menu is an advertising material.
The control menu can be found at the waiter.

B A R

RED FOX TINCTURES / 50ml

Borodinskaya 560
Cherry 560
Gooseberry 560
Red / black currant 560
Limoncello 560
Raspberry 560
Feijoa 560
Horseradish 560
ONEGIN GOURMET grapefruit 650

VODKA / 50ml

Beluga Epicure / 700ml 484000
Beluga Gold Line 1330
Beluga Noble White Rabbit Family Reserve 590
Nerpa Deep&Ice 610
Orthodox 450
Siberian Express 510
ONEGIN 620
Grey Goose 750
NIKI Pure Vodka 790

ORGANIC - VODKA / 50ml

Chisti Rosi 690
Spelta 1190

B A R

GIN / 50ml

Bosford 580
Bombay Sapphire. 640
Bombay Bramble 670
Antidote London Dry 820
Bulldog 940
Etsu Double Yuzu 1310
Broken Bones Old Tom 1560
Hendrick's 1590
Bobby's Schiedam 1610
Matsui Hakuto 1690

TEQUILA / 50ml

Espolon Blanco 100% de agave 990
Espolon Reposado 100% de agave 1090
Pacific & Lime. 990
Noble Coyote Espadin. 1790
Los Tres Tonos Anejo. 2690

RUM / 50ml

Havana Club Anejo 3 y.o. 600
Barceló Gran Añej. 600
Barcelo Imperial. 890
Oakheart 650
Plantation original dark 650
Plantation Barbados 20 Anniversary 1590
Zacapa 23 2100
Zacapa XO 3400

B A R

WHISKEY

SCOTCH BLENDED WHISKEY / 50ml

Dewar's White Label 550
Dewar's 8 y.o 700
Grant's 600
Chivas Regal 12 y.o 1100

SCOTTISH SINGLE MALT / 50ml

Monkey Shoulder 1190
Glenfiddich 12 y.o. 1690
Caol Ila 1970
Macallan 12 y.o. Triple Cask 3350
Macallan 18 y.o. Triple Cask 12100

IRISH WHISKEY / 50ml

Tullamore D.E.W 700
Black Irish 700
Proclamation 790
Jameson 810
Hyde № 3 850
Teeling Small Batch 850
Teeling Single Malt 1150
Lambay Single Malt 43% 1750

AMERICAN WHISKEY AND BOURBONS / 50ml

Jim Beam 700
Jack Daniel's Old №7 810

JAPAN WHISKEY / 50ml

Hatozaki 1250
Matsui The San-In 1390
Shinobu Lightly Peated Pure Malt 1950

B A R

RUSSIAN SINGLE MALT / 50ml

Kemlya Bog Oak 49% alcohol 4250
Kemlya Russian Oak 50.9% alcohol. 3250

RUSSIAN WHISKEY / 50ml

Richard Chancellor Double Blended. 990

COGNAC / 50ml

Courvoisier VSOP 1800
Courvoisier XO 5450
Bisquit & Dubouche VS 1310
Bisquit & Dubouche VSOP 1800
Bisquit & Dubouche XO 6690
Remy Martin VSOP 1800
Remy Martin XO 5750
Remy Martin Centaure de Diamant 21990

BRANDY / 50ml

Torres 15 Reserva Privada 960
Torres 30 Jaime I 4650

CALVADOS / 50ml

Du Pere Laize VSOP 1100
Pere Magloire VSOP Single Malt 1490

7% КЕШБЭК НА ВСЁ МЕНЮ
MIR SUPREME
ПОДРОБНЕЕ НА VAMPRIVET.RU

B A R

VERMOUTHS AND DIGESTIVES / 50ml

HUNTING HERBAL BITTER 570
HUNTING BITTER BERRY 570
BELUGA NOBLE BOTANICALS PEAR AND LINDEN 590
Martini Riserva Speciale Ambrato 520
Martini Riserva Speciale Rubino 520
Martini Riserva Speciale Bitter 620
Martini Bianco / Rosso / Extra Dry / 100ml 680
Martini Fiero / 100ml 680
Aperol 550
Fireball 550
Becherovka 580
Campari 600
Jägermeister 610
Branca Menta 680
Fernet Branca 690
Cointreau 700

This menu is an advertising material.
The control menu can be found at the waiter

B A R

COFFEE

Ristretto / 15ml 290
Espresso / 30ml 290
Macchiato / 60ml 290
Americano / 120ml 290
Double espresso / 60ml 370
Cappuccino / 150ml 370
Irish coffee / 200ml 660

LATTE / 200ml

Latte 370
Matcha Latte 520
Hodgic Latte 520
Raf coffee 470

ICE COFFEE

Glace coffee / 200ml 440
Affogato / 75ml 440
Frappuccino / 200ml 520
Espresso Tonic / 150ml 520

This menu is an advertising material.
The control menu can be found at the waiter

B A R

TEA / 700ml

Assam / Earl Grey / Sencha / Jasmine 650
Buckwheat / Chamomile / Krasnopolyansky 650
Fermented green ivan tea with flowers 650

ORGANIC TEA KUSMI TEA (FRANCE) / 700ml

French Cancan *black tea with berries* 750
Green Detox *green tea with ginger and lemon* 750

CHINESE TEA / 700ml

Ginseng Oolong 650
Tieguanyin 650
Bao Dao Shan Ripe Pu-erh Tea 650
Da Hong Pao 650

FRUIT TEA / 700ml

Pear with ginger and mint 700
Sea buckthorn with mango 700

Prices are in rubles, not subject to VAT
Rubles and main debit cards are accepted for payment