


Appetizers

- Assorted fish platter 150/50 570 rub
cold-smoked salmon, salmon weak salting, butterfish smoke-dried
- Herring salted with flavored oil and potatoes 100/90 210 rub
- Assorted cold cuts 200/40 480 rub
tongue, baked ham, roast beef, chicken roll, mustard, tomatoes, olives
- Beef carpaccio 100/55 460 rub
- Veal tongue with horseradish
jelly and fresh vegetables 100/110 410 rub
- Russian farm-style bacon (salo) with cucumber 100/110 430 rub
- Cheese selection 180/65/50 590 rub
Parmigiano, Maasdam, Ramzes, Mozzarella, Spiced cheese, Dorblu
- Fresh vegetables plate 260/50 290 rub
Cerry tomatoes, cucumbers, bell peppers, garden radish, greens
- Pickled vegetables 380 330 rub
tomatoes, cucumbers, sour cabbage, pepper



Salads

- Rome salad with chicken 185 430 rub
Chicken stuffed peppers, salad mix, croutons, cherry tomatoes
- Rome salad with salomon 205 440 rub
Salmon, salad mix, croutons, cherry tomatoes
- Rome salad with shrimps 185 470 rub
Tiger shrimps, mix of salads, croutons, cherry tomatoes

- **Salad with grilled vegetables and veal** 250 520 rub
*salad made with mixed lettuce, grilled vegetables and warm roast beef,
filled with Italian sauce with green basil*
- **Salad with duck breast and arugula** 185 360 rub
With honey mustard sauce and caramelized cherry
- **Salad with grilled calamari** 240 420 rub
*With mixed lettuce and vegetables with dressing based on olive oil
with addition of orange juice*
- **Salad with flambéed chicken liver** 280 365 rub
With mixed salad and cornichons creamy pear sauce
- **Salad with tongue and roast vegetables** 210 310 rub
- **Salad with cottage cheese and berries in season** 280 340 rub
With ginger-honey sauce
- **Warm salad with seafood** 265 590 rub
Mussels, tiger shrimp tails, squid fillet with roasted vegetables
- **Salad from Mr. Olivier** 275 570 rub
Tongue, beef, cornichons, mix salad, cherry tomatoes and sauce "Olivier"
- **Capital, as it was in the Metropole** 250 420 rub
Chicken fillet, cucumber, potatoes, shrimp, mixed salad, sauce "Caesar"
- **Macedonian salad with spicy cheese** 250 390 rub
With vegetables and balsamic sauce
- **Philadelphia** 240 460 rub
Salted salmon with cream cheese, Apple salsa and marmalade and avocado



Hot appetizers

- Prawn tails in sweet and sour sauce 140/70/20 870 rub
- Gratin of mussels 290/50/35 560 rub
Mussels baked with mushrooms in sauce with cheese
- Warm appetizer of eggplant with DorBlu
a mild creamy cheese and honey-ginger sauce 170 480 rub
- Pate of eggplant, baked
ripe tomatoes with mozzarella 120/30 240 rub
- Quail with spicy vegetables 30/160/15 460 rub
- Julienne of chicken with mushrooms 260 360 rub
Served in a rustic style bread
- Grilled chicken wings 200/50/50 310 rub



Soups

- Fish soup 220 330 rub
- Russian soup with honey and Mattila 310/40 260 rub
- Meat Solyanka with mushrooms on a triple broth 290 290 rub
- Soup with homemade chicken and noodles 300 190 rub
- Onion soup 250 260 rub
- Mushroom cream soup with pine nuts 215 260 rub
- Tom Kha with seafood 320 410 rub
- Cheese cream soup 280 320 rub
- Soup Shurpa 350/10 320 rub
Rib of beef with young vegetables

Pasta

- Carbonara 350 450 rub
fettucine, bacon, prosciutto, cherry tomatoes, cream sauce
- Frutty Di Mare 400 580 rub
fettucine, shrimps, mussels, salmon, squid , cream sauce
- Margherita 340 420 rub
fettucine,tomatoes, Mozzarella cheese
- Formadzhi quad 350 450 rub
fettucine, Parmigiano, Ramzes, Mozzarella, Dorblu

Ravioli

- With Muscovy ducks 150/90 330 rub
- With spinach and shrimp 150/90 380 rub
- Salmon 150/115 390 rub

Garnish

- Fried potatoes with mushrooms 280 160 rub
- Potato wedges 150 100 rub
- French fries 150 110 rub
- Rice with vegetables 150 100 rub
- Grilled vegetables 150 250 rub

Bread

- A big basket of bread 150 50 rub
- A small basket of bread 75 30 rub



Hot fish dishes

- Red dragon 140/100/25 640 rub
Sea bass with soy sauce
- Halibut fillets on the grill with tomatoes and zucchini 140/125 720 rub
With lime sauce
- Salmon steak on the grill 200/40/25 690 rub
- Baked salmon steak with vegetable julienne
and sauce with fresh herbs 145/85/25 660 rub
- Sea bass on the grill 250/40/45 870 rub
- Grilled Dorado with potatoes Chateau and olives 250/165 660 rub



Hot dishes of poultry and rabbit

- Chicken fried Russian 180/130/60/50 390 rub
With garlic sauce, pickled cucumbers and tomatoes
- Chicken Oriental with teriyaki sauce 180/150 370 rub
- Baked duck breast with orange sauce 140/150/50 430 rub
- Chicken fillet with a sauce Dor blue 140/150/50 470 rub
- Rabbit with pistachio and mushroom sauce 180/125/30 495 rub
- Chicken "Kiev" with mashed potatoes 200/215 360 rub



Hot dishes from meat

- The milk veal medallions 150/50/40 780 rub
With smoked bacon and sauce
- Beef roast, stewed in sauce 185/145/40 590 rub
- Ribeye of beef 3040 rub
- Steak Chuck roll with sauce "Porto" 280 /45/50 980 rub

- Steak breast of veal 200/20/40 920 rub
 - Goulash Hungarian in black bread with bacon 400/50 560 rub
 - Loin of lamb with Tian of vegetables 170/110/30 760 rub
 - Steak "Bugina" 200/150/100/20/50 580 rub
- Pork neck with rustic potatoes, fresh vegetables and BBQ sauce*
- Pork tenderloin grilled with potatoes Chateau 160/150/50 560 rub
 - Roast lamb with Provencal Ratatouille 150/150 810 rub
 - Skewers of breast of veal 200/60/40 920 rub
 - Grilled pork 200/60/40 660 rub
 - Skewers of lamb 200/60/40 710 rub
 - Kebab from pork 200/60/40 480 rub
 - Kebab meat lamb 200/60/40 510 rub

Desserts

- Cake "Baileys" 115 250 rub
- Chocolate fondant with vanilla ice cream 150 250 rub
- Crepes with cream and berry sauce 200 210 rub
- Cake "Limoncino" 115 220 rub
- Cheesecake Trio 230 270 rub
- Cake "Mango Passion Fruit" 120 210 rub
- Cake "Napoleon" 110 150 rub
- Cake "Praline" 110 170 rub
- Strudel Viennese with Apple and cinnamon 100/50/45 230 rub
- Strudel Viennese cherry 100/50/45 230 rub
- Vanilla ice cream 75/15 110 rub

with a topping of your choice: chocolate, walnut, caramel
