

- APPETIZERS & SALADS -

- “Heh” from trout** **750P**
Crushed cucumbers, cucumber water and arugula leaves
- Beef tartare with rosemary and mushroom mousse** **1250P**
Cornbread crostini, beet sauce
- Salad with baked beets and cheese mousse** **750P** *veggie*
Mixed salad and raspberry dressing
- Salad with home-smoked catfish** **850P** *chef's choice*
Mixed salad, chopped cucumbers, roasted pepper sauce and smoked sour cream
- Salad with eel and fried romaine leaves** **890P**
Lime Mayo Sauce
- Caesar salad** *classic*
- with shrimps “Al Mojo” **1250P**
- with grilled chicken **990P**
- Salad with roast beef and caramelized pear** **1100P**
Mix salad, beets, pomegranate

— FOR THE GROUP —

- Cheese plate (small/big)** **1200/2200P**
6 types of cheese, homemade jam, honey, grissini, dates, grapes, walnuts
- Fish plate (small/big)** **1250/2100P**
Trout Gravlax, home-smoked catfish, trout hot smoked, Tapenade with anchovies, Ciabatta
- Antipasto (small/big)** **1250/2100P**
Pastrami, Salchichon, Parma ham, blue cheese mold, sun-dried tomatoes, olives, Ciabatta
- Assorted homemade pates** *bestseller* **850P**
Curd riet, avocado hummus, homemade chicken pate liver with pistachios and fig jam, Ciabatta



SOUPS

Traditional borsch

With smoked sour cream, lard and rye bread

690P

Tomato cream soup *veggie*

With sun-dried tomatoes, Stracciatella cheese and Ciabatta

690P

Fish soup with smoked catfish

With leeks, served with homemade croutons

690P

Cabbage cream soup with pickled pear *chef's choice*

With cauliflower, served with homemade croutons

690P

PASTA

Homemade pasta with trout

With zucchini and pistachio sauce

1050P

Homemade pasta with duck fillet pieces

With Ju sauce and Pecorino cheese

1050P

Homemade pasta with porcini mushrooms

In creamy sauce with mushroom powder

1050P



CRISPY BESTSELLERS

- Burger «Renartiss»** *bestseller* **1350P**
Beef cutlet, brioche bun, tomatoes, cucumber mustard relish,
smoked bacon, Cheddar cheese, French fries, ketchup
- Chef's Quesadilla** **1050P**
Wheat tortilla, grilled chicken, pickled pepper Jalapeño,
Cheddar and Mozzarella cheese, avocado sauce
- Tempura coconut shrimp** *chef's choice* **1050P**
With avocado sauce and sweet chili

PIZZA

- Provençal Roman pizza** **1050P**
With blue cheese and pear
- Roman pizza Margarita** **1050P**
- Roman Pizza Chorizo** **1050P**
With Chorizo sausage, Jalapeno peppers and roasted peppers
- Focaccia** **790P**
With pesto and parmesan
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- Bread basket** **290P**
Wheat and buckwheat bread, gray Parisian baguette, focaccia



— MAIN DISHES —

chef's choice

Fried catfish fillet 1200P

With parsnip mousse and spicy garlic sauce

Kamchatka sablefish fillet 1200P

Celery puree, grilled oyster mushrooms, mousse nuts and mozzarella cheese

classic

Beef Stroganoff 1350P

Slices of marbled beef with oyster mushrooms, in cream sauce. Served with mashed potatoes and pickled cucumber

Braised beef rib in port wine 1750P

With oyster mushrooms and spinach

Filet mignon 1900P

With baked sweet potato and coffee sauce

JOSPER

Flatfish 1250P

Marinated in olive oil and Worcestershire sauce and naturally fermented soy sauce

Trout roll with sage 1350P

Served with fried spinach and Champagne sauce

Chicken gherkin 1050P

With adjika sauce

Duck breast 1200P

With potato rösti, spruce sauce with sea buckthorn

Prime Ribeye Steak 3900P

Beef 180 days grain fed, with sauce from green pepper on moonshine

Alternative Steak Picanha 2700P

Black Angus beef with pepper sauce



SIDE DISHES

Grilled vegetables	650P
Zucchini, eggplant, fresh paprika, cherry tomatoes, oyster mushrooms	
Mashed potatoes	400P
French fries	550P

DESSERT

Apple strudel Filo	650P
Served with a scoop of ice cream	
Basque burnt cheesecake San Sebastian	650P
With blackcurrant confiture and Yuzu mousse	
Tiramisu	650P
With coffee liqueur	
Chocolate brownie Crocant	650P
With caramel-coffee sauce	
Chef's signature Napoleon	650P
Served with wine marinated pear	
Ice cream	220P
1 scoop of premium ice cream from St. Petersburg	
Sorbet	220P
1 scoop of premium sorbet from St. Petersburg	
Fruit plate (small/big)	950/1600P
With seasonal fruits	



WEBSITE



The price list with information for the consumer that meets the requirements of the Government of the Russian Federation of August 15, 1997 No. 1036 (as amended on October 4, 2012) "on the approval of the rules for the provision of public catering services" is located in the consumer's corner.

Presented to guests upon request. Public catering products and services provided comply with the requirements of GOST 30390-2013 "International Standard. Catering services. Catering products sold to the public. General technical conditions».

All prices are in rubles. Payment is made in rubles or major credit cards. Please inform us if you have any food allergies to any foods.

This publication is promotional material.

