

STARTERS

	Weight g	Price hrn
Eggplant spread, hummus, <i>pomegranate seeds, garbanzo beans</i>	250	189
Eggplant and bell pepper caponata, <i>goat cheese, spinach, paprika sauce</i>	200	169
Salmon tartar on a bed of avocado	200	249
Swordfish carpaccio, <i>avocado, capers,</i> <i>Parmesan, sweet chili sauce</i>	180	269
Beef carpaccio, <i>mache salad, balsamic,</i> <i>mustard dressing</i>	150	199
Smoked sardines <i>on rye toast, roasted bell</i> <i>peppers, sundried cherry tomatoes, taggiasca olives</i>	220	229
Sliced turkey breast <i>on toasted ciabatta, micado</i> <i>tomatoes, "caesar" sauce</i>	280	189

SALADS

Mozzarella di bufala caprese, <i>heirloom tomatoes, arugula, pesto</i>	250	249
Vegetable carpaccio <i>(squash, beet), baked apple,</i> <i>mixed salad, goat cheese, orange ginger dressing</i>	200	149
Warm mixed salad with prawns, <i>avocado,</i> <i>yoghurt bisque</i>	180	259
Octopus salad, <i>cherry tomatoes, piri piri pepper,</i> <i>sesame seeds, thyme, lime dressing</i>	180	269
Roasted duck breast slices, <i>mixed salad,</i> <i>baked apple, lime-mint dressing</i>	190	209

SOUPS

Cream of porcini	270	149
Vegetable consomme <i>(cabbages, bell peppers, roots, green beans, spinach)</i>	300	119
Zucchini cream soup with King prawns	300	199
Fish consomme <i>(prawns, salmon, sea bream, flatfish)</i>	300	229
Chicken broth with rabbit tortellini	220	119

PASTA

Tjarin with octopus, <i>yellow tomato concasse</i>	230	299
Salmon and spinach ravioli, <i>beurre blanc sauce</i>	230	249
Veal ravioli, <i>Parmesan cheese, Pelati tomato sauce</i>	240	219
Green ravioli with rabbit, <i>bacon, Parmesan, salsa verde</i>	200	189
Raviolo with spinach, <i>poached egg,</i> <i>truffles salsa</i>	200	199
Pancetta Carbonara	240	159
Fettuccine with chargrilled beef slices, <i>cream sauce</i>	230	169

FISH

	<i>Weight</i> <i>g</i>	<i>Price</i> <i>hrn</i>
Pan fried scallops, <i>green pea puree, saffron sauce</i>	270	399
Fire-roasted King prawns, <i>yellow tomato sauce,</i> <i>sweet chili, taggiasche olives, herbs</i>	250	269
Sauteed baby squid, <i>Nero Venere rice,</i> <i>cherry tomatoes</i>	300	369
King prawn tails, <i>black tortellini, bisque sauce</i>	210	259
Arctic char <i>(fire-roasted or steamed),</i> <i>spinach tortellini, sun-dried tomatoes, arugula</i>	290	319
Roasted sea bream fillet, <i>saffron lime sauce,</i> <i>potato puree</i>	230	319
Chargrilled flatfish, <i>basil mozzarella tortellini, artichokes</i>	260	319

MEAT

Georgian-style pan fried chicken, <i>thyme, garlic</i>	1 pc	279
Fire-roasted veal tongue, <i>roasted potatoes,</i> <i>tartar sauce</i>	330	249
Grilled free range chicken breast, <i>herbes de Provence, chili, steamed</i> <i>vegetables (zucchini, leek, sweet beans), ghee</i>	300	199
Grilled beef carpaccio roll, <i>vegetable ragu, demi glace</i>	300	259
Grilled filet steak, <i>marchand de vin sauce, roasted eggplant «pie»</i>	290	329
Australian BBQ beef rib <i>with heirloom tomatoes</i>	380	699
Oxtail pie	220	189

SIDES

Grilled vegetables <i>(zucchini, eggplant, tomato, bell pepper, celery)</i>	200	119
Wilted spinach <i>with butter</i>	100	159
Mixed salad <i>with tarragon, mint and basil</i>	120	129
Ash-roasted potato	180	89
Eggplant «pie» <i>with walnuts</i>	110	119
Porcini quinoa	220	229

DESSERTS

Vanilla panna cotta <i>with black grapes</i>	120	119
«Kyiv cake» <i>with berry confiture</i>	110	129
Cheesecake <i>with blackcurrant</i>	150	129
Chocolate banana cake	150	129
Triple chocolate cake	70	119
Blackcurrant nut cake, <i>dark chocolate</i> <i>hazelnut glazing, grape jelly (raw)</i>	130	129