




STARTERS

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| Garlic fried bread from Borodinsky bread..... | 150g | 210,- |
| <i>Served with garlic sauce</i> | | |
| Dry-cured sausage GRILL  | 50g | 280,- |
| <i>Dry-cured sausage</i> | | |
| Coppa  NEW | 50g | 280,- |
| <i>Dry-cured smoked pork neck</i> | | |
| Herring with garlic fried bread..... | 200g | 460,- |
| <i>Lightly salted herring, garlic fried bread</i> | | |
| Pickled vegetables NEW | 450g | 460,- |
| Crispy parcels with stewed duck..... | 140g | 520,- |
| <i>Stewed duck mince in spring roll dough, with onions and dill</i> | | |
| Milk mushrooms with white onion NEW and aromatic sunflower oil..... | 170g | 540,- |
| Baked peppers with Stracciatella  | 230g | 570,- |
| <i>Josper baked sweet pepper, creamy Stracciatella cheese, pepper sauce</i> | | |
| Oxtail aspic with creamy horseradish..... | 170g | 580,- |
| Olives in aromatic oil NEW | 100g | 580,- |
| Dry-aged beef carpaccio with Kampot pepper NEW | 100g | 640,- |
| Tuna tataki NEW | 170g | 680,- |
| <i>Tuna, kimchi, sesame oil</i> | | |

NEW

New dish



Made in GRILL

DRY AGED


Dry aging



Chef recommends

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| Tiger shrimps tempura with wasabi sauce..... | 160g | 670,- |
| Cheese platter | 160g | 790,- |
| <i>Parmesan cheese, blue cheese, big olives, nuts</i> | | |
| Roti with eel. | 190g | 860,- |
| <i>Wheat tortilla, avocado, eel, green onion, unagi sauce</i> | | |
| Tuna and salmon tartare with avocado | 130g | 900,- |
| <i>Tuna, salmon, avocado, capers, spices</i> | | |
| Home-salted red fish | 100g | 940,- |
| <i>Lightly salted trout, prepared in a special way by the chef</i> | | |
| Marbled beef tartare with truffle cream..... | 170g | 1040,- |
| <i>Beef, onion, pickled cucumbers, capers, Dijon mustard</i> | | |
| Phalanges of Kamchatka crab from Murmansk city ^{weight from 300g} | 100g | 1200,- |
| <i>Served on ice</i> | | |

SALADS

- Fresh vegetables salad** ^{NEW} 230g 390,-
Fresh tomatoes, cucumbers, sweet peppers, onions, radishes, olive oil
- Salad with eggplant and tomatoes** ^{NEW}  210g 480,-
Eggplant, tomatoes, cilantro, sesame oil
- Salad with avocado, cherry tomatoes and cilantro** ^{NEW} 180g 540,-
Dressed with olive oil
- Caesar salad with chicken** 210g 560,-
Iceberg lettuce, parmesan cheese, Caesar sauce, croutons, cherry tomatoes, chicken fillet, spices
- Tuna salad** 180g 640,-
Arugula, yellowfin tuna, mustard sauce, capers, quail egg
- Mimosa salad with salmon** 200g 650,-
Potatoes, egg, carrots, salmon, sauce
- Shrimp Caesar Salad** 210g 660,-
Iceberg lettuce, parmesan cheese, Caesar sauce, croutons, cherry tomatoes, tiger shrimps, spices
- Salad with tiger prawns and mango** 210g 760,-
Arugula, tiger prawns, mango, quinoa, avocado
- Salad with crispy eggplant and eel** 220g 810,-
Tomatoes, breaded eggplant, Unagi sauce, smoked eel, avocado
- Salad with Murmansk crab** 210g 1180,-
Crab meat, arugula, avocado, tomato, homemade mayonnaise sauce

SOUP

Chicken noodle soup 300ml 420,-
Rich chicken broth, quail egg, greens

Cream of white mushrooms ^{NEW}
and champignons soup 300ml 460,-
Served with cream and greens

Creamy salmon soup 300ml 490,-
Cream, salmon, fish broth, edamame beans

Meat Solyanka 300ml 560,-
*Rich meat Solyanka with roast beef and
smoked pork. Served with lemon and cream*



PASTA

Homemade pasta
with beef cheeks 270g 780,-
Pasta, beef cheeks, cream, tomato sauce

Homemade pasta
with Argentine shrimps 210g 780,-
Pasta, langoustines, olive oil, cherry tomatoes

Homemade pasta
with salmon and zucchini ^{NEW} 270g 780,-
*Pasta, salmon, zucchini, cream, flaked almonds,
pine nuts*

