CHEF SPECIAL

Beef tenderloin
with porcini mushrooms
and cacio-e-pepe sauce
- 1380 -

Venison fillet with cream
of mushrooms and truffle
- 1520 -

Flank steak with artichoke
- 1550 -

Steer rib
- 2200 -

Chateaubriand with bone marrow
- 2700 -

Ribeye steak
- 1600 / 100 g -

Brand - chef
Andrey Kovalev

tartarbar

Beef tartare with spinach and truffle ponzu	650
Beef tartare with parmesan	850
Beef tartare with shiitake	650
Beef tartare with kvass sauce and tomato salsa	750
Venison tartare with pike caviar and horseradish	950
Far East scallops with sun-dried tomato pesto and cucumber	750
Tuna ceviche with kimchi radishes	690
Salmon ceviche with cucumber	950
Tomato ceviche in spicy sauce	650
Beef carpaccio with spicy eggplant	650
Shrimps with mango and cucumber	700
Beef tataki with foie gras	1350

Please, tell us if you have any food allergies

appetizers

Bone marrow on bread	850
Veal brains with wheat and malt truffle sauce	650
Foie gras with raspberries and coffee	1450
Grilled salmon with pepper and cucumber	950
Scallops with carrot mousse and citrus sauce	1100
Roti with stracciatella and chorizo	550
Fried squid with creamy unagi	750
Baked carrot with salted cheese and yam mousse	550
Roasted ramiro pepper with potato parmentier	650
Artichoke and cauliflower salad with truffle	850
Tomato and young cheese salad	1200

main course

Lamb shoulder with romesco	1450
Lamb cutlet with garlic sauce	750
Duck breast with gratin and creamy duxelle	950
Rib with ramiro pepper and plum sauce	890
Beef chuck with eggplant and adjika	950
Beef cheeks with herbs and pomegranate	950
Beef tongue with mashed potatoes and sun-dried tomatoes	950
Beef hip with sweetbread mousse	1350
Cabbage in white wine sauce	650
Chicken thigh with ragout and feta	850
Ravioli with taleggio and duck confit	850
Puff pastry pie with beef cheeks	750
Pasta with pork belly and smoked parmesan	900
Cod with cauliflower and green pea cream	990
Flatfish with northern shrimp	990

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soup

Coconut cream-soup with carrot and chevre cheese	490
Lamb shoulder soup	550
Velute with smoked salmon and broccoli	650

desserts

Malt cream with cranberries and melted milk	550
Chocolate mousse with rye bread and wild berries	550
Coffee brownie	550
Fresh berry tart	990

beverages

coffee

Espresso	250
Americano	250
Cappuccino	350
Espresso tonic	390
Bumble	450

tea

Assam	350
Earl Grey	350
Sencha	350
Milk Oolong	350
Herbal	350

hot drinks

Cocoa with cinnamon 300ml	450
Cherry, grapefruit, ginger	590
Blackcurrant, tarragon	590

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beverages

n/a cocktails

Pepper Fizz	450
Ginger Spritz	490
Peas Tini	490

n/a

Homemade Lemonade 300 ml Lemon - Rosemary Raspberry - Basil Black Currant - Tarragon	350
Homemade juice 500ml Cranberry Lemongrass	450
Krasota water 330/750 ml	150/250
Zuegg juice 200 ml Apple / Tomato	350
Coca-Cola 330ml	550
Rich Tonic 330ml	350

beer

DTB, Sport Pilsner 450 ml	550
Brew Division, The Polar 500 ml	650
Brew Division, Weissgluck 500 ml	650
AF Brew, Ingria 330ml	650
AF Brew, Black Magic 330ml	650
Pomme du Nord 375ml/750ml	1300/2600