

MENU

M E N U

HOMEMADE DRINKS

Cranberry / sea buckthorn mors / feijoa compote / 250 / 1000 ml 250 / 1000

SEAFOOD*

Oyster Pink Jolie /1 pc 650

Oyster Murotsu /1 pc 650

Oyster Sakura /1 pc 650

Oyster Fin de Claire /1 pc 650

Sea urchin /100 g 450

Vongole in Sauce (*creamy sauce, wine sauce, provencal sauce*) /100 г 320

Far Eastern scallop live /100 г 450

Kamchatka crab /100 г 1250

PLATTERS

Ossetian pies

with lamb and pecan nuts /400 g 750

with potatoes and cheese /400 g 690

with chopped veal /400 г 750

Pickles (*sauerkraut with cranberries, brined tomatoes, light-salted cucumbers, bamboo*) /360 g 650

Fish (*slightly salted salmon, slightly salted salmon, halibut, smoked catfish*) /240 g 1350

Meat (*bresaola, coppa, salami, dried duck*) /125 g 820

Cheese (*comté, raclette, camembert, parmesan*) /290 g 1450

Black caviar /50/100/250 g 3800/7600/19000

COLD STARTERS

Kamchatka crab phalanges Rouille sauce and melted butter /price per 100 g 1450

Duck pate, homemade jam and hazelnuts /130 g 570

Mountain trout tartare, watermelon radish and fermented garlic /150 g 870

Beef tartare with pike caviar and parmesan /185 г 820

Slightly salted salmon, sorrel and sour cream /130 g 680

Stracciatella with persimmon and tarragon pesto /230 g 950

Scallop, persimmon and sea buckthorn /190 g 890

Olives and Parmesan /150 g 550

Veal tails jelly with heaven apples /230 г 580

* Price per 100 g of raw product as presented in the aquarium, including shell

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MINI STARTERS

Mini eclairs with red caviar /90 g630
Mini eclairs with black caviar /90 r	1450
Crab, guacamole and watermelon radish /110 g950
Roast beef, cucumber and mustard sauce /145 g640
The Black Sea anchovy forshmak /165 r450

SALADS

Grilled chicken with couscous, tomatoes and spinach /210 g610
Avocado with tomatoes, cucumbers and quinoa /290 g590
Green salad with stracciatella and tangerines /260 g720
Crispy eggplants, sweet tomatoes and Chinese sauce /260 g.680
King crab, avocado and radish /180 g.	1350
Olivier salad with veal tongue and red caviar /220 r620
Persimmon, goat cheese and sun-dried tomatoes /220 r680

HOT STARTERS

Kolduny with porcini mushrooms and Poshekhonsky cheese /180 g690
Risotto with porcini mushrooms and parmesan /270 g890
Suluguni cheese charcoal smoked with pomegranate sauce /170 g630
Black Sea rapana with tomatoes and fresh horseradish /230 g.750
Ravioli with Kamchatka crab /280 r810
Celery lasagna with mushrooms /200 r890

SOUPS

Mushroom soup with emmer /300/40 g.690
Onion soup and Gruyere cheese /350 g.690
Pumpkin cream soup, parmesan and mushrooms /350 g590
Borsch with farm duck and calf tongue pie and sour cream /350/50/50 g580
Rich fish soup with the Black Sea grass carp and pike perch /400 g630

 We accept rubles and major credit cards.

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FISH

Black cod with tomatoes and sea asparagus /250 g	1250
Black Sea goatfish with tartar sauce /280 g.	780
Black Sea garfish with tartar sauce /100 g	420
Mountain trout, wild rice and guacamole /230 g	1090
Halibut with vongole and brussels sprouts /260 g.	1250

MEAT & POULTRY

Lamb tongues with smoked potatoes and black pepper sauce /260 g	850
Stewed veal cheeks with potatoes au gratin and spinach /270 g	990
Flank steak with baked pumpkin /275 g	1050
Duck fillet, Jerusalem artichoke and black currant sauce /260r.	1150

GRILL

Sterlet barbecue /per 100 g	590
 Salmon with teriyaki sauce	790
Ribeye steak /100 g*.	1250
Fillet Mignon / Chateaubriand /100 g*	1400
Rack of lamb /per 100 g	790
 Chicken with miso sauce /1 pc	830
Black Sea home-style fried turbot fish /100 r	850

VEGETABLES

Asparagus, parmesan and sorrel /150 g	870
Grilled vegetables with chimichurri sauce /300 g.	410
Mashed potatoes with parmesan /200 g	420
Home-style potatoes /270 g.	490
Grilled broccoli in coriander sauce /230 g.	450
Grilled avocado /200r	750

 - Dishes from a wood oven

* Weight of raw product.

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SWEETS

Blueberries, tarragon and baked milk ice cream /200 g560
Pavlova with mango and chestnut honey /180 g540
Honey cake with cherries and sour cream ice cream /200 g490
Millefeuille with strawberry sauce /200 g470
Brioche, persimmon and ice sour cream /230 g490
Plum tart and vanilla ice cream /220 g540
Homemade ice-cream (<i>vanilla, chocolate, strawberry, black bread, elderberry</i>) /1 scoop/50 g150
Sorbet (<i>black currant, lemon-lime, strawberry</i>) /1 scoop/50 g150

FOR TEA

Tea platter delights (<i>selection of homemade sweets</i>) /120 g420
Jam (<i>walnut, strawberry</i>) /100 g200
Honey (<i>chestnut, herbal</i>) /50 g.200

FRUIT AND BERRIES

Seasonal fruits /100 g250
Seasonal berries /100 g350

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