

Oysters

Fin de Claire N°2	1 pc	150
Has a pronounced salty-iodine flavor		

To get started

Chicken pate with brioche and cherry compote	120/60/50	270
NEW Lightly salted sprat with baby potatoes	430	285
NEW Tuna tartare with ginger sauce and guacamole	235	595
NEW Juicy roast beef on brioche with truffle aioli	150	345
NEW Vitello tonnato with fries	245	475
Forshmak in Odesa style served with crispy croutons of Borodino bread and butter with spicy herbs	170	210
Set of Italian cheeses Grana Padano, Prima Donna, Gorgonzola Dolce, Asiago, honey	160/70	490
Set of meat antipasti Prosciutto, Coppa, salami Milano, salami Napoli Picante	160	490
Salmon carpaccio in honey mustard sauce with Parmesan and arugula	160	510
Aged beef carpaccio with ginger sauce and parmesan	180	530
Veal tartare with truffle panacotta	170/70	470
Salmon tartare with eggplant cream	150/50	460
Homemade pickles cabbage, tomatoes, cucumber	300	245
Plate of homemade meat delicacies pork, roast beef, sausage, bacon and mustard	160/30	510

Home-made mozzarella

Mozzarella Burrata	1 pc	199
a bag filled with soft creamy cream filling, made from pieces of mozzarella and cream		
Mozzarella from our own cheese house	1pc	145
Soft cheese with a delicate creamy flavor		
A set of cheeses from our own cheese house:	600	480
Mozzarella, Burata, Stracciatella served with pesto sauce		

Salads

Greek salad	250	330
with sun-dried tomatoes and capers		
NEW Salad with shrimp	220	480
and orange dressing		
NEW Green salad with turkey,	260	445
avocado and artichokes		
NEW Salad with halloumi cheese	265	420
and shrimps		
NEW Caesar salad with veal	220	495
NEW Salad with chicken liver	210	295
Caesar with juicy grilled chicken	260	330
with lettuce, tomatoes, crispy croutons quail eggs with homemade sauce		
Salad with burrata from our own cheese factory	330	385
served with three types of tomatoes, homemade pesto and balsamic		
NEW Warm salad with grilled veal,	290	390
smoked stratagem and artichokes		
NEW Salad with seafood	230	570
fried in white wine		

Bruschetta

NEW Bruschetta with salmon	350	390
and avocado mousse		
NEW Prosciutto bruschetta,	350	380
with plum, pear and gorgonzola sauce		
NEW Bruschetta with roast beef	280	365
and roasted peppers		

Hot appetizers

	Haloumi cheese with figs, cherry compote and hazelnuts	250	420
NEW	Homemade cabbage rolls with a delicate creamy sauce	250	375
NEW	Camembert with fig jam and raspberry jelly	275	445
NEW	Chilean mussels in gorgonzola sauce with crispy ciabatta	260/60	480
NEW	Shrimp tempura with mango aioli sauce	190	250
	Grilled lavash with mozzarella, tomatoes and herbs Fire-baked lavash with cheese and juicy tomatoes	220	195

Soups

	Chicken broth with homemade noodles and quail egg	300	149
	Homemade red borscht with veal served with sour cream	300	199
	Thai soup with salmon, shrimp and squid	300	425
	Pumpkin cream soup with shrimp	320	290
	Delicacies for borscht: lard, herbs, garlic, hot pepper, Borodino bread	60	90

Pasta and risotto

	Spaghetti Carbonara homemade pasta with classic sauce and bacon	300	315
NEW	Creamy fettuccine with shrimp with cherry tomatoes and herbs	260	415
NEW	Risotto four cheese	300	315
NEW	Pumpkin risotto with smoked duck breast	350	375
NEW	Pasta with rabbit and mushrooms in a creamy sauce	340	445
NEW	Pasta with chicken and gorgonzola cheese	320	325
	Risotto with porcini mushrooms and truffle flavor with cream sauce and parmesan cheese	340	425

Main Course

NEW	Juicy dorado fillet with artichokes, black olives and cherry tomatoes	250	620
	Juicy veal with baked sweet potatoes and pepper sauce	250/50	650
	Beef steak with caramelized asparagus beans and porcini mushroom sauce	340	620
NEW	Pork entrecote * with baked potatoes	100	155
NEW	Languid veal cheeks with truffle polenta	390	565
NEW	Chicken schnitzel on a cauliflower sauté	325	395
NEW	Stewed rabbit with mashed potatoes and mushrooms	320	545
	Tiger prawns in sweet chili	250	655
NEW	Veal tongue on the grill with oyster mushrooms in a creamy sauce	170	290

Meat and poultry

	Skewers of chicken juicy meat from the fire	100	155
	Pork barbecue juicy meat from the fire, we recommend with BBQ sauce	100	185
	Veal barbecue tender tenderloin	100	365
	Barbecue pork ribs*	100	185
NEW	Barbecued beef ribs*	100	210
	Lyulya kebab made of chicken and spicy sauce	240	280
	Turkey kebab juicy meat from the fire	100	210

Meat from hoper

MEAT ON THE BONE

Veal rack * served with garlic marmalade	100	245
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STEAKS

Filet mignon * we recommend medium rare	100	380
Ribeye steak (Argentina) *	100	550

* the price is for 100 g of meat prepared for roasting. The average weight of a steak is 300 g

FOR THE COMPANY

A meat set for the company:	900/300	1650
baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce		

Fish and seafood cooked on the grill

Dorado	1 pc	490
bake whole fish in a josper		
Scallops *	100	780
Tentacles of octopus*	100	850
Tiger shrimps *	100	570
Salmon steak *	100	350
cooked on fire until golden brown		

* the price is for 100 g of product prepared for frying

WE RECOMMEND THE SAUCE

Barbecue / Adjika / Cheese	50	80
home-made		

Garnishes

Baked potatoes on the grill	200	95
cooked on an open fire		
NEW Mashed potatoes	180	125
with stracciatella and parmesan cheese		
Corn	100	89
cooked on an open fire		
French fries	150	115
Baked crispy sweet potato	180	225
Grilled vegetables	200	255
sweet pepper, mushrooms, zucchini, eggplant		
NEW Fried potatoes	335	335
with oyster mushrooms and champignons		

Pastries

NEW Bread plate	170	135
with truffle oil		
Grisini	100	75

Desserts

Crème brulee with mango sorbet	100/50	225
Basque cheesecake with pear	260	230
Citrus tart with bergamot and kalamansi with meringue	160	230
Cappuccino cheesecake with caramel ganache and vanilla espuma	220	260
Millefeuille with chocolate ganache, pistachio cream and seasonal berries	200	290
Chocolate fondant served with vanilla ice cream	100/50	240
Vanilla, chocolate ice cream homemade	50	80
Sorbets: mango, strawberries with mint homemade	50	80
Napoleon	150	190