

## STARTERS

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

## SALADS

<b>Winter Caprese</b> <i>(Mozzarella di bufala, beet)</i>	250	219
<b>Vegetable carpaccio</b> (squash, beet), baked apple, <i>mixed salad, goat cheese, orange ginger dressing</i>	200	149
<b>Warm mixed salad with prawns,</b> avocado, <i>yoghurt bisque</i>	180	259
<b>Octopus salad,</b> cherry tomatoes, piri piri pepper, <i>sesame seeds, thyme, lime dressing</i>	180	269
<b>Roasted duck breast slices,</b> mixed salad, <i>baked apple, lime-mint dressing</i>	190	209

## SOUPS

<b>Cream of porcini</b>	270	149
<b>Vegetable consomme</b> <i>(cabbages, bell peppers, roots, green beans, spinach)</i>	300	119
<b>Pumpkin soup</b> with Feta	300	119
<b>Cream of salmon</b>	220	149
<b>Chicken broth</b> with rabbit tortellini	220	119

## PASTA

<b>Green tagliatelle with cuttlefish,</b> <i>yellow tomato sauce, olives, artichoke, basil</i>	240	239
<b>Tjarin with octopus,</b> yellow tomato concasse	230	299
<b>Salmon and spinach ravioli,</b> beurre blanc sauce	230	249
<b>Veal ravioli,</b> Parmesan cheese, Pelati tomato sauce	240	219
<b>Green ravioli with rabbit,</b> <i>bacon, Parmesan, salsa verde</i>	200	189
<b>Raviolo with spinach,</b> poached egg, <i>winter truffles salsa</i>	200	199
<b>Pancetta Carbonara</b>	240	159
<b>Fettuccine with chargrilled beef slices,</b> cream sauce	230	169

## FISH

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

## MEAT

<b>Georgian-style pan fried chicken,</b> <i>thyme, garlic</i>	1 pc	<b>279</b>
<b>Fire-roasted veal tongue,</b> <i>roasted potatoes,</i> <i>tartar sauce</i>	330	<b>249</b>
<b>Grilled free range chicken breast,</b> <i>herbes de Provence, chili, steamed</i> <i>vegetables (zucchini, leek, sweet beans), ghee</i>	300	<b>199</b>
<b>Grilled beef carpaccio roll,</b> <i>vegetable ragu, demi glace</i>	300	<b>259</b>
<b>Grilled filet steak,</b> <i>marchand de vin sauce, roasted eggplant «pie»</i>	290	<b>329</b>
<b>Duck confit with apples</b>	300	<b>289</b>
<b>Oxtail pie</b>	220	<b>189</b>

## SIDES

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

## DESSERTS

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