

Author's menu in fusion style
from the chef
Maxim Artyukhov

FAVORITE MEALS OF OUR GUESTS

170 g	Tuna tartare with avocado	590P
170 g	Crab Julienne in cream sauce	790P
250 g	Veal steak in mixture of peppers, with wild rice and vegetables	990P
250 g	Salmon baked with zucchini gratin in spinach sauce with Parmesan	920P

DISHES FOR THE COMPANY

350 g	Seafood on himalayan salt (salmon/tuna/shrimp/mussels)	1 900P
250 g	Cheese Set	930P
180 g	Cold cuts	990P

APPETIZERS

COLD APPETIZERS

350 g	Seafood on a Himalayan salt (salmon/tuna/shrimp/mussels)	1 900P
170 g	Una tartare with avocado	590P
180 g	Beef tartare with jalapeno chillies	480P
200 g	Chicken liver pate	400P
200 g	A trio of mini bruschetta (shrimp/tuna/salmon)	480P
200 g	A trio of mini bruschetta (roast beef/duck/chicken liver pate)	420P
250 g	Cheese set	930P

HOT APPETIZERS

150 g	Stuffed morels with salmon mousse with blue cheese in cream sauce	960P
170 g	Crab Julienne in cream sauce	790P
180 g	Tiger prawns with pineapple salsa	690P
180 g	The lamb tongues in a Bourgogne sauce with cous cous	560P

SALADS

220 g	Farm salad with tomatoes and avocado	440P
230 g	Burrata with warm tomatoes	760P
220 g	Shrimp with citrus and mango sauce with ginger	610P
190 g	Burnt salmon with cucumber and cream cheese	720P
220 g	Salad with king crab phalanx	1 590P
180 g	Eel in teriyaki sauce with pumpkin and green apple	690P
230 g	Duck with honey apples celery and fried cheese	640P
150 g	Parma ham with strachatella cheese arugula and strawberry	540P
200 g	Roast beef with cheese, fresh tomatoes and artichok	590P
220 g	Warm salad with lamb tongue pumpkin and vegetables	720P

SOUPS

300 g	Cream of pumpkin soup with strachatella cheese and beef chips	400P
250 g	Cream of spinach and asparagus soup	300P
280 g	Clear Bouillon with pikeperch, shrimp and vegetables	460P
350 g	Bouillon with lamb and vegetables	400P
350 g	Veal broth with vegetables and porcini mushrooms	590P

PASTA

280 g	With shrimps	570P
280 g	With salmon	590P
280 g	With bacon	440P

BREAD

140 g	Bread basket	70P
40 g	Baguette	30P
40 g	Rye	30P
30 g	Grissini	30P

SAUCES

50 g	Remoulade (cream, grainy mustard, tomato concasse)	80P
50 g	Sweet chili	80P
50 g	Teriyaki with pepper	80P
50 g	BBQ sauce	80P

MAIN MEALS

FISH

250 g	Sea bass on a vegetable pillow with saffron	920P
250 g	Salmon baked with zucchini gratin in spinach sauce with Parmesan	920P
250 g	Tuna steak with avocado and hazelnut	820P
220 g	Steamed pike perch with arugula sauce and potato cream	690P

MEAT

100 g	Rib Eye Steak (weight dish)	800P
250 g	Rack of lamb with baked aubergine mousse and bright seasonal vegetables	990P
280 g	Quail with beetroot risotto and blue cheese	890P
220 g	Chateaubriand with arugula, artisan cheese with fenugreek	990P
250 g	Veal steak mixed with peppers, wild rice and vegetables	990P
250 g	Duck with mashed carrots with ginger and blueberry sauce	770P

- GARNISHES

150 g	The rustic potatoes with garlic and thyme	100P
150 g	Cous cous with vegetable Ratatouille	150P
150 g	Grilled vegetable mix	150P

HEALTHY FOOD

SET OF THREE DISHE **890P**

A fresh vegetable salad

Minestrone Vegetable Soup

Avocado steaks with arugula and hazelnuts

BREAKFAST WITH CIA SEEDS

SET OF THREE DISHE 990P

Couscous with Chia Seeds in Oat Milk

Croissant with Guacamole Arugula and Chia

Oatmeal Parfait with Orange Confiture

DESSERTS

130 g	Souffle Pavlova with strawberries	339P
120 g	Napoleon with English vanilla sauce	339P
180 g	Pear in red and white wine with cheese ice cream	390P
150 g	Creme brulee with sorbet of wild berries	339P
25 g	Macaroni dessert in assortment	70P
20 g 1 p.	Handmade candies in the assortment	60P
50 g	Ice cream in assortment (vanilla/chocolate/sorbet wild berries)	120P
120 g	Chocolate flan with ice cream	339P

You can buy fresh bread from us with crispy brown crust in the heat of the heat, on natural sourdough.