MAIN COURSES

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| Kiev cutlet | 250g | 650,- |
| <i>Natural chicken fillet cutlet with butter</i> | | |
| Marbled beef steak with lingonberry sauce NEW  | 250g | 740,- |
| Pike-perch cutlet with crab and truffle puree NEW  | 300g | 820,- |
| <i>Pike-perch, Murmansk crab, snow crab, cream cheese</i> | | |
| Beef burger | 350g | 820,- |
| <i>Bun, beef steak, BBQ sauce, cheese, sweet cucumber, tomato, lettuce</i> | | |
| Fried pike perch with potato-cheese cream, poached egg and creamy caviar sauce | 320g | 940,- |
| Creamy tiger shrimps skillet NEW | 250g | 1060,- |
| Marbled beef Shepherd's Pie NEW | 320g | 980,- |
| <i>Braised beef, cream, truffle oil, potatoes, parmesan</i> | | |
| Beef cheeks with potato cream | 320g | 1050,- |
| <i>Mashed potatoes, beef cheeks, red wine and balsamic sauce</i> | | |
| Pike perch and halibut cutlet with crab and creamed peas | 310g | 950,- |
| <i>Pike perch fillet, halibut fillet, crab, peas, cream</i> | | |
| Braised beef with Orzo and red wine sauce NEW | 300g | 1040,- |
| <i>Braised beef with Orzo pasta</i> | | |
| Lamb shank with bulgur and red wine sauce NEW | 350g | 1210,- |
| Crab & Spinach Patties | 210g | 1290,- |
| <i>Crab meat, shrimp, creamy spinach</i> | | |

DISHES PREPARED IN

JOSPER

«New York» Steak **BLACK ANGUS** 100g 850,-

*Served on homemade bread with truffle oil.
Recommended doneness: Medium rare*

«Ribeye» Steak **BLACK ANGUS** 100g 890,-

*Served on homemade bread with truffle oil.
Recommended doneness: Medium*

Bone-in Ribeye **DRY AGED** 100g 990,-

*Served with a sprig of rosemary and Maldon salt.
Recommended doneness: Medium*

T-Bone **DRY AGED** 100g 990,-

*Served with a sprig of rosemary and Maldon salt
Recommended doneness: Medium-rare.
Determined by «New York» steak*

«Filet Mignon» Steak **BLACK ANGUS** 100g 1260,-

*Medallion, thin cut of tenderloin.
Recommended doneness: Medium-rare*

 Wagyu steak 100g 4600,-

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.

Rack of lamb 100g 860,-

Salmon on a cedar plank 100g 860,-

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

SIDE DISHES

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|-------------------------------------------------|------|-------|
| Mashed potatoes..... | 200g | 240,- |
| French fries..... | 100g | 240,- |
| Baked potatoes with garlic and herbs..... | 200g | 240,- |
| Sweet potato fries with parmesan..... | 100g | 280,- |
| French fries with truffle oil and parmesan..... | 110g | 290,- |
| Spinach in cream with blue cheese..... | 100g | 310,- |
| Grilled vegetables..... | 150g | 340,- |
| Cauliflower with sesame oil..... | 150g | 390,- |

SAUCES

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|-----------------------------------------------------------------------------------|-----|-------|
| Barbecue sauce..... | 50g | 160,- |
| Creamy mushroom sauce..... <i>Cream, white mushrooms, champignon mushrooms</i> | 50g | 160,- |
| Cheese sauce..... | 50g | 160,- |
| Blue cheese mousse sauce..... <i>Cream, blue cheese</i> | 50g | 160,- |
| Tomato sauce GRILL <i>Tomatoes, spices, garlic, olive oil</i> | 50g | 220,- |
| Pepper mousse sauce..... <i>Cream, pepper mix</i> | 50g | 220,- |

BREAD

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| Bread basket (ciabatta, rye bread)..... <i>Ciabatta, rye bread, served with aromatic butter</i> | 150g | 220,- |
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DESSERTS

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| Ice cream  | 70g | 190,- |
| <i>Vanilla, Chocolate</i> | | |
| Basque cheesecake | 120g | 360,- |
| <i>Delicate dessert based on cream cheese, with a caramelized crust</i> | | |
| Eclair XXL | 130g | 360,- |
| <i>With sour cream and caramel</i> | | |
| Creamy strawberry heart | 150g | 380,- |
| <i>Creamy mousse with white chocolate, strawberries and caramel</i> | | |
| Pavlova with mango and vanilla ice cream <small>NEW</small> | 150g | 390,- |
| <i>Meringue, mango, homemade ice cream</i> | | |
| Apple and pear strudel | 150g | 440,- |
| <i>Caramelized apple and pear with raisins, baked in puff pastry, served with a cream based on fermented baked milk and sour cream</i> | | |
| Honey cake made from bird cherry flour with Altai honey | 150g | 440,- |
| <i>Bird cherry flour cakes with Altai honey, soaked in «Diplomat» cream</i> | | |
| Chocolate fondant | 160g | 390,- |
| <i>Served with caramel sauce and homemade ice cream</i> | | |