



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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Dear guests, if you are allergic to any product, please inform your waiter about this.

All prices are VAT inclusive. This menu is an advertising product of our restaurant. Confirmed checkout menu with output weights, descriptions, and nutritional values of finished products, i.e. calorie levels, proteins, fats, carbohydrates, can be found at the Consumer Information board and available upon your request.