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### CHANTERELLE SEASON

Brioche with chanterelles and strachatella . . . . .	.610
Warm salad with chanterelles, new potatoes and pickled ferns . . . . .	.870
Tagliatelle with chanterelles and al burro sauce . . . . .	.990
Risotto with chanterelles and parmesan . . . . .	.1390
Baked cod with mashed potatoes, chanterelles and green peas . . . . .	.1470
Grilled veal with green beans, chanterelles and demiglas sauce . . . . .	.1890
Fried new potatoes with chanterelles and poached egg . . . . .	.690
Fried chanterelles / 100 g . . . . .	.990



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**AQUARIUM\***

Sea urchin /100g . . . . .	530
Oyster Dibba Bay /1piece . . . . .	790
Oyster Pink Jolie /1piece. . . . .	790
Oyster Yamato /1piece. . . . .	790
King crab legs with rouille sauce and melted butter /100 g. . . . .	1790




**CAVIAR** *served with sour cream and pancakes*

Pike caviar /50g . . . . .	1270
Salmon caviar /50g . . . . .	1470
Sturgeon caviar /50g /100g /250g. . . . .	.6650 / 13300 / 33250

**TO SHARE**

Pickles <i>cabbage with lingonberries, barrel tomatoes, lightly salted cucumbers, bamboo</i> . . . . .	760
Ossetian pies <i>with potatoes and cheese / with veal</i> . . . . .	810 / 930
Meat <i>bresaola, capocollo, salami, dried-smoked duck</i> . . . . .	1210
Cheese platter <i>chevre, Saint-Maur de Touraine, truffle, manchego</i> . . . . .	1890
Fish <i>smoked trout, lightly salted salmon, halibut</i> . . . . .	2210

**COLD PLATTER**


 Tomato carpaccio with capers and basil . . . . .	650
Fig carpaccio with parmesan . . . . .	890
Marinated olives . . . . .	680
Duck pate with home-made jam and chicory . . . . .	820
 Strachatella with tomatoes, pesto and pine nuts. . . . .	970
 Sea bass ceviche with tomatoes, basil and shiso sauce. . . . .	990
Salmon tartare with fermented garlic and ponzu sauce . . . . .	1260
Lightly salted salmon in cowberry with sorrel and sour cream . . . . .	1220
Beef tartare with pike caviar and parmesan . . . . .	1190
Far-Eastern scallop with raspberry and apple puree . . . . .	1090

 - colored tomatoes from Mikhail Bolotov's Farm.


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

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**MINI APPETIZERS**

 Colored tomatoes with Black Sea anchovy on buckwheat bread . . . . .	790
Roast beef on brioche with cucumber and mustard sauce . . . . .	830
Mini - eclairs with red caviar . . . . .	960
King crab with avocado guacamole on white radish . . . . .	1020

**SALAD**

 Tomatoes with peach, fennel and shiso sauce . . . . .	690
Crispy eggplant, sweet tomatoes and Chinese sauce . . . . .	760
Salad with avocado, tomatoes, cucumbers and quinoa . . . . .	820
Grilled chicken with couscous, tomatoes, and spinach . . . . .	830
Green salad with raspberries, young cheese, pumpkin seeds and aloe honey . . . . .	910
Greek salad with adyge cheese and spiced butter . . . . .	960
Smoked duck with figs, avocado and celery . . . . .	1150
Fried tiger prawns with arugula, avocado and peach** . . . . .	1420
King crab with avocado, tomatoes and spinach . . . . .	2450

**HOT APPETIZERS**

Suluguni fried on coals with pomegranate and narsharab sauce . . . . .	760
Kalduny with boletus and poshekhonsky cheese. . . . .	840
Black Sea rapan with tomatoes and green peas . . . . .	970
Fried foie gras with figs and blackcurrant sauce . . . . .	1650
 King crab with tomatoes, apple puree and ponzu sauce. . . . .	1870

**SOUPS**

Okroshka with veal tongue on matzooni / kvass . . . . .	590
Borch with artisan duck, pirozhok with veal tongue and sour cream . . . . .	730
Green cabbage soup with stewed beef . . . . .	790
Cream soup from green peas, scallop and truffle oil . . . . .	830
Black sea ukha from grass carp, pike perch, and mountain trout . . . . .	830
Onion soup with Gruyère cheese . . . . .	830

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

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**FISH**

Fried black sea sargan with tartare sauce . . . . .	1090
Mountain trout fillet, baked with wild rice and guacamole . . . . .	1370
Halibut baked with tomatoes, olives, and fennel . . . . .	1590



