



Signature fusion-style menu
by Chef Maxim Artyukhov

APPETIZERS

200 g	Chicken liver pâté with mango and ginger confiture and crunchy baguette	400₽
180 g	Belper Knolle cheese trio: – sumac with pine nuts – sesame with fenugreek – piquant pepper	690₽
50 g	Beef crisps	600₽
50 g	Duck crisps	600₽

SOUPS

250 g	Gazpacho with poultry meat and vegetables	300₽
350 g	Okroshka (cold kvass soup) with roast beef	400₽

SALADS

220 g	Burrata with truffles and fresh tomatoes on ciabatta	590₽
270 g	Roast beef with piquant cheese and vegetables in a croissant	590₽
230 g	Tuna with avocados and cucumbers in teriyaki in a croissant	740₽
230 g	Seared salmon with guacamole and soft cheese	720₽

SAUCES

50 g	BBQ	80₽
50 g	Sweet chili	80₽
50 g	Teriyaki	80₽
50 g	Honey and mustard	80₽
50 g	Mango and ginger	80₽

MAIN COURSES

FISH / SEAFOOD

250 g	Grilled salmon with vegetables in honey and mustard sauce	890₽
220 g	Tuna with green asparagus and teriyaki sauce	900₽
200 g	Prawn skewers with pineapple and chili sauce	690₽

MEATS

300 g	Boneless quail with poultry mousse and grilled pineapples	690₽
300 g	Steak wrapped in bacon with country style potatoes	910₽
100 g	Ribeye steak served by weight *	590₽
100 g	Porterhouse steak served by weight *	600₽

* price by raw weight

SIDE DISHES

150 g	Grilled vegetables	150₽
150 g	Grilled unpeeled potatoes with garlic and thyme	100₽
100 g	Grilled asparagus with garlic and thyme	220₽

DESSERTS

1pc	Assortment of hand-made chocolates	70₽
180 g	Grilled camembert with mango and ginger sauce	800₽
180 g	Upside down ice-cream trio	290₽
130 g	Pavlova soufflé with strawberries	339₽
180 g	Tiramisu 39	390₽
120 g	Mille-feuille with crème anglaise	339₽

BREAD

100 g	Grilled ciabatta	80₽
70 g	Croissant toast	150₽