

MENU

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SALADS		
 Salad of green vegetables and leaves	140	950
 Tomato salad with avocado and cauliflower	175	950
 Country style salad	215	850
 Greek salad with farm goat cheese	250	1 350
King crab and avocado salad	160	2 750
King crab "Catalana"	185	2 750
Salad "Olivier" with quail and crab	220	1 850
Dressed herring	220	750
Seafood salad	210	2 900
Caesar salad with chicken	280	1 250
Caesar salad with shrimps	275	1 450
COLD STARTERS		
  Vegetable antipasti	270	1 650
Meat antipasti	210/ 80	2 450
 Assorted cheeses	230/ 100/ 50	2 450
 Burrata with tomatoes	125/ 125/ 5	1 250
 Beetroot carpaccio with goat cheese	140	1 050
 Vitello tonnato	220	1 450
 Tuna confit with fennel, orange and olives	200	1 850
 Salmon tartare	150	1 450
Salmon with sour cream and toast (light-salted or cold smoked)	90/ 20/ 20	1 250
Herring with potato pancakes and onions	200	650
Chicken liver and duck pate with onion jam	100/ 70	750
Beef tartare	145	1 800
Beef carpaccio	145	1 950
 Veal tongue with green sauce	100	850
HOT STARTERS		
 Fried scallop with truffle	70	1 600
Shrimp tempura (with citrus-almond sauce or wasabi sauce)	120/ 35	1 250
Eggplant Parmigiana	220	850
Escalope foie gras (with tangerine sauce or with berries)	80/ 50/ 20	3 100
SOUPS		
Borscht with garlic toast and lard	340/ 50/ 40/ 20	1 150
Cabbage shchi with beef	350/ 50	950
Chicken noodle soup	325	650
Sturgeon ukha	400	950
Seafood soup	400/ 50	2 100
 Minestrone	350	650
MAIN DISHES		
Red mullet with fennel and apple cream	130/ 50	1 400
Sicilian wild sea bass fillet	150/ 140	2 850
Pike, salmon and zucchini cutlet	140/ 140/ 20	1 650
Octopus with potatoes in tomato sauce	150/ 70/ 40	2 850
Homemade dumplings from three types of meat	160/ 50	950
Rabbit cabbage rolls	180/ 25	1 350
Beefsteak with egg and lettuce	180/ 65/ 20	2 850
Beef stewed in wine with polenta	230	1 850
Rack of lamb with eggplant	150/ 100/ 60	2 750
Duck leg confit with apple puree	160/ 60	1 350
Stuffed quail	200	1 650
Burger "Barvikha"	450/ 140/ 30/ 30/ 30	3 100

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GRILL		
Fish and seafood		
Fillet of wild sea bass	130/ 20/ 5	2 450
Salmon fillet	130/ 20/ 5	1 450
Scallop	80/ 20/ 5	2 100
Shrimps	80/ 20/ 5	1 200
Squids	80/ 20/ 5	850
Octopus tentacles	120/ 20/ 5	2 600
Assorted seafood	180/ 20/ 5	2 900
Meat and poultry		
Ribeye steak	290/ 20	4 950
Beef tenderloin tournedo	150/ 20	3 250
Chicken fillet	220/ 30	850
Chicken	135/ 20	1 250
SIDES		
Grilled asparagus	80	850
Grilled vegetables	215	650
Green buckwheat with mushrooms	210	650
French fries	130/ 50/ 50	450
Sweet potato fries	140/ 50	550
Mashed potatoes	150	550
Celery puree	150	750
Country style potato	180	450
Basmati rice	150	450
Spinach with garlic	95	450
PASTA AND RISOTTO		
 Spaghetti "Al Pomodoro"	280	850
 Spaghetti with tomato sauce and parmesan	300	950
Spaghetti "Carbonara"	340	1 050
 Tagliolini with truffle	260	1 950
Spaghetti with vongole and bottarga	320	1 650
Linguine with crab	340	2 900
Mezzi pakcheri with sea ruff	320	1 850
Ravioli with crab	230	2 100
 Ravioli with spinach and ricotta cheese	200	1 050
Agnolotti with beef stew	240	1 500
  Risotto with truffle	270	1 850
 Risotto with shrimps and orange	320	1 800
  Milanese style risotto	260	1 150
DESSERTS		
Honey cake with cheese ice cream	160	850
Millefeuille with strawberries	190	850
Tiramisu	160	850
Almond roll with mango	245	1 250
Trifle	145	850
  Original dessert "Pavlova" with vegan meringue	265	1 250
Warm chocolate cake with vanilla ice cream	140	850
  Vegan cheesecake with coconut sorbet	180	950
Apple tart with vanilla ice cream	190	850
Rum baba in Neapolitan style	135	850
   Assorted wild berries	150	1 500