

СНЕЖИНА

**ГРИЛЬ
РЕСТОРАН**

STARTERS

Garlic fried bread from Borodinsky bread.....	150g	210,-
<i>Served with garlic sauce</i>		
Dry-cured sausage GRILL 	50g	280,-
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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 cherry tomatoes NEW	200g	310,-
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	170g	540,-
and aromatic sunflower oil		
Baked peppers with Stracciatella 	230g	570,-
<i>Josper baked sweet pepper, creamy Stracciatella cheese, pepper sauce</i>		
Olives in aromatic oil NEW	100g	580,-
Dry-aged beef carpaccio with Kampot pepper NEW	100g	520,-
Tuna tataki NEW	170g	560,-
<i>Tuna, kimchi, sesame oil</i>		

Tiger shrimps tempura with wasabi sauce..... 160g 670,-

Cheese platter 160g 820,-
Parmesan cheese, blue cheese, big olives, nuts

NEW
Roti with eel..... 190g 780,-
Wheat tortilla, avocado, eel, green onion, unagi sauce

Tuna and salmon tartare with avocado 130g 900,-
Tuna, salmon, avocado, capers, spices

Home-salted red fish 100g 940,-
Lightly salted trout, prepared in a special way by the chef

Marbled beef tartare with truffle cream..... 170g 1440,-
Beef, onion, pickled cucumbers, capers, Dijon mustard

Phalanges of Kamchatka crab
from Murmansk city ^{weight from 300g} 100g 1200,-
Served on ice

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

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 360,-
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 540,-
Cream, salmon, fish broth, edamame beans

Meat Solyanka 300ml 620,-
*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

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	250g	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	300g	1190,-
<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	980,-
<i>Braised beef with Orzo pasta</i>		
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

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.....	100g	290,-
Spinach in cream with blue cheese.....	100g	310,-
Grilled vegetables	150g	340,-
Cauliflower with sesame oil.....	150g	290,-

SAUCES

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

BREAD

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

DESSERTS

Ice cream..... 70g 190,-
Vanilla, Chocolate

Basque cheesecake 120g 360,-
Delicate dessert based on cream cheese, with a caramelized crust

Eclair XXL 130g 360,-
With sour cream and caramel

Creamy strawberry heart 150g 380,-
Creamy mousse with white chocolate, strawberries and caramel

Pavlova with mango and vanilla ice cream.....^{NEW} 150g 390,-
Meringue, mango, homemade ice cream

Apple and pear strudel 150g 440,-
*Caramelized apple and pear with raisins, baked in puff pastry,
served with a cream based on fermented baked milk and sour cream*

Honey cake made from bird
cherry flour with Altai honey 150g 440,-
Bird cherry flour cakes with Altai honey, soaked in «Diplomat» cream

Chocolate fondant..... 160g 390,-
Served with caramel sauce and homemade ice cream