**MEAT AND POULTRY**

Lamb tongues with smoked potatoes and black pepper sauce . . . . .	1120
Grilled duck fillet with spinach and figs . . . . .	1150
 Chicken glazed with sauce miso. . . . .	1250
Simmered veal cheek with mashed potatoes and jonjoli . . . . .	1360

**GRILL** *price per 100g of raw product*

 Black sea kalkan steak, baked on the stove /100g . . . . .	1150
 Salmon with teriyaki sauce, baked on the stove /100g . . . . .	1280
Rack of lamb /100g . . . . .	1250
Chateaubriand Prime /100g . . . . .	1700
Ribeye Prime /100g . . . . .	1700
Fillet mignon Prime /100g . . . . .	1890

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

 Sterlet, whole baked on stove /100g . . . . .	720
 Black sea kalkan, whole baked on stove with potatoes and cherry tomatoes /100g. . . . .	920



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**VEGETABLES**

Potatoes puree with truffle oil . . . . .	.590
Grilled vegetables with chimichurri sauce . . . . .	.590
Grilled broccoli with coriander sauce . . . . .	.630
Grilled avocado with tomato salsa . . . . .	.880

**SWEET**

Fried peach with matzoni ice cream . . . . .	.670
Honey cake with cherries and sour cream ice cream . . . . .	.710
Panna cota on tarragon with blueberry and ryazhenka ice cream . . . . .	.710
Anna Pavlova with raspberry and chestnut honey . . . . .	.730
Fig pie with blackcurrant ice cream . . . . .	.790
Mille-feuille with cherry . . . . .	.790
Home-made ice cream <i>vanilla / chocolate / strawberry / sour cream / ryazhenka / 1 ball</i> . . . . .	.250
Sorbets <i>lemon / black currant / raspberry / 1 ball</i> . . . . .	.200

**JUST FOR TEA**

Honey <i>chestnut/meadow</i> . . . . .	.270
Jam <i>white cherry, young walnut, fig</i> . . . . .	.290
Tea plate <i>sherbet, halva, pecan biscuits, black and white chocolate truffle</i> . . . . .	.510



## COCKTAILS



## C O C K T A I L

**APERITIFS** *light cocktails /250ml*

<b>Bellini</b> <i>white swan peach puree, sparkling wine</i> . . . . .	850
<b>Alpine Rossini</b> <i>strawberry puree, cordial strawberry, sparkling wine</i> . . . . .	850
<b>Martini Fiero Tonic*</b> <i>Martini Fiero, tonic, orange</i> . . . . .	810
<b>Magic pomegranate</b> <i>pomegranate cordial, sparkling wine, soda, kaffir lime leaf /150ml</i> . . . . .	830
<b>Aperol Spritz</b> <i>Aperol, sparkling wine, soda, orange</i> . . . . .	830
<b>Campari Tonic</b> <i>Campari, tonic, lime /150ml</i> . . . . .	750
<b>Gourmet Grapefruit Spritz</b> <i>ONEGIN GOURMET grapefruit, cordial grapefruit, sparkling wine, soda /200ml</i> . . . . .	850

**SOUR** *balanced cocktails*

<b>Watermelon fest</b> <i>watermelon, Beluga Noble vodka, Sauvignon Blanc, fructose, lemon juice /110ml</i> . . . . .	830
<b>Honey melon</b> <i>melon, vodka, white sherry, fructose /110ml</i> . . . . .	830
<b>Mountains freshness</b> <i>Bulldog gin, tonic, potatoes, lingonberries and a sprig of thuja /150ml</i> . . . . .	830
<b>Italian</b> <i>Amaretto, passion fruit /110ml</i> . . . . .	830
<b>Evergreen</b> <i>vodka Grey Goose, pear liqueur, fresh sorrel /120ml</i> . . . . .	830
<b>Green temptation</b> <i>Deep @ Ice vodka, parsley, apple cordial, lychee liqueur, cucumber /110ml</i> . . . . .	830
<b>Snow drops</b> <i>gin, lychee liqueur, strawberry cordial, lychee foam /130ml</i> . . . . .	830
<b>Exotic glacier</b> <i>whiskey, peach cordial, bitter, passion fruit foam /130ml</i> . . . . .	830
<b>Capturing the taste</b> <i>yuzu, vodka, cordial grapefruit /100ml</i> . . . . .	860
<b>Spring harmony</b> <i>Beluga Noble Botanicals -pear and linden, Branca Menta, dry sherry, jasmine /120ml</i> . . . . .	860
<b>Sunset' mania</b> <i>cherry rum, cordial lime, cherry brandy, ginger /120ml</i> . . . . .	860
<b>Strawberry tear</b> <i>strawberry gin, cordial apple and grapefruit, Sauvignon Blanc /100ml</i> . . . . .	900
<b>Apple summit</b> <i>green apple gin, homemade apple tonic, citrus foam /140ml</i> . . . . .	900
<b>Supreme Fox</b> <i>rum, fresh apple and peach cordial, aloe juice /110ml</i> . . . . .	910
<b>Snow cool</b> <i>gooseberry gin, aloe honey, apple cordial, yuzu foam /140ml</i> . . . . .	910

