

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.
Set of home pates <small>Hummus, beef, duck</small>	300 g.	1100 r.
Herring pate	90 g.	370 r.
Cheese plate <small>Mantova, Cachotta, Cheese with blue mold, Grana Padano</small>	160 g.	1100 r.
Cheese plate «Burrata»	410 g.	3200 r.

DISHES SERVED ON ICE, TO WINE

Shrimps	500 g.	1200 r.
<small>From Magadan - for a group of people</small>	1000 g.	2300 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.
Summer salad with berries	170 g.	1200 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.
Burrata with tomatoes and focaccia	300 g.	1100 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.
Mix salads with home roast beef and duck breast	180 g.	1600 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.

GRILLED MEAT

Meat grill for 2 persons <small>Beefsteak, rack of lamb, chicken, meet steak</small>	500 g.	3200 r.	Rack of lamb <small>Served with baked eggplant</small>	200/150 g.	1700 r.
Duck breast «Magre»	200 g.	1800 r.	New York Steak	350 g.	1600 r.
Medallions of veal	150 g.	680 r.	Ribai Steak	400 g.	2900 r.
Beef steak in homemade pita	290 g.	620 r.	Flap meet	300 g.	1100 r.
Lamb steak in homemade pita	390 g.	850 r.	Flank Steak	300 g.	1200 r.

GRILLED FISH

Large Argentine shrimps on the grill	190 g.	1100 r.	Grilled fish and seafood for two persons <small>Shrimps, squids, mussels, sea bass, salmon, scallops</small>	450 g.	4200 r.
Grilled squids	100 g.	300 r.	Dorado <small>Served according to your choice: cooked in salt or grilled</small>	400 g.	850 r.
Grilled seafood	300 g.	1150 r.			

GRILLED VEGETABLES

Grilled vegetables XL <small>Mushrooms, eggplant, pepper, tomato, onion, corn, zucchini</small>	500 g.	650 r.
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HOT DISH

Duck breast with stewed pear, currant and rosemary	135/140 g.	950 r.	Dorado fillet with black buckwheat	320 g.	850 r.
Lamb fillet with pearl porridge and «Porto» sauce	220/65 g.	620 r.	Beef cheeks with smoked potatoes	150/220 g.	870 r.
Chef's signature chicken	400 g.	780 r.	Beef ribs «Prime Beef» with young potato and leek	350/140/45 g.	1700 r.
Home papardelli with baked beets and shrimp cream	350 g.	630 r.	Pasta Carbonara	300 g.	550 r.

FISH AND SEAFOOD

Salmon steak with citrus sauce and avocado mousse	170 g.	1300 r.	Kamchatka Crab for 2-3 persons <small>The minimum portion - 700 g. Check the total weight with the waiter.</small>	100 g.	850 r.
Wild salmon steak	180 g.	1600 r.	Kamchatka Crab <small>Served according to your choice: trestino or creamy bisque</small>	500 g.	4100 r.
Turbot	900 g.	3600 r.	Grilled prawns with buckwheat popcorn	100/80/60 g.	725 r.
Halibut fillet with spinach and dried tomatoes	160/170 g.	720 r.			

PIZZA, FOCACCIA, BREAD

Pizza Margarita	300 g.	420 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.
Bread plate		100 r.

GUARNITIONS FOR MAIN DISHES

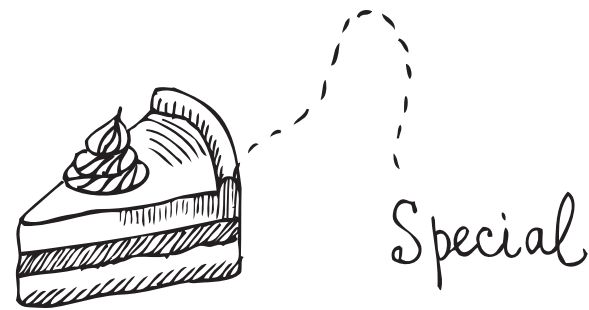
Smoked potatoes	220 g.	360 r.
French fries	130 g.	250 r.
Mashed smoked potatoes	200 g.	350 r.
Basmati rice	150 g.	250 r.
Sweet corn cob	1 pc.	250 r.
Grilled vegetables	150 g.	300 r.

SAUCES

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>Classic honey dessert with sour cream sauce</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>		



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STAGE

RESTAURANT

PRINCIPAL MENU