

Open pies, Kulebyakas and Pies

SALADS

Vinegret salad with Baltic sprat	300 rub	Green salad with lime dressing	380 rub
Mimosa salad with salmon	390 rub	Crunchy salad leaves with cucumbers and avocado	440 rub

PIES

Cabbage and egg pirozhok.	80 rub	Chicken pie with mushrooms and cheese	220 rub
Egg and greens pirozhok	80 rub	Ossetian pie with sulguni cheese.	300 rub
Kulebyaka with soho salmon, farmer's cheese and spinach'	330 rub	Ossetian meat pie	370 rub
Kulebyaka with figs, honey and nuts.	250 rub	Ossetian pie with greens	300 rub
Open pie with baked veal.	120 rub	Khachapuri Adjarian (Georgian cheese-pie)	320 rub
Open pie with potatoes and porcini mushrooms	60 rub	Khachapuri Megrelian	290 rub
Open pie with pumpkin and baked duck.	140 rub	Khachapuri Gvazeli.	220 rub

PORRIDGE AND MEAT IN A POT

Buckwheat porridge with simmered beef and onion	420 rub	Hunter's venison stew with cowberries	680 rub
Barley porridge with baked pork	540 rub	Roasted rabbit with potatoes	420 rub
Spelt porridge with mushrooms and rabbit.	380 rub	Beef Stroganoff with baked potatoes.	480 rub
Veal tongue stew with potatoes	580 rub		

BAKERY

Apple pirozhok	90 rub	Snail with raspberry jam	60 rub
Vatrushka with cottage cheese.	90 rub		
Pigtail with poppy seeds	90 rub	Bagel with cherry jam.	60 rub

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Shrimp, Crab, Langoustine

Steamed crab phalanges (price per 100g)	510 rub
Crab claw on ice	550 rub
Grilled langoustines with garlic (100g)	390 rub
Humpback shrimp (100g)	440 rub
Nothern pink shrimp on ice	600 rub
Squid and cuttlefish warm salad with sweet tomatoes salsa and garlic	460 rub
White Sea mussels in white wine	570 rub

Grilled salmon with garlic and honey	880 rub
Grilled sterlet half	990 rub
Codfish with ginger	490 rub
Golden mullet with sesame seeds.	550 rub
Halibut in honey with onion	850 rub
Sea bass with mint and lime.	590 rub
Caspian flounder with simmered tomatoes, cilantro and garlic (100g)	240 rub
Fried smelt with aioli	490 rub
Red rockfish with pepper sauce.	580 rub

SALADS AND APPETIZERS

Langoustine sashimi in yuzu sauce	580 rub	Green salad with lime dressing	380 rub
Salmon tartare with avocado	530 rub	Crunchy salad leaves with cucumbers and avocado	440 rub
Sweet shrimp salad with tomatoes and Crimean onion	580 rub	Sea rockfish salad	490 rub

SAUCES — 50 RUB

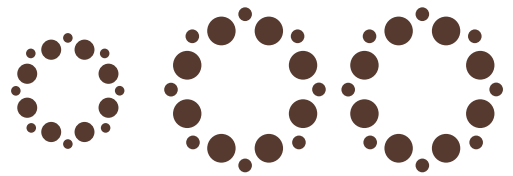
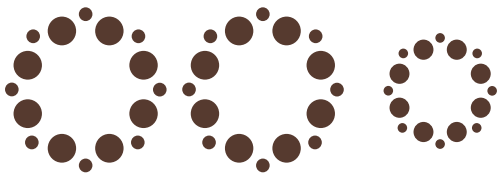
Wasabi	Aioli	Thermidor
Soy-pepper	Sweet miso	Bisque

BERRIES AND FRUITS

Seasonal berries and fruits 250 g.	250 rub
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GooseDuckQuail

SALADS AND APPETIZERS

Green salad with goose and raspberry dressing	460 rub	Salad from baked beet with goat cheese	590 rub
Salad with cilantro and lamb tongues in pesto sauce	420 rub	Pickles	360 rub
Green salad with lime dressing	380 rub	Various lard with potatoes	300 rub
Crunchy salad leaves with cucumbers and avocado	440 rub	Chicken salad with chanterelles.	380 rub

ROTISSERIE

Baked duck with apricots and plums.	620 rub	Saddle of lamb baked in mountain herbs	720 rub
Rotisserie geese in honeyberries with baked apples	860 rub	Squab chicken in sour cream with garlic	550 rub
Quails soaked in honey with cowberries	640 rub	Beef neck in Russian mustard.	790 rub
		Lamb shoulder in berry adjika sauce	660 rub

