



GRILL
РЕСТОРАН

SALADS

Salad with ripe tomatoes and
avocado with pumpkin seed oil
and sunflower sprouts 170g 420,-

Chicken Caesar salad 210g 450,-
*Iceberg lettuce, parmesan cheese, Caesar sauce,
croutons, cherry tomatoes, chicken fillet, spices*

Shrimp Caesar Salad 210g 570,-
*Iceberg lettuce, parmesan cheese, Caesar sauce,
croutons, cherry tomatoes, tiger shrimps, spices*

Tuna salad 180g 570,-
*Arugula, yellowfin tuna, mustard sauce, capers,
quail egg*

Salad with tiger prawns and mango 210g 650,-
Arugula, tiger prawns, mango, quinoa, avocado

Salad with crispy eggplant
and eel ^{NEW} 220g 750,-

Salad with Murmansk crab 210g 960,-
*Crab meat, arugula, avocado, tomato, homemade
mayonnaise sauce*

PASTA

Homemade pasta
with beef cheeks 270g 680,-
Pasta, beef cheeks, cream, tomato sauce

Homemade pasta with
Argentine shrimps 210g 680,-
Pasta, langoustines, olive oil, cherry tomatoes

Homemade pasta with
tuna and anchovy ^{NEW}  270g 680,-

DISHES PREPARED IN

JOSPER

BLACK ANGUS
«New York» Steak 100g 790,-
Served on homemade bread with truffle oil.
Recommended doneness: Medium rare

BLACK ANGUS
«Ribeye» Steak 100g 850,-
Served on homemade bread with truffle oil.
Recommended doneness: Medium

DRY AGED
Bone-in Ribeye 100g 890,-
Recommended doneness: Medium

DRY AGED
T-Bone 100g 890,-
Recommended doneness: Medium-rare.
Determined by the New York steak

«Tomahawk» steak for a company . 100g 870,-
A marbled steak for a company.
Recommended doneness: Medium

PRICE IS PER 100 G.

The cost of the dish will depend on its weight,
the waiter will tell you more about the portion size

DISHES PREPARED IN

JOSPER

Wagyu  100g 5100,-

Wagyu (jpn. 和牛, Japanese cow) is the name of the breeds of cows that are distinguished by a genetic predisposition to intense marbling and the content of unsaturated fats.

Approximate weight of the steak is 200 g

Rack of Lamb 100g 650,-

Yellowfin tuna (weight from 200g) 100g 570,-
Served with sauce based on Dijon mustard and honey

Blue halibut steak 100g 690,-
Served with lemon

Grilled salmon (weight from 200g) 100g 810,-
Served with yogurt sauce

PRICE IS PER 100 G.

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HOT DISHES

Kiev cutlet 250g 610,-
Natural chicken fillet cutlet with butter

Stewed duck breast with spelt, **NEW**
baked apple and red
wine sauceM 310g 680,-

Beef burger 350g 750,-
*Bun, beef steak, BBQ sauce, cheese,
sweet cucumber, tomato, lettuce*

Fried pike perch with potato-cheese
cream, poached egg and creamy
caviar sauce 320g 790,-
Pike perch, mashed potatoes, cheese, egg

Beef cheeks with potato
cream 300g 890,-
*Mashed potatoes, beef cheeks, red wine
and balsamic sauce*

Lamb shank with bulgur
and red wine sauce. 350g 910,-
Stewed lamb shank, bulgur, red wine sauce

Pike perch and halibut cutlet with **NEW**
crab and creamed peas 310g 950,-
Pike perch fillet, halibut fillet, crab, peas, cream

Beef Stroganoff with white
mushrooms 380g 950,-
Beef tenderloin, tomato, mushrooms, Cream

Tiger prawns in creamy
garlic sauce 250g 950,-
Prawns, garlic, greens, cream

Frying pan with fish and
seafood in cream. 280g 1350,-
*Squid, prawns, pike perch, salmon, cream,
cherry tomatoes, greens*

COLD STARTERS

Herring with garlic fried bread 200g 450,-
lightly salted herring, garlic fried bread

