

COLD DISHES

Beef tartar with plum and beetroot marmalade	75/70 g.	580 r.
Smoked beef on brioche with fresh sauce	270 g.	620 r.
Homemade meat gastronomy set <small>Roast beef, smoked turkey, duck breast, brisket of piglet</small>	200 g.	750 r.
Dorado ceviche with mango sauce	90 g.	570 r.
Salmon and red orange ceviche with ginger and citrus sauce	90 g.	620 r.
Crab with fresh spinach on homemade brioche	320 g.	1150 r.
Veal pate with Porto wine jelly	90 g.	420 r.
Smoked duck pate with black currant cream	90 g.	450 r.
Hummus with homemade pita	100 g.	350 r.
Herring pate	90 g.	370 r.
Cheese plate <small>Mantova, Cachotta, Cheese with blue mold, Grana Padano</small>	160 g.	1100 r.

SALADS

Chef-salad for summer <small>Salad mix with pear, cheese with blue mold, fresh raspberry sauce and pear chips with chili</small>	170 g.	650 r.
Salad mix with homemade roast beef and smoked carrot	150 g.	630 r.
Salad with fresh cucumbers, marinated black mushrooms and ginger and pineapple sauce	220 g.	420 r.
«Sicily» with chicken and fresh tomato chips	150 g.	480 r.
«Sicily» with shrimp and fresh tomato chips	150 g.	580 r.
Spinach leaves with crab, sweet tomato and cucumber sauce	170 g.	950 r.
Vegetable salad with turnips, radish and cream	150 g.	450 r.
Sorrel salad with young cheese	150 g.	520 r.
Timbal <small>Kamchatka Crab with creamy cheese, served in a sphere of salmon with mango and passion fruit sauce</small>	180 g.	1250 r.

GRILLED MEAT

Grilled meat for two people <small>Pleskavitsa, lamb chop, ½ chicken, beef steak</small>	500 g.	2900 r.	Denver Steak	300 g.	1200 r.
Chicken Tabaka	300 g.	650 r.	Picanha	500 g.	1200 r.
Grilled duck breast	200 g.	690 r.	Sirloin Steak	400 g.	1100 r.
Chicken breast <small>Served according to your choice: grilled or boiled</small>	200 g.	300 r.	New York Steak	350 g.	1600 r.
Rack of lamb	500 g.	1700 r.	Ribai Steak	400 g.	2800 r.

GRILLED FISH

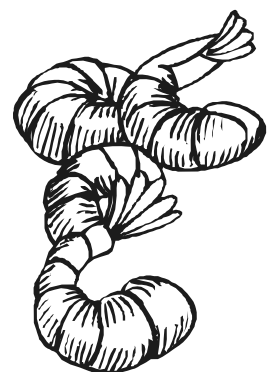
Grilled argentine shrimps	150 g.	750 r.	Grilled seafood	300 g.	1150 r.
Grilled tiger shrimps	180 g.	970 r.	Grilled fish and seafood for two persons <small>Shrimps, squids, mussels, sea bass, salmon, scallops</small>	450 g.	3100 r.
Grilled squids	100 g.	300 r.			

FISH AND SEAFOOD

Mussels <small>Sauce according to your choice: creamy or tomato</small>	350 g.	690 r.	Dorado <small>Served according to your choice: cooked in salt or grilled</small>	400 g.	850 r.
Buccinidae with squid <small>Sauce according to your choice: creamy or tomato</small>	200 g.	890 r.	Kamchatka Crab <small>Served according to your choice: trestino or creamy bisque</small>	500 g.	2950 r.
Murmansk cod fillet	180 g.	630 r.	Kamchatka Crab for 2-3 persons <small>The minimum portion - 700 g. Check the total weight with the waiter.</small>	100 g.	575 r.
Salmon fillet <small>Served according to your choice: grilled or steamed</small>	150 g.	800 r.			

DISHES SERVED ON ICE, TO WINE

Shrimps	500 g.	1200 r.
<small>From Magadan, northern - for a group of people</small>	1000 g.	2300 r.



