

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
Forshmak in Odesa style served with crispy croutons of Borodino bread and butter with spicy herbs	170	210
Set of Italian cheeses Grano Podoro, 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 truffle sauce and parmesan	180	530
Veal tartare with truffle cream cheese	170/70	490
Salmon tartare 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
Red caviar	60/60	860

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

Bruschetta

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

Hot appetizers

Oysters baked with gorgonzola and Parmesan cheese	3 pc	495
Baked peppers "Kapi" with stratagem cheese	270	325
Haloumi cheese with pear, cherry compote and hazelnuts	250	420
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	139
Homemade red borscht with veal served with sour cream	300	199
Thai soup with salmon, shrimp and squid	300	425
Okroshka with shrimps	340	420
Okroshka with chicken and veal	350	295
Delicacies for borscht: lard, herbs, garlic, hot pepper, Borodino bread	60	80

Pasta and risotto

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

Main Course

Dorado fillet with edamame beans and beurre blanc sauce	210	510
Turkey medallions in pancetta	300	550
Veal cheeks with sweet potato puree and smoky onions	300	560
Juicy veal with baked sweet potatoes and pepper sauce	250/50	650
Beef steak with caramelized asparagus beans and porcini mushroom sauce	340	620
Caramelized liver on a bed of mashed potatoes	300	260
Tiger prawns in sweet chili	250	655

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	420
Barbecued ribs*	100	185
Lyulya kebab with 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		
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		

Pastries

Bread basket	100	75
crispy ciabatta		

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 and chocolate ice cream homemade	50	80
Mango sorbets, strawberries with mint homemade	50	80