WITH WINE		SUPERPASTA & RISOTTO		TUNA	
PICKLED OLIVES	420	IN A WHOLE CHEESE HEAD		TUNA CARPACCIO WITH AVOCADO, KALE	
JAMON IBERICO	30 g 950			AND FLEUR DE SEL	990
FARMER CHEESES	1100			AGED TUNA CARPACCIO	720
				TUNA TARTARE WITH AVOCADO	780
STARTERS		HARD CHEESE . GRANA PADANO . ITALY		BRUSCHETTA WITH TUNA JAMON AND TOMATO SALSA	540
OCTOPUS CARPACCIO	860	SPAGHETTI CARBONARA WITH TUNA	890	TUNA PATE	580
RAW SAKHALIN SCALLOP CRUDO	1240	FOUR CHEESE SHELLS	940	TUNA STEAK WITH KALE	250 g 1290
WITH STURGEON CAVIAR	.2 .0	SEAFOOD SPAGHETTI WITH CREAM SAUCE	1100	GRILLED TUNA STEAK ON THE BONE	per 100 g 590
MARBLED BEEF TARTARE WITH WHITE TRUFFLE OIL	960	SPAGHETTI WITH PESTO SAUCE	820		
GOOSE PATE WITH CRANBERRY JAM AND YOUNG	460	AND STRACCIATELLA CHEESE			
PINE CONES		SPAGHETTI VONGOLE	860	AQUARIUM/WILD FISH	1
MARBLED BEEF CARPACCIO WITH BLACK TRUFFLES	1260	RAVIOLI WITH ARGENTINE LANGOUSTINE	720		per 1 piece
AND PECORINO CREAM		LAMB RAVIOLI	860	NEW ZEALAND OYSTER	260
SUPERBRUSCHETTA WITH SALMON AND STRACCIATELLA CHEESE	760	SEAFOOD RISITTO	990	AKKE OYSTER JAPAN	370
		PORCINI MUSHROOM RISOTTO	890	TANAKA OYSTER JAPAN	390
BRUSCHETTA WITH ARTICHOKES	590	CACCIO PEPE PASTA WITH TUNA TARTARE	860	OSAKA OYSTER JAPAN	390
BRUSCHETTA WITH TOMATOES AND OLIVES	520			SEA URCHIN WITH PONZU SAUCE	290
BAKED ESCARGOTS A LA BOURGUIGNONNE	980			AND QUAIL EGG YOLK	
BRUSCHETTA WITH CRAB AND AVOCADO	860	TRUFFLE CHEESE . MOLITERNO . ITALY			per 100 g
		RAVIOLI WITH PORCINI MUSHROOMS AND BLACK TRUFFLE	960	KAMCHATKA CRAB	960
		GNOCCHI WITH PORCINI MUSHROOMS	940	LOBSTER	950
SALADS		TAGLIOLINI WITH CREAM SAUCE	790	SEA SCALLOP	420
MOZZARELLA CHEESE AND TOMATOES SALAD	640	INGLIOLINI WITH CICLAWI SAUCE	790	VONGOLE PORGY	360 470
ROAST BEEF SALAD WITH SPICY TOMATO SAUCE	790			TURBOT	640
BURRATA WITH TOMATOES AND BOTTARGA	860	SHEEP CHEESE . PECORINO . ITALY		TORBOT	040
KAMCHATKA CRAB SALAD	1240	SHEEP CHEESE . P.C.O.MINO . ITALY			
GREEN SALAD WITH SQUID	840	SHELLS WITH VEAL CHEEK	820	DESSERTS	
NICOISE SALAD WITH AGED TUNA	820			DESSERIS	
		MANGUEGO		NO STRESS VANILLA CAKE	570
		SHEEP CHEESE . MANCHEGO . SPAIN		HOMEMADE SPANISH PIE	460
SOUPS		RIGATONI WITH CRAB	1100	TIRAMISU	420
				TRIPLE CHOCOLATE DESSERT	570
CHEESE SOUP WITH KAMCHATKA CRAB	640 480			STURGEON CAVIAR WITH AVOCADO MOUSSE	1100
PIKE-PERCH SOUP BEAN SOUP WITH VEAL CHEEKS	550	MAINS		AND ZACAPA RUM ICE CREAM	
DEAN SOUT WITH VEAL CHEEKS	330	MAINS		BONBON TRUFFLE CANDY	340
		MUSSELS WITH GORGONZOLA SAUCE	960	ICE CREAM	180
		COD BACK CONFIT	940	Vanilla / chocolate / strawberry & pepper	
		ROASTED SEA BASS WITH WHITE WINE	840	/ mascarpone / caramelized milk	
		RED SEA BREAM FILLET WITH ACQUA PAZZA SAUCE	750	SORBET	180
Brand Chef Dmitry Parikov		GRILLED OCTOPUS WITH POTATO CREAM	1250	Apple / mango-passionfruit / coconut-lime	
		PATAGONIAN SQUID WITH ARTICHOKE CREAM	920		
ASK MANAGERS FOR NUTRITIONAL INFORMATION. PRICES ARE GIVEN IN RUBLES. THIS BROCHURE IS FOR PROMOTIONAL USE ONLY.		FLANK STEAK	1150		
		STRIPLOIN STEAK	1900		
		MIGNON FILLET WITH PORTO SAUCE	1900		
		AND MASHED DOTATOES			

860

AND MASHED POTATOES
GRILLED CHICKEN

