

PICKLES

Pickled cucumbers / tomatoes	380
Fermented cabbage (sauerkraut)	380
Honey mushrooms / butter mushrooms salted	550
Porcini mushrooms marinated	780
Milk mushrooms in sour cream	830

STARTERS

Oysters (Japan)	/ 1 pc	750
Murmansk sea urchin		420
Sea urchin, new season carrot mousse, Karelian trout roe, honey		550
Brown bread sandwich with mullet bottarga		850
Bread with black caviar		1 850
Raspberry tart, Uzbek tomatoes, trout caviar ice cream, blackcurrant shoots		720
Murmansk salmon, sea-buckthorn sauce, ryazhenka cream cheese, buckwheat chips		920
Sakhalin scallop, melon, goat cheese cream, almond		1 490
Olyutorskaya herring, fresh cheese, hazelnuts, red cabbage puree, pickled beetroot		570
Murmansk mackerel, pistachio sauce, bell pepper jelly, cilantro		1 230
Voronezh beef tartare, sorrel, honey, dried beef, green pea sauce		720
Khanty-Mansi venison, foie gras, porcini mushrooms, lemongrass		980
Meat delicacies (deer, duck, maral, bear)		1 150

SALTED AND SMOKED FISH

Cured toothfish lard	560
Salmon Gravlax	1 120
Siberian muksun	1 150

SALADS

Vinaigrette salad (Russian beet salad), mushroom oil, sour cream with beets	720
Olivier (Russian salad) from baked vegetables, beer boiled king crab, capers, tarragon	1 200
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 230
Lettuce leaves, smoked salmon, poached egg, red caviar	1 380

HOT STARTERS

Buckwheat pancakes, sturgeon caviar, poached egg, romano and dandelion sauce	1 630
Far Eastern Octopus, coconut kefir, baked eggplant	1 450
Scallop, Krasnodar rice, pumpkin sauce, chamomile mousse	1 200
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 100
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	980
Potato, enoki mushrooms, lavender sour cream, crispy jerusalem artichoke.	870

SOUPS

Mushroom soup, celery root, potatoes, egg, bulgur	900
Viziga broth, fried pies (rastegai), pickled radish	1 450
Okroshka, sea urchin, scallop	1 260
Pomor fish soup with halibut, salmon, cream, pink salmon caviar	1 580
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	950

If you have any allergies, please inform your waiter.

MAIN COURSE

Baked eggplant, sorrel, spinach and milk oolong sauce	850
Corn porridge, Kamchatka crab, pine nuts	1 900
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	1 760
Murmansk salmon, vongole broth, celery dumplings	2 490
Halibut, smoked pork belly sauce, cauliflower, mushrooms	1940
Far Eastern black cod, bulgur, asparagus, rapana broth, fir oil	2 370
Sterlet baked in salt with Abkhazian lemons	/ 100 g 720
Cabbage roll with Astrakhan beluga sturgeon, mushroom sauce, sturgeon caviar	2 480
Tatar turkey, pecan sauce, Jerusalem artichoke	1 390
Nizhny Novgorod duck breast, pumpkin and rose sauce, eggplant cream, pecan	1 750
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 550
Voronezh beef bavet, roasted bell pepper sauce, raspberries	1 900
Dagestan rack of lamb, broccoli, spinach mint and anchovy sauce, pistachio.	3 600

DESSERTS

Cottage cheese casserole, Karelian cloudberry sauce, chocolate, crispy seaweed	750
Fir Pavlova, mint mousse, Crimean strawberry, cocoa marshmallow	750
Gingerbread sponge cake, condensed milk mousse, chicory	750
Ice cream, blueberry, waffle, cocoa crumble	750
Pistachio meringue, cream cheese, raspberry	750
"More than honey" Ice cream with Altai honey, honey cake, lemon mousse, mead	750
Porcini mushroom mousse, malt ice cream, fried white chocolate, peach jelly	750
Chocolate, not chocolate, crushed sorrel ice cream, Peruvian mint	750
Cherry ice cream, sturgeon caviar (12g), olive oil, chocolate cookies	1 400