

# MENU

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**HOMEMADE DRINKS**

Cranberry / sea buckthorn mors / feijoa compote /250 / 1000 ml . . . . . 250 / 1000

**SEAFOOD\***

Oyster Khasan /1 pc . . . . . 450

Oyster Imperial /1 pc . . . . . 450

Oyster Pink Jolie / Akke /1 pc . . . . . 650

King crab /100 g . . . . . 1200

Far Eastern scallop /100 g . . . . . 450

Sea urchin /100 g . . . . . 350

Vongole /100 g . . . . . 320

*We cook vongole with sauces: provencal, creamy, white wine*

**PLATTERS****Ossetian pies**

*with chopped veal /400 g . . . . . 720*

*with lamb and pecan nuts /400 g. . . . . 690*

*with potatoes and cheese /400 g . . . . . 690*

Pickles (*sauerkraut with cranberries, brined tomatoes, light-salted cucumbers, bamboo*) /360 g . . . . . 650

Fish (*slightly salted salmon, slightly salted salmon, halibut, smoked catfish*) /240 g . . . . . 1350

Meat (*bresaola, coppa, salami, dried duck*) /125 g . . . . . 740

Cheese (*comté, raclette, goat camembert, parmesan*) /290 g . . . . . 1450

Black caviar /50/100/250 g. . . . . 3500/7000/17500

**COLD STARTERS**

King crab phalanges with Rouille sauce and melted butter /price per 100 g . . . . . 1250

Duck pate, homemade jam and hazelnuts /130 g . . . . . 570

Veal tail jelly with apples /230 g . . . . . 560

Mountain trout tartar, kohlrabi and fermented garlic /170 g . . . . . 710

Beef tartar with pike caviar and parmesan cheese mousse /185 g . . . . . 750

Scallop, persimmon and sea-buckthorn /170 g . . . . . 890

Slightly salted salmon, sorrel and sour cream /130 g. . . . . 680

Burrata with persimmon and tarragon /210 g. . . . . 950

\* Price per 100 g of raw product as presented in the aquarium, including shell

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**MINI STARTERS**

Mini eclairs with red caviar /90 g . . . . .	.630
Crab, guacamole and watermelon radish /110 g . . . . .	.950
Brioche, crab and pickled bamboo /120 g. . . . .	.950
Roast beef, cucumber and mustard sauce /145 g. . . . .	.640
Mini eclairs with black caviar /90 g . . . . .	.1350
Forshmak of the black sea anchovy with brioche /165 g . . . . .	.450

**SALADS**

Grilled chicken with couscous, tomatoes and spinach /210 g . . . . .	.610
Russian salad with veal tongue and red caviar /220 g . . . . .	.620
Avocado with tomatoes, cucumbers and quinoa /290 g . . . . .	.590
Smoked duck, plum and kumquat /220 g . . . . .	.720
Persimmon, goat cheese and sun-dried tomatoes /220 g . . . . .	.640
Crispy eggplants, sweet tomatoes and Chinese sauce /260 g . . . . .	.680
King crab, avocado and pomelo /180 g . . . . .	.1250

**HOT STARTERS**

Lithuanian ravioli «kolduny» with porcini mushrooms /180 g . . . . .	.690
Homemade pasta with crab /280 g . . . . .	.1350
Risotto with porcini mushrooms /250 g . . . . .	.920
Scallop, jerusalem artichoke and black truffle /120 g . . . . .	.950
Suluguni cheese done on coals with pomegranate sauce /170 g . . . . .	.630
🍀 Mini khinkali with Beyond Meat and black pepper /220 g . . . . .	.750
Black Sea rapana with tomatoes in cream sauce /230 g. . . . .	.740

**SOUPS**

Borsch with farm duck and calf tongue pie and sour cream /350/50/50 g . . . . .	.580
Black sea fish soup with mountain trout and mullet /400 g . . . . .	.630
Wild mushroom soup with spelt /350 g . . . . .	.640
Pumpkin cream soup with scallop and gruyere cheese /400 g . . . . .	.690

**PIES**

Egg and onion / hazel grouse and mushrooms / veal tongue /45 g . . . . .	.140
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🍀 without SOY, GMO, antibiotics.


We accept rubles and major credit cards.

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**FISH**

Black cod, leek confit and sun-dried tomatoes /230 g . . . . .	1200
Halibut, vongole and brussels sprouts /260 g . . . . .	1250
 Octopus with tomatoes and baked potatoes /250 g. . . . .	1350
Mountain trout, wild rice and guacamole /220 g . . . . .	970
Black Sea goatfish with tartar sauce /280 g . . . . .	780

**MEAT & POULTRY**

Veal cheek with baked potatoes and parmesan /240 g . . . . .	810
Duck fillet with Jerusalem artichoke and black currant /240 g . . . . .	1050
Lamb's tongues, smoked potatoes and pickled cowberries /260 g . . . . .	800
Veal, edamame and black pepper sauce /200 g . . . . .	970

**GRILL**

 Black Sea Kalkan /per 100 g . . . . .	850
Salmon with teriyaki sauce. . . . .	750
 Octopus . . . . .	990
Scallop . . . . .	990
Sterlet shashlik ( <i>starting from 700 g</i> ) . . . . .	590
Ribeye steak /100 g* . . . . .	1150
Fillet Mignon / Chateaubriand /100 g* . . . . .	1400
Rack of lamb /per 100 g . . . . .	690
 Chicken with sriracha sauce /1 pc. . . . .	830

**VEGETABLES**

Asparagus, parmesan and sorrel /150 g . . . . .	810
Grilled vegetables with chimichurri sauce /300 g . . . . .	410
Fried potatoes with porcini mushrooms and and sour cream /230 g . . . . .	490
Grilled avocado with tomatoes /200 g . . . . .	720
Eggplant, milk, pepper and pomegranate sauce /200 g . . . . .	450
Mashed potatoes with parmesan and black truffle /200 g. . . . .	420

 - Dishes from a wood oven

\* Weight of raw product.

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**SWEETS**

Blueberry with tarragon and ryazhenka ice-cream /200 g . . . . .	560
Pavlova with mango and chestnut honey /180 g . . . . .	540
Persimmon, celery and truffle ice-cream /180 g . . . . .	490
Honey cake with cherries and sour cream ice-cream /200 g . . . . .	490
Plum tart with vanilla ice-cream /220 g . . . . .	520
Millefeuille with strawberry sauce /200 g . . . . .	470
Homemade ice-cream ( <i>vanilla, chocolate, strawberry, black bread</i> ) /1 scoop/50 g . . . . .	150
Sorbet ( <i>mandarin, feijoa, lemon-lime, strawberry</i> ) /1 scoop/50 g . . . . .	150

**FOR TEA**

Tea platter delights ( <i>selection of homemade sweets</i> ) /120 g . . . . .	420
Jam ( <i>walnut, strawberry</i> ) /100 g . . . . .	200
Honey ( <i>chestnut, herbal</i> ) /50 g. . . . .	200

**FRUIT AND BERRIES**

Seasonal fruits /100 g . . . . .	250
Seasonal berries /100 g . . . . .	350

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