Olives in aromatic oil 100g 470,-

Meat delicacies GRILL  100g 490,-
Dry-cured sausage, Coppocola

Baked peppers 
with Stracciatella 230g 550,-
*Josper baked sweet pepper, creamy
stracciatella cheese, pepper sauce*

Cheese platter 160g 620,-
Parmesan cheese, blue cheese, big olives, nuts

Tuna carpaccio **NEW** 150g 620,-

Pancakes with red caviar **NEW** 140g 640,-

Home-salted red fish  100g 890,-

Beef tenderloin tataki **NEW**
with mushroom sauce 170g 930,-


Phalanges of Kamchatka crab from
Murmansk city (weight from 300g) 100g 1200,-
Served on ice

Beef Tartare **DRY AGED**  120g 610,-
*Dry-aged picanha cut, ciabatta, quail yolks,
ghee butter*

Marbled beef tartare
with truffle cream 170g 750,-
*Beef, onion, pickled cucumbers, capers,
Dijon mustard*

Tuna and salmon tartare
with avocado 130g 850,-
Tuna, salmon, avocado, capers, spices

Beef tartare on a bone marrow **NEW** 190g 860,-

Eel tartare with cucumber **NEW** 
and Stracciatella 130g 890,-
Eel, cucumber, cashew nut, Stracciatella cheese

HOT STARTERS

Garlic fried bread from
Borodinsky bread 150g 210,-
Served with garlic sauce

Cheese nuggets from
smoked mozzarella cheese 200g 380,-
Served with garlic sauce

Cauliflower with sesame sauce 150g 380,-

Crispy parcels with **NEW**
stewed duck 140g 490,-

Crispy shrimp and **NEW**
crab parcels 140g 550,-

Tiger prawns tempura
with wasabi sauce 160g 670,-
Tiger prawns, wasabi sauce

Crab cakes with spinach 210g 1250,-
Crab meat, shrimps, creamed spinach

SOUP

Chicken consommé.....	350g	350,-
<i>Rich chicken broth, quail egg, greens</i>		
Creamy mushroom soup.....	350g	350,-
<i>Champignon mushrooms, white mushrooms, potatoes, onion, cream</i>		
Pumpkin cream soup with shrimp and Stracciatella.....	350g	450,-
NEW 		
Meat Solyanka	350g	480,-
<i>Rich meat Solyanka with roast beef and smoked pork</i>		
Fish Solyanka	350g	490,-
<i>Rich fish Solyanka with pike perch and salmon</i>		

SIDE DISHES

Bulgur	150g	210,-
Spelt with white mushrooms.....	150g	210,-
NEW		
French fries.....	100g	210,-
Mashed potatoes.....	200g	210,-
Baked potatoes with garlic and herbs.....	200g	210,-
Potato croquettes.....	170g	210,-
NEW		
Grilled vegetables	150g	250,-
French fries with truffle oil and parmesan.....	110g	290,-

Spinach in cream with blue cheese. 100g 300,-

SAUCES



Barbecue sauce 50g 160,-

Ready-made culinary sauce

Tomato sauce **GRILL** 50g 160,-

Tomatoes, spices, garlic, olive oil

Creamy mushroom sauce 50g 160,-

Cream, white mushrooms, champignon mushrooms

Blue cheese mousse sauce 50g 160,-

Cream, blue cheese

Pepper mousse sauce 50g 160,-

Cream, pepper mix

BREAD AND BUTTER

Bread basket
(ciabatta, rye bread) 150g 200,-

Served with aromatic butter

DESSERTS

Sorbet   70g 150,-
(Apple-lime, Strawberry-banana)

Ice cream   70g 150,-
(Vanilla, Chocolate, Pumpkin)

Basque cheesecake **NEW** 120g 300,-

Chocolate fondant 160g 350,-
*Served with caramel sauce and
homemade vanilla ice cream*

Creamy strawberry heart ^{NEW} 150g 350,-

Eclair XXL 130g 350,-
with sour cream and caramel

Pavlova with mango and
vanilla ice cream 160g 350,-

Mango-passion fruit trifle with
chia and coconut milk 230g 430,-