



LIGHT STARTERS

Roast beef with potatoes

truffle cream, porcini mushrooms, pickled onions
800.-

Crab tartlets

corn mousse, lemon gel
900.-

Scallop tartlets

baked eggplant cream, ponzu sauce with bernoisette oil, coriander
500.-

Dorado ceviche

coconut milk, mango, espuma grapefruit
600.-

Seasonal fruits and berries

1 000.-

SALADS AND APPITAISER

Tomatoes with feta cheese

zucchini kimchi, kalamata olives, basil oil, ramiro pepper
550.-

Salad with Kamchatka crab

crab, avocado, tomatoes
3 000.-

Vegetable salad

cucumbers, tomatoes, young carrots, celery, radishes, cauliflower, sour cream, avocado, greens
500.-

Beef tartar

pickled vegetables, parmesan, pickled kohlrabi, cucumber, onion, mustard, parmesan cheese, served with French fries
1 100.-

Grilled asparagus with strachatella cheese

raspberries, onion marmalade, pecorino cheese
900.-

Chicken liver pate

hazelnuts, orange chutney, brioche
600.-

Donuts with crab and shrimp

golden salad, sauce with horseradish and tomatoes
900.-

HOT APPITAISER

Potatoes with caviar

velute with morels, sour cream
700.-

Scallops

eggplant, pak choy, zucchini kimchi, basil oil
1 000.-

Tart with brie cheese

onion marmalade, buckwheat honey, thyme, truffle
950.-

Langoustines

bisque sauce, avocado, coriander
1 100.-

SOUPS

Poisson soup

seafood, strong crustacean broth, garlic croutons with Rui sauce
1 200.-

Green shchi

sorrel, confit duck, poached egg
650.-

Beet gazpacho

tiger prawns, cucumber, rye crunch, cucumber ice cream
750.-

CAVIAR

Salmon caviar

28gr 56gr 113gr
750.- 1500.- 2500.-

Sevruga Caviar

28gr 56gr 113gr
3500.- 7000.- 13000.-

Oscietra Caviar

28gr 56gr 113gr
4200.- 8400.- 14000.-

Beluga Caviar

28gr 56gr 113gr
14500.- 29000.- 58000.-

served with traditional condiments: Russian pancakes, shallots, eggs, sour cream & chives

MAIN DISHES

Beef cheek

smoked prunes, fried potatoes, spinach, parmesan
1 100.-

Venison pelmeni

cranberries and smoked sour cream
1 800.-

Salmon

sea buckthorn Hollandaise sauce, asparagus, cauliflower
1 400.-

Baked eggplant

tomatoes, cream of parmesan cheese, sorrel pesto, herbs
700.-

Grilled octopus

baked vegetables, Chimichurri sauce, Romesco sauce, basil
2 000.-

Halibut

dried tomato, Ber Blanc sauce, vongole, spinach, young peas
1 600.-

Lamb

young carrots, Zhu sauce with baked cucumber, Raita sauce
1 800.-

Beef tenderloin

mashed potatoes, milk whey sauce, vegetable caramel
2 000.-

Duck filled

jerusalem artichoke, salted plum sauce, pak choy
900.-

Dear guests!
please note that when servicing more than 8 guests, a service fee of 10 % of the total bill is charged

If you have any food allergies, please let us know

WINES BY THE GLASS

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| <p>125 ml</p> <p>950.- 1250.- 1350.-</p> <p>125 ml</p> <p>700.- 1100.- 950.- 950.-</p> | <p>Sparkling Wine</p> <p>Italy - Prosecco DOC Bruni - NV Cremant - Andre Delorme Brut - NV Cremant - Andre Delorme Brut Rose - NV</p> <p>White Wine</p> <p>Germany - Hans Baer- Riesling- 2021 France - Cellir des Chartreux-Gard - Viognier- 2021 Italy - Sobaja - Savignone Blanc - 2020 Spain - "Medusa" - Albarino - 2021</p> | <p>Rosé Wine</p> <p>2021 - Cabernet Franc Rose - Sikory - Russia</p> <p>Red wine</p> <p>2021 - Pinot Noir - Hans Baer - Germany 2019 - Syrah/Mourvedre - Amphitriion - Russia 2020 - Malbec - Luigi Bosca - Argentine 2021 - Valpolicella Classico - Domini Veneti - Italy</p> | <p>125 ml</p> <p>810.-</p> <p>700.- 650.- 1450.- 1150.-</p> |
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BEER

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| <p>500.- 330 ml 500.- 330 ml 500.- 330 ml 750.- 330 ml 850.- 500 ml 650.- 500 ml</p> | <p>Bottle beer</p> <p>Russia - AF Brew Tram 16 Russia - AF Brew Black Magic Russia - AF Brew La Virgen De Maiz Russia - AF Brew Ruby Noobie Russia - AF Brew Raspberry Czech - Primator Premium Dark</p> | <p>Non-alcoholic beer</p> <p>Bakalar 330 ml</p> | <p>420.-</p> |
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SOFT DRINKS

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| <p>370.- / 750.- 250 ml / 750 ml 500.- 500 ml</p> <p>370.- / 750.- 250 ml / 750 ml 500.- 500 ml</p> | <p>Still Water</p> <p>San Benedetto Dausuz</p> <p>Sparkling Water</p> <p>San Benedetto Dausuz</p> | <p>Soft Drinks</p> <p>Evervess Cola / Lime / Orange 330 ml 400.- Tonic Water 200 ml 490.- Cacaocola 200 ml 490.- Ginger Beer 200 ml 490.- Red Bull 230 ml 450.-</p> <p>Homemade Lemonade</p> <p>Mango-Passion fruit, Raspberry Ginger, Cucumber-mint, Strawberry 300 ml 600.-</p> |
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JUICES

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| <p>380.- 200 ml</p> | <p>Bottled</p> <p>orange, apple, tomato, pineapple, cherry, cranberry</p> | <p>Fresh</p> <p>orange, grapefruit, pineapple, apple, carrot, celery, mix</p> | <p>300 ml 650.-</p> |
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TEA

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| <p>550.- 550.- 550.- 550.-</p> | <p>English Breakfast Darjeeling Earl Grey Greenleaf</p> | <p>Jasmine Morgenthau Milky Ooloong Sweet berries Mint Wellness</p> | <p>550.- 550.- 550.- 550.- 550.- 550.-</p> |
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COFFEE

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| <p>450.- 450.- 450.- 500.- 500.-</p> | <p>Espresso Ristretto Espresso Macchiato Double Espresso Americano</p> | <p>Cappuccino Flat White Coffee Latte Cacao Espresso Tonic Irish Coffee ^{ALC*}</p> | <p>500.- 500.- 500.- 600.- 650.- 950.-</p> |
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Bellevue