



LIGHT STARTERS

Rye eclairs with poultry pate and pickled pear	650.-
Roast beef with potatoes truffle cream, porcini mushrooms, pickled onions	900.-
Crab tartlets corn mousse, lemon gel	1000.-
Scallop tartlets baked eggplant cream, pondu sauce with bernoisette oil, coriander	900.-

SALADS AND APPITAISER

Assorted cheeses taleggio, parmesan, brie, gorgonzola	1500.-
Tomatoes with feta cheese zucchini kimchi, kalamata olives, basil oil, ramiro pepper	850.-
Salad with kamchatka crab crab, avocado, tomatoes	3000.-
Burrata Nova Artisana with yellow tomatoes and physalis pumpkin, sorrel and arugula pesto	1400.-
Beef tartare pickled vegetables, mustard, parmesan cheese; served with French fries	1100.-
Tartare of sea trout with romaine lettuce and tomato-mango sauce	950.-
Green salad with broccoli and avocado cream romano salad, watercress, zucchini	900.-
Sakhalin scallop margelan radish sorbet, apple, almond cream	1500.-
Black truffle "Périgord" to enhance your dishes	10 grams 1400.-

CAVIAR

served with traditional condiments: Russian pancakes, shallots, eggs, sour cream & chives

Salmon caviar	28gr 1100.-	56gr 2200.-	113gr 3300.-
Sevruga caviar	28gr 3500.-	56gr 7000.-	113gr 13000.-
Sturgeon caviar	28gr 4200.-	56gr 8400.-	113gr 14000.-
Beluga caviar	28gr 14500.-	56gr 29000.-	113gr 58000.-
Fermented cucumbers DVK FARM 2 complimentary shots of Onegin vodka			1600.-

Please note that when servicing more than 8 guests, a service fee of 10 %
of the total bill is charged

If you have any food allergies, please let us know



HOT APPETISER

Baked eggplant tomatoes, cream of parmesan cheese, sorrel pesto	850.-
Ravioli with porcini mushrooms parmesan cheese broth with parsnips and truffle	1700.-
Donuts with crab and shrimp golden salad , sauce with horseradish and tomatoes	1300.-
Shrimp with bisk sauce spinach and fennel salad	1900.-

SOUPS

Green shchi sorrel, spinach, confit duck, poached egg	1100.-
French onion soup aged cheese, white wine, baked croutons	1200.-
Poisson soup seafood, strong crustacean broth, garlic croutons with rui sauce	1600.-

MAIN DISHES

Halibut dried tomato, buerre blanc sauce, vongole, spinach, young peas	2200.-
Whole flounder in a garlic sauce with capers and parsley	1800.-
Salmon sea buckthorn hollandaise sauce, pea pods, cauliflower	2200.-
Grilled octopus pepper sauce, tomatoes	2800.-
Beef cheek smoked prunes, fried potatoes, spinach, parmesan	1700.-
Beef tenderloin mashed potatoes, milk whey sauce, vegetable caramel	2700.-
Braised lamb in red wine sauce, pickled cucumber, raita, corn tortillas	1800.-
Cheeseburger Au Jus marble beef patty, cheese, onion marmalade, jus sauce	2000.-
Roast Duck Fillet with parsnip gratin, cauliflower cream and pickled plum	1800.-
Venison pelmeni cranberries, smoked sour cream	1900.-
Black truffle "Périgord" to enhance your dishes	10 grams 1400.-

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WINES BY THE GLASS

125 ml

Sparkling wine

La Gioiosa Prosecco DOC Brut, Villa Sandi - Italy	1200.-
Lanson Black Label Brut AOC, Champagne - France	2800.-

White wine

Albarino, Medusa – Spain	950.-
Chardonnay, Foraneo Reserva – Chile	950.-
Sauvignon Blanc, Paddle Creek – New Zealand	1150.-
Sauvignon Saint-Bris, Jean-Marc Brocard - France	1650.-

Rose Wine

Caberten Franc/Krasnostop - Skalistyj Bereg – Russia	850.-
Vinho Verde - Mare & Grill – Portugal	950.-

Red wine

Tempranillo, Proximo Rioja, Marques de Riscal - Spain	850.-
Pinot Noir, Coleccion Privada– Argentina	1050.-
Valpolicella Classico, Domini Veneti – Italy	1150.-
Grand Bateau Rouge, Chateau Beychevelle - France	1300.-
Malbec du Clos, Clos Triguiedina – France	1500.-
Cabernet Franc, LeGato - Russia	1600.-



BEER

330 ml

AF Brew Tram 16 — Russia	500.-
AF Brew Black Magic — Russia	500.-
AF Brew Bus 22 Electro, Non-Alcohol — Russia	500.-
Von Witte — Russia	700.-
Petrus — Belgium	950.-
Von Witte - Draft — Russia	300/ 500 ml 450.- / 650.-
Apple Cider - Draft — Russia	300/ 500 ml 500.- / 650.-

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SOFT DRINKS

Still water / Sparkling water

San Benedetto - Italy	250 ml / 750 ml	370.- / 750.-
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Dausuz - Russia	500 ml	500.-
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Lemonade

Evervess cola, lime, orange	330 ml	400.-
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J. Gasco cacaocola, ginger beer, tonic	200 ml	490.-
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Homemade Lemonade mango-passion fruit, cucumber-mint, tarragon, hazelnut aloe, thyme-black currant, orange-karkade	300 ml	700.-
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JUICES

Bottled orange, apple, tomato, pineapple, cherry, cranberry	200 ml	450.-
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Fresh orange, grapefruit, pineapple, apple, carrot, celery, mix	300 ml	700.-
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TEA	500 ml
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Black tea

English Breakfast	
Darjeeling	
Earl Grey	800.-
Ceylon	

Green tea

Jasmine	
Sencha	800.-
Milky Ooloong	

Herbal and berry tea

Garden berries	
Chamomile	800.-
Rooibos	

SELECTED CHINESE TEA	500 ml
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Mao Feng — Yunnan
Teguanin Gaoshan — Fujian
Da Hong Pao — Fujian
Xiao Zhong — Fujian
Shu Puer Gunting — Yunnan

850.-

COFFEE

Ristretto	450.-
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Espresso	450.-
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Espresso macchiato	500.-
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Double espresso	550.-
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Americano	550.-
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Cappuccino	600.-
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Flat white	600.-
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Latte	600.-
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Cocoa	600.-
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Glace	750.-
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