**STRONGS** *strong cocktails /90ml*

<b>Forest mystery</b> <i>vermouth with nuts, bourbon with cherry, nut bitter</i> . . . . .	1100
<b>Negroni</b> <i>gin Bombay Sapphire, Martini Rosso, sweet vermouth</i> . . . . .	1100
<b>Storm in a glass</b> <i>prune bourbon, amaro, cordial chernoplodka</i> . . . . .	1100

**PLACEBO** *non-alcoholic cocktails /250ml*

<b>Bellini</b> <i>white swan peach puree, sparkling wine non-alcoholic</i> . . . . .	700
<b>Alpine Rossini</b> <i>strawberry puree, cordial strawberry, sparkling wine non-alcoholic</i> . . . . .	700
<b>Aperol Spritz</b> <i>orange syrup, non-alcoholic sparkling wine, orange</i> . . . . .	700

**KEEP WARM** /250ml

<b>Krasnaya Polyana grog</b> <i>HUNTING HERBAL BITTER, Martini Fiero, jam, Krasnopolyansky tea</i> . . . . .	600
<b>Berry delight</b> <i>HUNTING BERRY BITTER, apricot brandy, peach cordial, peach tea</i> . . . . .	600

BAR





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**LEMONADES** /250ml

Raspberry waterfall <i>raspberry, aloe juice, soda water</i> . . . . .	520
Summer delight <i>passion fruit, mango, pomegranate juice</i> . . . . .	520
Passionate <i>lychee lemongrass, lychee berry, soda</i> . . . . .	520
Sorrel <i>sorrel, lemon juice, fructose, soda</i> . . . . .	520

**ICE TEA** /250ml

Peach coolness <i>Earl grey tea, lemon, orange, peach</i> . . . . .	520
Emerald freshness <i>sencha tea and jasmine, lime, lychee berry, peppermint</i> . . . . .	520
Strawberry meadow <i>milk oolong, strawberry, lime, mint</i> . . . . .	520

**BUBBLE TEA** /250ml

Creamy strawberry <i>strawberry, cream, green tea, strawberry cordial, tapioca</i> . . . . .	590
Peach mango <i>peach, mango, black tea, peach cordial, tapioca</i> . . . . .	590

**FRESH JUICE** /200ml

Apple / Celery / Carrot . . . . .	410
Orange / Grapefruit. . . . .	450
Pineapple . . . . .	660
Pomegranate . . . . .	790

**SMOOTHIE** /300ml

Berry avalanche <i>strawberry, raspberry, blackcurrant</i> . . . . .	550
Deep forest <i>avocado, apple, spinach, mint</i> . . . . .	550

**JUICES AND MORSES**

Juice apple / orange / tomato / cherry / peach /250ml . . . . .	310
Cornel morse / cranberry / sea buckthorn /250 /1000ml . . . . .	300/1150

**MINERAL WATER**

Surgiva sparkling /500/750ml . . . . .	570/740
Surgiva still /500ml . . . . .	570
<b>N E D R A</b> still /750ml . . . . .	850

**FIZZY DRINKS** /250ml

Evervess Cola / Cola without sugar . . . . .	370
Evervess Orange / Lemon-Lime . . . . .	370
Evervess Indian Tonic . . . . .	370

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**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  
Holsten 0.0 /450ml . . . . . 450  
Clausthaler non-alcoholic /330ml . . . . . 480



**RED FOX TINCTURES** /50ml

Borodinskaya . . . . .	.530
Cherry . . . . .	.530
Gooseberry . . . . .	.530
Red / black currant. . . . .	.530
Limoncello . . . . .	.530
Raspberry . . . . .	.530
Horseradish . . . . .	.530
ONEGIN GOURMET grapefruit . . . . .	.650

**VODKA** /50ml

Beluga Epicure /700ml . . . . .	484000
Beluga Gold Line . . . . .	.1330
Beluga Noble . . . . .	.570
Nerpa Deep&Ice . . . . .	.610
Nerpa Deep&Ice White . . . . .	.610
Orthodox. . . . .	.340
Siberian Express . . . . .	.460
ONEGIN . . . . .	.600
Grey Goose . . . . .	.700

