

NEW YEAR'S MENU

Salad with three types of cherries and greens.....	650
Salad with smoked duck, persimmon and tangerines.....	1100
Beef tongue with spicy curry and green vegetables.....	1100
Chicken in red wine with quince and pickled lingonberries.....	950
Christmas duck with tangerines.....	1200
Rack of lamb with baked peaches.....	1890
Carrot cake with orange cream and tangerines.....	750

COLD STARTERS

Big green salad.....	1100
Cucumber salad with cilantro and cashews.....	650
Pickled milk mushrooms in sour cream.....	950
Crayfish with avocado and tobiko.....	1650
Fried shrimp with arugula and parmesan (for two).....	1950
Cucumber noodles with crab and shrimp.....	1300
Coho salmon sugudai with crushed potatoes.....	1450
Siberian muksun with rye croutons.....	1250

Tartar of marbled beef:

- with pickled cucumber and Dijon mustard.....	890
- with smashed pepper and Parmesa.....	890
- with truffle ball and bourbon jelly.....	890

Chicken pate with black currant and onion jam.....	850
Beef carpaccio with Dijon mustard.....	1200
Thai beef-salad.....	1300
Dry-aged roast beef with nut juice.....	1300
Oxtail jellied meat.....	750

SOUPS

Seafood soup "Tom Yum".....	1100
Birch northern fish ukha.....	890
Forest mushrooms cream soup with venison.....	820
Borscht with soft smoked beef.....	650

SEASON MENU

Burrata with sweet tomatoes and brynza.....	1200
Baked eggplant lecho.....	650
Beetroot with goat cheese mousse.....	850
Chicken in nut sauce with fennel.....	850
Smoked venison tartare with Karelian lingonberries.....	1100
Pumpkin pancakes with spicy curry and sour cream.....	650
Stuffed cabbage with crayfish.....	1100
Black cod with green vegetables.....	1850
Quail in juniper broth with fern.....	1350
Northern venison with soaked cherries and honeysuckle.....	2200

HOT STARTERS

Crispy eggplants with tomato and cilantro.....	1100
Northern shrimp croquettes with farm yogurt.....	1300
Spicy chicken with peanuts and cilantro.....	1100
Hand-molded pelmeni with beef.....	850
Bone marrow with pickled cucumber.....	1100

MAIN COURSE NOT MEAT

Zucchini with tomatoes, sour cream and pike caviar.....	950
Crab steak with cauliflower mousse.....	1950
Omul with potato velvet, zucchini and capers.....	1650
Coho salmon with zucchini, sorrel and sun-dried tomatoes.....	1800
Risotto with crab and artichoke.....	2100

ALMOST MEAT

Chicken, baked in herbs with lemongrass.....	1250
Chicken cutlets with porcini sauce.....	850
Pheasant cutlets with cowberry sauce.....	1590

SIDE DISHES

Steamed buckwheat.....	250
Grilled vegetables.....	550
Roasted potatoes with herbs and garlic.....	380
Steamed asparagus.....	1590
Mashed potatoes	
- classic.....	350
- with truffle oil.....	650

STEAM AND STEWED MEAT

Smoked brisket with boletus, spinach and mashed potatoes.....	1800
Marble beef Stroganoff.....	1850
Stewed calbi beef ribs with mashed potatoes.....	3900
Roasted shoulder of lamb (for company) 1200 g.....	5100
Beef Rib Back (for two).....	3500

FRIED MEAT

Signature burger "BLOK".....	1450
Steak "Ribeye".....	5900
Steak "Farm-Style" 900 g.....	7900
T-bone steak 1100 g.....	10300
Steak "Muromets" 1200 g.....	10800
Steak "Standal" 1200 g.....	10800
Fillet mignon with boletus sauce.....	3500
Chateaubriand with bisque sauce and black caviar.....	4900
Quasimodo steak with cranberry sauce.....	3800
Steak "Angleterre".....	2750
Steak "Machaon".....	2100
Steak «Cafñ de Paris».....	2400
Butcher's steak.....	2450
Steak "Spadroon".....	2550
Steak «Flank» with creamy pepper sauce.....	2550

DRY AGED STEAK

Steak "Farm-Style" 900 g.....	8900
T-bone steak 1100 g.....	11300
Steak "Muromets" 1200 g.....	11800

DESSERTS

Farm cheeses.....	2100
Ice-cream with meat and smoked ganache.....	300
Assorted truffles.....	400
Violet panna cotta.....	650
Profiteroles with homemade boiled condensed milk and custard.....	650
Almond cake with passion fruit jelly.....	650
"Opera" with coffee sauce and fresh berries.....	750
Ryazhenka cream with cured strawberry.....	650
Selection of homemade ice-cream and sorbets (1 ball).....	300