

COLD STARTERS

Big green salad	950
Sweet tomatoes with Yalta onions and pomegranate sauce	1300
Cucumber salad with cilantro and cashews	550
Pickled milk mushrooms in sour cream	850
Burrata with tomatoes and basil.....	950
Murmansk scallop in creamy honey sauce with wasabi	1150
Crayfish with avocado and tobiko	1550
Fried shrimp with arugula and parmesan <i>(for two)</i>	1950
Caspian herring with rye croutons.....	1550
Coho salmon sugudai with crushed potatoes	990
Cucumber noodles with crab and shrimp	1250
Romano with hot smoked coho salmon...	990

Tartar of marbled beef:

- with pickled cucumber and Dijon mustard	820
- with smashed pepper and Parmesan	820
- with truffle ball and bourbon jelly	850

Chicken pate with black currant and onion jam.....	650
Duck with mango in orange sauce	1200
Carpaccio of marbled beef with Dijon mustard	850
Dry-aged marbled roast beef with nut juice	1100
Homemade pastrami with tomato salsa and capers	950

SOUPS

Asparagus cream soup with tiger shrimps.....	780
Seafood soup "Tom Yum".....	1100
Northern fishes ukha.....	720
Borscht with soft smoked beef.....	650

HOT STARTERS

Crispy eggplants with tomato and cilantro.....	850
Northern shrimp croquettes with farm yogurt	1200
Spicy chicken with peanuts and cilantro.....	950
Ravioli with duck	950
Hand-molded pelmeni with beef	850
Bone marrow with country bread and pickled cucumber	1100

**MAIN COURSE
NOT MEAT**

Cauliflower steak with coffee sauce	750
Crab steak with cauliflower mousse.....	1550
Omul with potato velvet, zucchini and capers	1450
Coho salmon with zucchini, sorrel and sun-dried tomatoes	1550
Risotto with crab and artichoke	1700
Seabass fillet with green vegetables	2200

ALMOST MEAT

Chicken, baked in herbs with lemongrass.....	950
Chicken cutlets with porcini sauce.....	850
Pheasant cutlets with cowberry sauce	1100
Beef cheeks with mashed potatoes	1200

SUMMER MENU

Country salad with cucumber and radish	750
Goat cheese mousse with figs and cherry compote.....	850
Bruschetta with chanterelles	750
Fresh cucumber with Kamchatka crab and sour cream.....	850
Green salad with duck, figs and stracciatella	1100
Thai salad with Voronezh beef	1200
Beetroot soup with lemongrass	550
Okroshka with kvass	550
Far Eastern scallop with stewed zucchini	1750
Braised short rib and brisket tacos	1500
Figs with ice cream and chocolate biscuit.....	650
Strawberries with coconut ice cream and sorrel	650
Watermelon/melon 500 g.....	450

SIDE DISHES

Steamed buckwheat	200
Grilled vegetables with pesto sauce.....	450
Roasted potatoes with herbs and garlic/with chanterelles	250/400
Steamed asparagus	1200
Mashed potatoes - classic.....	300
- with truffle oil.....	480

**STEAM AND STEWED
MEAT**

Smoked brisket with chanterelles, spinach and mashed potatoes	1600
Marble beef Stroganoff.....	1500
Stewed calbi beef ribs with mashed potatoes	3500
Roasted shoulder of lamb <i>(for company)</i> 1200 g.....	5100
Beef Rib Back <i>(for two)</i>	3200
Venison medallions with dried beets...	1650

FRIED MEAT

Marble beef burger.....	1450
Steak "Ribeye".....	5200
Steak "Farm-Style" 900 g.....	7900
T-bone steak 1100 g.....	9300
Steak "Muromets" 1200 g.....	9800
Steak "Standal" 1200 g.....	9800
Fillet mignon with boletus sauce	2700
Chateaubriand with bisque sauce and black caviar	4200
Quasimodo steak with cranberry sauce	3800
Hot carpaccio	2500
Steak "Machaon"	1850
Steak "Cafe de Paris"	2100
Steak "Spadroon".....	2300
Picanha steak with onion sauce and bourbon.....	1800
Steak "Flank" with creamy-pepper sauce.....	2100

DRY AGED STEAK

Steak "Farm-Style" 900 g.....	8200
T-bone steak 1100 g.....	10200
Steak "Muromets" 1200 g.....	10600

DESSERTS

Farm cheeses.....	1950
Ice-cream with meat and smoked ganache.....	200
Assorted truffles.....	400
Violet panna cotta.....	650
Almond cake with passion fruit jelly...	650
"Opera" with coffee sauce and fresh berries.....	550
Ryazhenka cream with cured strawberry.....	650
Selection of homemade ice-cream and sorbets (1 ball).....	200