



## MENU

### STARTERS

- Beef tartar with fresh chimichurri sauce **590**
- Raw tuna ceviche **650**
- Eggplant rolls with cheese and walnuts **390**
- Bone marrow served with baked garlic sauce **390**
- Seasonal Black sea snail with porcini mushrooms and eggplant mousse **590**
- Crispy fried prawns accompanied by wasabi sauce **690**
- Potato hash brown with fresh gravlax salmon **570**
- Seasonal white milk mushrooms from Arkhangelsk region **450**
- Whitefish from Ladoga lake served on crunchy rye toasts **390**
- Beetroot dressed Baltic sprat on rye crisps **350**
- Home baked potato with salted herring and sole fish caviar **370**
- Appetizer set with horseradish vodka **690**
- Big set of beer snacks **990**
- Toasted bread with garlic sauce **250**
- Beef jerky with home-made potato chips **350**
- Set of assorted farmer cheese **750**
- Antipasti set for wine pairing **540**
- Set of meat specialties **790**

### SALADS

- Warm sea scallop salad with chicken liver and cream of parmesan **750**
- Russian salad with smoked meat/crab **420/750**
- Sweet pink tomatoes with crispy eggplants **450**
- Caesar salad with grilled chicken/prawns **450/590**
- Warm beef and eggplant salad **490**
- Smoked salmon warm salad **520**
- Kamchatka king crab salad with avocado and poached egg **690**

### SOUPS

- Borsch with lard and sour cream **450**
- Tom Yum **690**
- Chicken broth with sliced pancakes **390**
- Bouillabaisse with garlic rouille sauce **590**
- Tomato soup with sea scallop **520**
- Soup of porcini and oyster mushrooms **450**
- Cream soup of pumpkin with Kamchatka crab **520**

### HOME BREAD

- Home bread basket with truffle cream **250**
- Half ciabatta bread with truffle cream **250**

## MEAT and POULTRY

- Stroganoff-style beef tenderloin **670**
- Beef cheeks with mashed celery and soused cranberries **690**
- Tagliata of beef with Kenyan beans and bacon **690**
- Turkey fillet with ptitim garnish and spicy pear **540**
- Roasted chicken breast with baked vegetables and rosemary **590**
- Pljeskavice cutlet of 3 meat types served on hash brown **690**

## FISH

- Baked crab phalanges **1490**
- Tuna with pineapple lassi, avocado and spinach **750**
- Pike cutlets **620**
- Sole fish with grilled zucchini **720**
- Pike perch Orly-style with mash and bearnaise sauce **650**
- Grilled salmon with avocado crush and creamy ptitim **790**
- Sea food in tom yum sauce with lemongrass **890**

## SPECIALTIES

- Roasted ham hock with soused cranberries **950**
- Assorted meat set, company portion **2950**
- Grilled sea food set **3500**

## BURGERS and STEAKS

- Chicken breast burger **650**
- Marbled beefsteak and pork burger **720**
- Pork steak **690**
- Beef Chuck Roll **890**
- Skirt steak **790**
- Ribeye steak **1900**
- Filet mignon **950**
- Top Blade steak **890**

## SIDE DISHES

- Whole grilled vegetables **490**
- Black rice with edamame beans **290**
- Potato mash with truffle oil **250**
- Baby potatoes fried with garlic and greens **250**
- Sauteed spinach with garlic **320**
- Quinoa with fried onion **290**

## SAUCES

- Pineapple BBQ **120**
- Creamy meat sauce with green pepper **120**
- Black pepper **120**
- Tartar **120**
- Chimichurri **120**
- Garlic sauce **120**

## DESSERTS

- Mille-feuille **370**
- Honey cake **370**
- Cheesecake **370**
- Savoury cherry **370**
- Ice cream and sorbet (1 scoop) **120**

*Please, do notify the waiter about any food allergies.*