SAUCES — 50 RUB

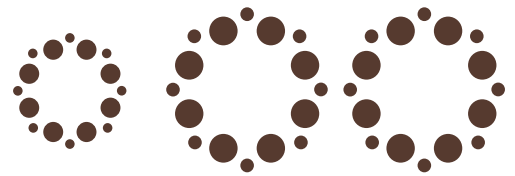
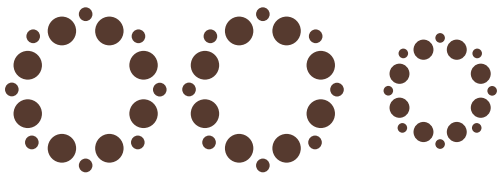
Berry adjika	Cranberry with horseradish
Tkemali with figs and cherry plums	Honey mustard

BERRIES AND FRUITS

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MeatMeat

SALADS AND APPETIZERS

Veal tartare
with almonds 460 rub

Salad with cilantro and lamb
tongues in pesto sauce 420 rub

Green salad
with lime dressing 380 rub

Crunchy salad leaves
with cucumbers and avocado 440 rub

Eggplant
and tomato salad. 520 rub

Roastbeef
and tomato salad. 560 rub

GRILL

Beef tenderloin with truffle sauce1050 rub

Butterfly steak.1060 rub

Beef side on the bone1200 rub

Porthouse steak 990 rub

Skirt steak1060 rub

Ribeye steak1100 rub

Prime rib steak 980 rub

Flank steak 940 rub

Cod steak1000 rub

Chest ribs braised
in juniper 680 rub

Lamb cod in herbs and adzhika1050 rub

Rack of lamb
with herbs and onions 740 rub

SIDES

Baked potatoes 200 rub

Ajapsandali 240 rub

Grilled vegetables 280 rub

Mashed potatoes. 160 rub

Baked potatoes
with mushrooms 310 rub

SAUCES — 50 RUB

Tomato ginger

Barbecue

Sweet tomato adjika

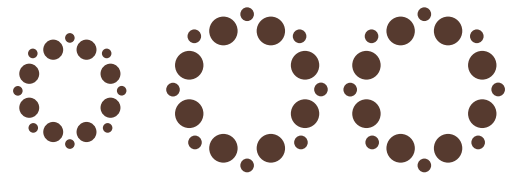
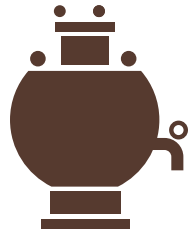
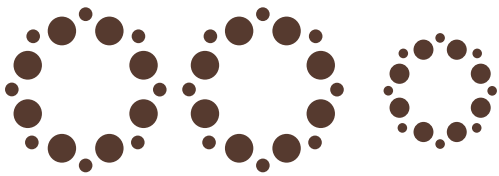
Pepper sauce

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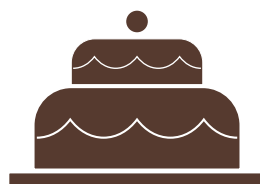


Samovar station

Honey Cake	340 rub	Brownie Eskimo	240 rub
Chocolate Medovik (Honey Cake)	360 rub	Chocolate Eclair	160 rub
Red Moscow	260 rub	Vanilla Eclair	160 rub
Napoleon Cake	350 rub	Eclair with salted caramel	160 rub
Krepville Cake	420 rub	Pistachio and raspberry Cake	450 rub
Carrot Cake	390 rub	Pear strudel with ice cream	290 rub
Chocolate Cake	360 rub	Cheesecake	360 rub
Poppy Cake	320 rub	Cheesecake with blueberry	360 rub
Orange Cake	320 rub	Cake «Ptichye moloko»	320 rub
Yogurt Cake.	280 rub	Pavlova with berries.	360 rub
Hackberry Cake.	360 rub	Cottage cheese ring	150 rub
Nut cake with prunes	260 rub	Banana split	340 rub
Tartlet with blueberries	460 rub	Chocolate cookies	90 rub
Lemon tartlet.	160 rub	Oatmeal cookies	90 rub
Pinecone Cake	260 rub	Cookies with cranberries	90 rub
Cake «Kartoshka»	150 rub	Ice cream 1 scoop: chocolate, vanilla, strawberry	100 rub
		Sorbet 1 scoop: sea-buckthorn, blueberry, cranberry-lingonberry	100 rub