SOUPS

Cream Soup of Young Potato with Turnips and Chicken Chips	350 g.	420 r.
Simmered Cabbage Soup «Shchi» with Beef Brisket and Porcini Mushrooms	350 g.	520 r.
Crab Soup with Fresh Spinach and Grapefruit	400 g.	890 r.
Goulash Soup	350 g.	570 r.

BREAD PAN

Somun	50 r.
Bread plate	100 r.
Classic ciabatta, with spinach	100 r.

HOMEMADE PASTA AND RISOTTO

FOR YOUR CHOICE: CLASSIC SPAGHETTI, SPAGHETTI NERO, SPAGHETTI WITH SPINACH.

Pasta with duck stew	300 g.	550 r.
Pasta with lamb stew	300 g.	610 r.
Fettuccine with crab	300 g.	890 r.
Spaghetti Nero with seafood	300 g.	750 r.
Pasta Carbonara	300 g.	520 r.
RISOTTO WITH MUSHROOMS	250 g.	490 r.
Risotto Nero with seafood	250 g.	750 r.

PIZZA AND FOCACCIA

Pizza with meat	300 g.	650 r.
Pizza with roast beef	300 g.	590 r.
Pizza with mushrooms	300 g.	520 r.
Pizza «4 cheeses»	300 g.	480 r.
Pizza Margarita	300 g.	390 r.
Focaccia with rosemary	100 g.	150 r.
Focaccia with pesto	100 g.	150 r.
Focaccia with parmesan and garlic	100 g.	150 r.
Focaccia with sun-dried tomatoes	100 g.	150 r.

MAIN DISHES

Turkey steaks with gnocchi in cheese sauce	200 g.	540 r.
Duck leg with pear in ginger	200 g.	680 r.

GUARNITIONS FOR MAIN DISHES

Fried potatoes with mushrooms	200 g.	300 r.
Mashed potatoes	150 g.	250 r.
Grilled vegetables	150 g.	250 r.
French fries	150 g.	250 r.
Homemade pasta with pesto sauce	200 g.	250 r.

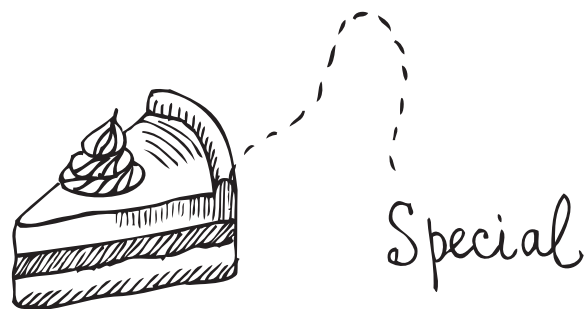
SAUCES

FREE SAUCE IS OFFERED FOR STEAK DISHES

Mustard sauce	40 g.	50 r.
Pepper sauce	40 g.	50 r.
Mushroom sauce	40 g.	50 r.
Spicy sauce	40 g.	50 r.
Blue cheese sauce	40 g.	50 r.
Ketchup	40 g.	50 r.
Sour cream	40 g.	50 r.
Soy sauce	40 g.	50 r.
Triestino sauce	40 g.	50 r.

DESSERTS

Cake «Three chocolates»	100 g.	380 r.
Poppy seed cake	150 g.	300 r.
Cake «Ptichiye moloko»	100 g.	270 r.
Almond and meringue mini cake	100 g.	270 r.
Panna cotta with raspberries	100 g.	230 r.
<small>Classic Italian creamy dessert with berry jam</small>		
Strudel with pear	150 g.	350 r.
<small>Austrian flour dessert in the form of puff pastry roll filled with pear, complemented with cherry sauce and vanilla ice cream</small>		
Honey cake «Medovík»	120 g.	320 r.
<small>Классический медовый торт со сметанно-сливочным кремом</small>		
Cake «Napoleon»	120 g.	320 r.
<small>Famous puff cake with creamy sauce</small>		
Ice cream of various flavors	50 g.	150 r.
<small>Chocolate, vanilla, pistachio</small>		
Homemade sorbet	50 g.	150 r.
<small>Basil-strawberry, wild berries, lemon, mango-ginger</small>		



ENJOY THE FLAVOR OF LIFE WITH US

STAGE

RESTAURANT

PRINCIPAL MENU