**ORGANIC - VODKA** /50ml

Chisti Rosi . . . . .	.580
Spelta . . . . .	.960

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**GIN** /50ml

Bombay Sapphire . . . . .	.640
Bombay Bramble. . . . .	.670
Antidote London Dry . . . . .	.670
Bulldog . . . . .	.940
Hendrick's . . . . .	.1250
Matsui Hakuto . . . . .	.1320
Broken Bones Old Tom . . . . .	.1360

**TEQUILA** /50ml

Espolon Blanco. . . . .	.880
Espolon Reposado . . . . .	.990
Curado Blanco . . . . .	.1030
Herradura Reposado 100% de agave . . . . .	.1690

**RUM** /50ml

Havana Club Anejo 3 y.o . . . . .	.600
Barceló Gran Añejo . . . . .	.600
Barcelo Imperial. . . . .	.850
Oakheart . . . . .	.650
Plantation original dark . . . . .	.650
Plantation pineapple . . . . .	.980
Plantation Barbados 20 Anniversary . . . . .	.1380
Zacapa 23 . . . . .	.2050
Zacapa XO . . . . .	.3400



**WHISKEY****SCOTCH BLENDED WHISKEY /50ml**

Dewar's White Label . . . . .	.530
Dewar's 8 y.o . . . . .	.700
Grant's . . . . .	.600
Chivas Regal 12 y.o . . . . .	.1100

**SCOTTISH SINGLE MALT /50ml**

Monkey Shoulder. . . . .	.1090
Glenfiddich 12 y.o . . . . .	.1580
Caol Ila . . . . .	.1680
Macallan 12 y.o. Triple Cask . . . . .	.3350
Macallan 18 y.o. Triple Cask . . . . .	.10990

**IRISH WHISKEY /50ml**

Tullamore D.E.W . . . . .	.700
Black Irish. . . . .	.700
Jameson . . . . .	.790
Proclamation . . . . .	.790
Hyde No 3. . . . .	.820

**AMERICAN WHISKEY AND BOURBONS /50ml**

Jim Beam . . . . .	.700
Jack Daniel's Old №7. . . . .	.790
Gentleman Jack . . . . .	.870

**JAPAN /50ml**

Matsui The San-In . . . . .	.1320
Hatozaki. . . . .	.1250

**RUSSIAN SINGLE MALT** /50ml

Kemlya Bog Oak 49% alcohol . . . . .	3430
Kemlya Russian Oak 50.9% alcohol. . . . .	2640

**COGNAC** /50ml

Bisquit & Dubouche VS . . . . .	1120
Bisquit & Dubouche VSOP . . . . .	1550
Bisquit & Dubouche XO . . . . .	4650
Remy Martin VSOP . . . . .	1550
Remy Martin XO . . . . .	3960

**BRANDY** /50ml

Torres 15 Reserva Privad . . . . .	960
Torres 30 Jaime I . . . . .	4050

**CALVADOS** /50ml

Du pere Laize VSOP . . . . .	1100
Pere Magloire VSOP Single Malt. . . . .	1300

**VERMOUTHS AND DIGESTIVES /50ml**

HUNTING HERBAL BITTER . . . . .	.570
HUNTING BITTER BERRY. . . . .	.570
BELUGA NOBLE BOTANICALS PEAR AND LINDEN. . . . .	.570
Martini Riserva Speciale Ambrato . . . . .	.520
Martini Riserva Speciale Rubino . . . . .	.520
Martini Riserva Speciale Bitter . . . . .	.620
Martini Bianco /100 ml . . . . .	.680
Martini Fiero /100 ml . . . . .	.680
Apero . . . . .	.500
Campari . . . . .	.500
Becherovka . . . . .	.580
Fireball . . . . .	.550
Chokeberry, pine nut, elderberry . . . . .	.600
Jägermeister . . . . .	.610
Branca Menta . . . . .	.640
Fernet Branca . . . . .	.640
Cointreau . . . . .	.700



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**COFFEE**

Ristretto /15ml . . . . .	.230
Espresso /30ml . . . . .	.230
Macchiato /60ml . . . . .	.230
Americano /120ml. . . . .	.230
Double espresso /60ml. . . . .	.330
Cappuccino /150ml . . . . .	.330
Irish coffee /200ml . . . . .	.650

**LATTE /200ml**

Latte . . . . .	.330
Matcha Latte . . . . .	.420
Hodgic Latte . . . . .	.420
Raf coffee. . . . .	.420

**ICE COFFEE**

Glace coffee /200ml . . . . .	.350
Affogato /75ml . . . . .	.350
Frappuccino /200ml. . . . .	.450
Espresso Tonic /150ml . . . . .	.450



**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 <i>black tea with berries</i> . . . . .	. 750
Green Detox <i>green tea with ginger and lemon</i> . . . . .	. 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 peppermint . . . . .	. 700
Buckthorn with mango. . . . .	. 700