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Dumpling station

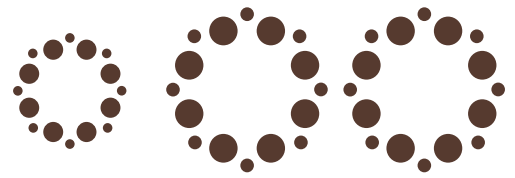
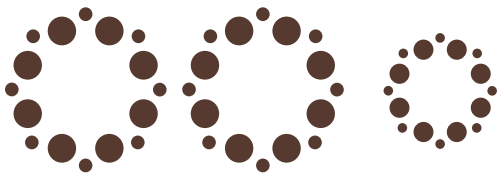
Salmon dumplings (pelmeni)	490 rub	Potato and onion dumplings (vareniki)	290 rub
Ural dumplings (pelmeni)	380 rub	Lamb mini-pastry (cheburek)	180 rub
Sterlet dumplings (pelmeni)	490 rub	Beef mini-pastry (cheburek)	200 rub
Marbled beef dumplings (pelmeni)	410 rub	Bryndza and greens pastry (cheburek)	150 rub
Goose and duck dumplings (pelmeni)	410 rub	Crepes (blini) with beef and rice	310 rub
Far East dumplings (pelmeni)	580 rub	Crepes (blini) with Tambov ham	310 rub
Manty with beef (4 pcs)	380 rub	Crepes (blini) with sour cream	180 rub
Manty with lamb (4 pcs)	380 rub	Crepes (blini) with honey	180 rub
Fried dumplings (kundyumi) with mushrooms	360 rub	Crepes (blini) with honey-fruit sauce	180 rub
Lamb dumpling (pelmyash)	180 rub	Crepes (blini) with jam	180 rub
Beef dumpling (pelmyash)	190 rub		
Cherry dumplings (vareniki)	320 rub		
Dumplings (vareniki) with blackcurrant and cottage cheese	290 rub		

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Oysters and Champagne Bar

Khasansky Oyster 290 rub

Kuril Oyster 340 rub

Anivsky Oyster. 290 rub

Black Pearl 420 rub

Sakhalin Emerald Oyster 290 rub

Baked

Far Eastern Oyster 580 rub

Rockefeller Oyster 820 rub

The Black Sea Oyster 250 rub

Sea Urchin 290 rub

OYSTER SAUCES — 50 RUB

Soy-citrus

Raspberry vinegar

Eastern Lemon

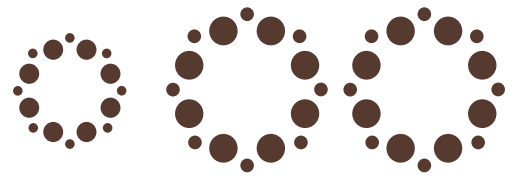
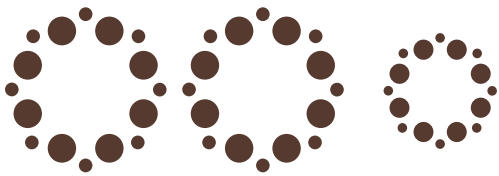
Wine vinegar with shallot

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Champagne Bar

SPARKLING WINE BY THE GLASS 125 ML

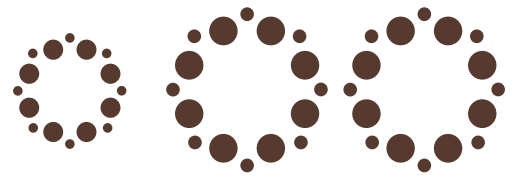
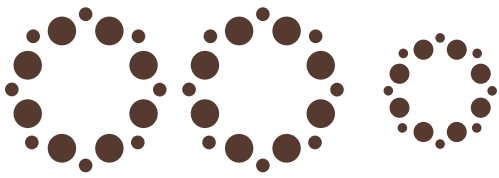
Fanagoria Brut / Russia	320 rub
Fanagoria Rosé Brut / Russia	350 rub
Abrau Durso Brut Blanc de Blancs / Russia	470 rub

SPARKLING WINE 0,75 L

Fanagoria Brut / Russia	1290 rub
Fanagoria Rosé Brut / Russia	1500 rub
Balacava Reserve Brut / Russia	1600 rub
Balacava Muscat Semi-Sweet / Russia	1600 rub
Abrau Durso Brut Blanc de Blancs / Russia	1950 rub
Usadba Perovskih Blanc de Blancs / Russia	2000 rub
Abrau Durso Imperial Brut Vintage / Russia	3000 rub
Esse Cuvee Prestige Brut / Russia	3000 rub
Abrau Durso Imperial Rose / Russia	3200 rub
Lefkadia Temelion Brut / Russia	3500 rub
Usadba Divnomorskoye Extra Brut Grand Cuvee / Russia	5950 rub

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Soup Station

Lagman	340 rub
Leningrad style rassolnik	280 rub
Asrtakhan triple ukha	480 rub
Borsch with beef brisket and prunes	320 rub
Kharcho with beef	320 rub
Chorba.	360 rub
Meat solyanka	460 rub
Green shchi with beef cheeks	360 rub
Pea with smoked ribs	210 rub
Pilaf with lamb	390 rub
Cheese soup with croutons	180 rub

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