

CUISINE

BREAKFAST (DAILY FROM 07.00 TO 11.00)

Buffet Breakfast 2,000

BUSINESS LUNCH (WEEKDAYS FROM 12.00 TO 16.00)

Salad or soup + hot dish + side dish + 1 beverage 725

Salad + soup + hot dish + side dish + 1 beverage 875

SIGNATURE SET MENU (WEEKDAYS FROM 17.00 TO 22.00)

PRICE FOR 3-COURSE SET MENU IS 1,950 RUB PER PERSON

ONE STARTER AT YOUR CHOICE

Falafel with cheese, yogurt mousse, tomato salsa and potato chips

Salad leaves with octopus, vegetables, crispy rice noodles and hummus dressing

ONE MAIN COURSE AT YOUR CHOICE

Roasted farm baby chicken with mashed potatoes and black garlic Aioli sauce

Assorted roasted root vegetables with pickles, herbs and Kimchi sauce

ONE DESSERT AT YOUR CHOICE

Vanilla mousse with cashew nuts and caramel sauce

Tiramisu with forest berry sauce

COOK-IT-YOURSELF (WEEKDAYS FROM 17.00 TO 22.00)

FONDUE

FONDUE is Swiss national dish of melted cheese served in a special pot and eaten by dipping bread into the cheese using long-stemmed forks. Served as of 5 pm.

Cooked in bouillon beef served with steak fries, spicy ketchup, pepper and Teriyaki sauce	1,500
Cheese fondue served with boiled potatoes, gherkins, pickles onions and baguette	1,650
Chocolate fondue served with marshmallows, strawberries and pineapple	900

PIERRADE

PIERRADE is dish in which thin slices of meat, fish or seafood are cooked on a heated stone and served with sauces and grilled vegetables. Served as of 5 pm.

Beef tenderloin	1,250 for 100 g
Rib Eye	1,200 for 100 g
Tuna	1,600 for 160 g
Shrimps	800 for 100 g

RACLETTE

RACLETTE is a Swiss dish based on heating the cheese and scraping off the melted part. Available as of 5 p.m.

Edam and Cheddar cheese, mini-potatoes, zucchini, marinated pearl onion, gherkins and sauces	1,400
A selection of condiments for Raclette: beef	1,250
A selection of condiments for Raclette: shrimps	800
A selection of condiments for Raclette: chicken	400

A LA CARTE MENU

STARTERS & SALADS

Beef Tartar with egg yolk, chopped onions, capers, gherkins and parsley accompanied by toast, butter and steak fries	1,200
Minced pork brisket with garlic and herbs, served with rye croutons	750

Salad leaves with octopus, vegetables, crispy rice noodles and hummus dressing	1,450
Romaine lettuce with stewed duck hearts, spicy celery roots and Kalamata olives	700
Mixed green and vegetable salad with soy sprouts, pumpkin seeds and ginger dressing	600
Salad leaves with quinoa, marinated green tomatoes, avocado and Miso dressing	700

HOT STARTERS

Poached Khachapury with cheese, herbs and egg, served on the burnt bread crumps	600
Kamchatka crab legs with oatmeal porridge, sous vide egg and Adjika	1,250
Pelmeni with three types of fish, yogurt mousse and burnt caviar	800
Falafel with cheese, yogurt mousse, tomato salsa and potato chips	700

SOUPS

Homemade Borscht with beef, sour cream and herbs	550
Roasted root cream soup with Detox bread and dill oil	600
Soup of the day	550

MAIN COURSES

Fried duck breast with mashed cauliflower & potatoes and cranberry balsamic sauce	950
Roasted farm baby chicken with mashed potatoes and black garlic Aioli sauce	1,200
Pan fried Murmansk halibut fillet with sweet potato sauce, eggplant caviar and dill oil	1,850
Grilled tuna with mashed potatoes, Wasabi, seaweeds and pink tomato salsa	1,650
Tagliatelli Carbonara with sous vide egg, herbs and shaved venison heart	900
Beef Stroganoff pie with potato & celery mash and creamy mushroom sauce	1,400
Assorted roasted root vegetables with pickles, herbs and Kimchi sauce	750

GRILL

Beef tenderloin	1,250 for 100 g
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Rib eye steak	1,200 for 100 g
Duck breast	1,100 for 180 g
Farm chicken	1,050 for 230 g
Tiger prawns	800 for 100 g
Salmon steak	1,300 for 160 g
Murmansk halibut fillet	1,600 for 160 g

SIDE DISHES

Steak fries with spicy Ketchup	300
Mashed potatoes with bacon	300
Steamed brown rice	250
Garden green salad with olive oil	300
Grilled vegetables with dried tomato sauce	350
Corn on the cob	300
Sautéed mushrooms	350

DESSERTS

Warm banana Strudel with vanilla sauce	400
Tiramisu with fresh berries	550
Marbled Cheesecake with fox berries	400
Honey Cake with mountain honey	450
Bitter chocolate mousse with lime	400
Sliced seasonal fruits	550
Assorted Russian cheese	750
Ice-cream and sorbet (1 scoop)	200

Exquisite and modern interpretation of Russian and European cuisine