

Oysters

Fin de Claire №2	1 pc	150
Has a pronounced salty-iodine flavor		

To get started

Chicken pate with brioche and cherry compote	120/60/50	270
Lightly salted sprat with baby potatoes	430	285
Tuna tartare with ginger sauce and guacamole	235	595
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	520
Homemade pickles cabbage, tomatoes, cucumber	300	245

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		

Salads

Greek salad	250	330
with sun-dried tomatoes and capers		
Salad with shrimp	220	480
and orange dressing		
Green salad with turkey,	260	445
avocado and artichokes		
Salad with halloumi cheese	265	495
and shrimps		
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		
Warm salad with grilled veal,	290	540
smoked stratagem and artichokes		
Salad with seafood	230	595
fried in white wine		
NEW Grilled tuna salad,	245	620
with asparagus beans and artichokes		

Bruschetta

Bruschetta with salmon	210	395
and avocado mousse		
Bruschetta with prosciutto,	350	380
pear and gorgonzola sauce		
Bruschetta with roast beef	280	420
and roasted peppers		

Hot appetizers

Homemade cabbage rolls with a delicate creamy sauce	250	375
Camembert with fig jam and raspberry jelly	275	445
Chilean mussels in gorgonzola sauce with crispy ciabatta	260/60	480
Shrimp tempura with mango aioli sauce	190	350
Haloumi cheese with truffle honey and berries	250	440
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	145
Homemade red borscht with veal served with sour cream	300	225
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	105

Pasta and risotto

Spaghetti Carbonara homemade pasta with classic sauce and bacon	300	335
Creamy fettuccine with shrimp with cherry tomatoes and herbs	260	410
Risotto four cheese	300	315
Pumpkin risotto with smoked duck breast	350	375
Pasta with rabbit and mushrooms in a creamy sauce	340	485
Pasta with chicken and gorgonzola cheese	320	325
Risotto with porcini mushrooms and truffle flavor with cream sauce and parmesan cheese	340	450

Main Course

Juicy dorado fillet with artichokes, black olives and cherry tomatoes	250	620
Juicy veal with baked sweet potatoes and pepper sauce	250/50	650
Pork entrecote * with baked potatoes	100	175
Languid veal cheeks with truffle polenta	390	565
Chicken schnitzel on a cauliflower sauté	325	420
Stewed rabbit with mashed potatoes and mushrooms	320	545
Tiger prawns in sweet chili	250	655
Veal tongue on the grill with oyster mushrooms in a creamy sauce	170	335

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	390
Barbecue pork ribs*	100	195
Barbecued beef ribs*	100	210
Lyulya kebab made of chicken and spicy sauce	240	290
Turkey kebab juicy meat from the fire	100	210

Meat from hoser

MEAT ON THE BONE

Veal rack * served with garlic marmalade	100	255
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STEAKS

Filet mignon * we recommend medium rare	100	390
Ribeye steak (Argentina) *	100	550
NEW Veal steak with cheddar cheese	310	565

* 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	1700
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	510
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		
Mashed potatoes	180	135
with stracciatella and parmesan cheese		
Corn	100	89
cooked on an open fire		
French fries	150	125
Baked crispy sweet potato	180	225
Grilled vegetables	200	255
sweet pepper, mushrooms, zucchini, eggplant		
Fried potatoes	335	335
with oyster mushrooms and champignons		

Pastries

Bread plate	170	150
with truffle oil		
Grisini	100	95

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	280
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
Syrniki with custard and seasonal berries	250	285