

RIVER  
*grill*

*Menu*

## Oysters

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

## To get started

<b>Chicken pate with brioche</b> and cherry compote	120/60/50	<b>270</b>
<b>Forshmak in Odesa style</b> served with crispy croutons of Borodino bread and butter with spicy herbs	170	<b>210</b>
<b>Set of Italian cheeses</b> Grano Podoro, Prima Donna, Gorgonzola Dolce, Asiago, honey	160/70	<b>490</b>
<b>Set of meat antipasti</b> Prosciutto, Coppa, salami Milano, salami Napoli Picante	160	<b>490</b>
<b>Salmon carpaccio</b> in honey mustard sauce with Parmesan and arugula	160	<b>510</b>
<b>Aged beef carpaccio</b> with truffle sauce and parmesan	180	<b>430</b>
<b>Veal tartare</b> with truffle cream cheese	170/70	<b>480</b>
<b>Salmon tartare</b> Salmon tartare with eggplant cream	150/50	<b>460</b>
<b>Homemade pickles</b> cabbage, tomatoes, cucumber	300	<b>245</b>
<b>Plate of homemade meat delicacies</b> pork, roast beef, sausage, bacon and mustard	160/30	<b>510</b>
<b>Red caviar</b>	60/60	<b>860</b>

## Home-made mozzarella

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

## Salads

<b>Greek salad</b>	250	330
with sun-dried tomatoes and capers		
<b>Salad with squid,</b>	280	380
with baked potatoes, lettuce and pesto sauce		
<b>Salad with tiger prawns,</b>	200	480
with arugula, avocado, cherry tomatoes and parmesan cheese		
<b>Salad with seafood,</b>	225	410
arugula and avocado mousse		
<b>Salad with roast beef</b>	230	390
and porcini mushrooms		
<b>Caesar with juicy grilled chicken</b>	260	330
with lettuce, tomatoes, crispy croutons quail eggs with homemade sauce		
<b>Salad with smoked duck breast,</b>	270	540
baked sweet potatoes and Malibu pear		
<b>Salad with burrata from our own cheese factory</b>	330	385
served with three types of tomatoes, homemade pesto and balsamic		

## Bruschetta

<b>Bruschetta with salmon</b>	190	345
and cream chili sauce		
<b>Bruschetta with stracciatella cheese</b>	200	195
and sun-dried tomatoes		
<b>Bruschetta with roast beef</b>	160	185
with baked vegetables, served with juicy roast beef sous vide		
<b>Bruschetta with smoked duck breast</b>	200	350
and pear "Malibu"		

## Hot appetizers

<b>Oysters baked</b> with gorgonzola and Parmesan cheese	3 pc	<b>495</b>
<b>Baked peppers "Kapi"</b> with stratagem cheese	270	<b>325</b>
<b>Haloumi cheese</b> with strawberries, cherry compote and hazelnuts	250	<b>420</b>
<b>Grilled lavash with mozzarella, tomatoes and herbs</b> Fire-baked lavash with cheese and juicy tomatoes	220	<b>195</b>

## Soups

<b>Chicken broth</b> with homemade noodles and quail egg	300	<b>139</b>
<b>Homemade red borscht with veal</b> served with sour cream	300	<b>199</b>
<b>Thai soup with salmon, shrimp and squid</b>	300	<b>425</b>
<b>Okroshka with shrimps</b>	340	<b>420</b>
<b>Okroshka with chicken and veal</b>	350	<b>295</b>

## Pasta and risotto

<b>Spaghetti Carbonara</b> homemade pasta with classic sauce and bacon	300	<b>315</b>
<b>Penne with chicken</b> and cheddar cheese	270	<b>330</b>
<b>Fettuccine with tiger shrimp</b> with zucchini, cherry tomatoes and tomato salsa	340	<b>395</b>
<b>Risotto with porcini mushrooms and truffle flavor</b> with cream sauce and parmesan cheese	340	<b>410</b>

## Main Course

<b>Dorado fillet</b> with edamame beans and beurre blanc sauce	210	<b>510</b>
<b>Turkey medallions</b> in pancetta	300	<b>550</b>
<b>Veal cheeks</b> with sweet potato puree and smoky onions	300	<b>560</b>
<b>Juicy veal</b> with baked sweet potatoes and pepper sauce	250/50	<b>580</b>
<b>Beef steak</b> with caramelized asparagus beans and porcini mushroom sauce	340	<b>520</b>
<b>Caramelized liver</b> on a bed of mashed potatoes	300	<b>260</b>
<b>Tiger prawns</b> in sweet chili	250	<b>655</b>

## Meat and poultry

<b>Skewers of chicken</b> juicy meat from the fire	100	<b>155</b>
<b>Pork barbecue</b> juicy meat from the fire, we recommend with BBQ sauce	100	<b>185</b>
<b>Veal barbecue</b> tender tenderloin	100	<b>310</b>
<b>Barbecued ribs*</b>	100	<b>185</b>
<b>Lyulya kebab</b> with chicken and spicy sauce	240	<b>280</b>
<b>Turkey kebab</b> juicy meat from the fire	100	<b>210</b>
<b>Half chicken with crispy crust</b> with tomatoes	200/100/40	<b>550</b>

## Meat from hoper

### MEAT ON THE BONE

<b>Veal rack *</b> served with garlic marmalade	100	<b>245</b>
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### STEAKS

<b>Filet mignon *</b> we recommend medium rare	100	<b>280</b>
<b>Ribeye steak (Argentina) *</b>	100	<b>550</b>

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

## FOR THE COMPANY

<b>A meat set for the company:</b>	900/300	1450
baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce		

## *Fish and seafood cooked on the grill*

<b>Dorado</b>	1 pc	445
bake whole fish in a josper		
<b>Scallops *</b>	100	780
<b>Tentacles of octopus*</b>	100	850
<b>Tiger shrimps *</b>	100	570
<b>Salmon steak *</b>	100	350
cooked on fire until golden brown		

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

## WE RECOMMEND THE SAUCE

<b>Barbecue / Adjika / Cheese</b>	50	80
home-made		

## *Garnishes*

<b>Baked potatoes on the grill</b>	200	95
cooked on an open fire		
<b>Corn</b>	100	89
cooked on an open fire		
<b>French fries</b>	150	115
<b>Baked crispy sweet potato</b>	180	225
<b>Grilled vegetables</b>	200	255
sweet pepper, mushrooms, zucchini, eggplant		
<b>Grilled asparagus</b>	100	320
<b>Young boiled potatoes</b>	200	130
with butter and herbs		

## *Pastries*

<b>Bread basket</b>	100	75
crispy ciabatta		

# Desserts

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