

| WINE ACCOMPANIMENTS                          |      |
|----------------------------------------------|------|
| CHEESE PLATE                                 | 1700 |
| Brie 50 g                                    | 450  |
| Grand Noir 50 g                              | 600  |
| Gorgonzola 50 g                              | 450  |
| Gorgonzola Pecantha 50 g                     | 500  |
| A COLLECTION OF AGED CHEESES                 | 1500 |
| Parmigiano 50 g                              | 600  |
| Romeo 50 g                                   | 600  |
| Old Amsterdam 50 g                           | 650  |
| A COLLECTION OF DELICATESSEN MEAT            | 1900 |
| Coppa 50 g                                   | 650  |
| Prosciutto 50 g                              | 550  |
| Mortadella 50 g                              | 500  |
| Chorizo 50 g                                 | 600  |
| Spianata 50 g                                | 600  |
| ANTIPASTI                                    | 1900 |
| A COLLECTION OF OLIVES                       | 790  |
| Olives 50 g                                  | 350  |
| Chopadelo olives 50 g                        | 350  |
| Gordal Olives 50 g                           | 350  |
| Artichokes 50 g                              | 630  |
| Sun-dried tomatoes 50 g                      | 550  |
| Capers 50 g                                  | 550  |
| RAW                                          |      |
| Beef tartare with cheese gougères            | 1190 |
| Tuna tartare with grilled avocado            | 890  |
| Trout tartare with ponzu and tomatoes        | 1190 |
| Wild shrimp with citrus                      | 690  |
| Scallop crudo with cucumber and herbal sauce | 990  |

| APPETIZERS                                                                                                               |     |
|--------------------------------------------------------------------------------------------------------------------------|-----|
|  CHICKEN LIVER PATE WITH CANDIED FRUITS | 890 |
| DUMPLINGS WITH TRUFFLE                                                                                                   | 450 |
| PORCINI MUSHROOMS WITH PARMESAN FOAM                                                                                     | 950 |
| VEAL WITH TONNATO SAUCE                                                                                                  | 890 |
| OCTOPUS CARPACCIO WITH RAMIRO PEPPERS                                                                                    | 690 |

| SALAD                                                                      |      |
|----------------------------------------------------------------------------|------|
| GREEN SALAD WITH ALMOND DRESSING                                           | 830  |
| LARGE GREEN SALAD WITH ALMOND DRESSING                                     | 1600 |
| BURRATA WITH RAMIRO PEPPERS                                                | 890  |
| SALAD WITH SMOKED DUCK, ROASTED ROMANO AND DRESSING                        | 990  |
| FRESH VEGETABLES WITH YALTA ONIONS, GRAPE SEED OIL AND SALTY CHEESE        | 790  |
| LARGE PORTION OF VEGGIES WITH YALTA ONIONS, GRAPESEED OIL AND SALTY CHEESE | 1500 |
| TOMATOES WITH MALDON SALT, TWO TYPES OF OIL AND FRESH HERB                 | 730  |
| NICOISE                                                                    | 990  |
| SALAD WITH HOT SMOKED CODFISH                                              | 650  |
| SALAD WITH CRAB, MANGO AND FRESH SALAD LEAVES                              | 2100 |
| SALAD WITH VEAL AND TRUFFLE                                                | 990  |

| SOUP                                                |      |
|-----------------------------------------------------|------|
| CHEEKS OF FIVE KINDS OF MUSHROOMS                   | 650  |
| TOMATO SOUP WITH MOZZARELLA                         | 690  |
| COLD TOMATO SOUP WITH VEGETABLE CAVIAR              | 650  |
| CHICKEN BROTH WITH CHICKEN MEATBALLS AND QUAIL EGGS | 690  |
| MEDITERRANEAN FISH CHOWDER                          | 1190 |
| SPANISH SOUP WITH CALF TAILS                        | 890  |

| FOR THE COMPANY                                           |       |
|-----------------------------------------------------------|-------|
| SEABASS WITH LEMON AND HERBS                              | 2300  |
| GRILLED SEA PLATEAU (shrimps, octopus, squid, baked crab) | 18000 |
| T-BONE DRY-AGED 1kg                                       | 16000 |
| TOMAHAWK DRY-AGED 1kg                                     | 14000 |
| CRAB SAN SEBASTIAN                                        | 19000 |
| LAMB FLANK 1kg                                            | 15000 |

| BREAKFAST                                                                     |      |
|-------------------------------------------------------------------------------|------|
| served from noon till 11 pm                                                   |      |
| EGGS                                                                          |      |
| Omlette with freshly baked ciabatta and green leaves                          | 650  |
| Three fried eggs with freshly baked ciabatta and green leaves                 | 490  |
| Israel shakshouka                                                             | 790  |
| Egg Benedict on milk bread with gravlax salmon, bearnes sauce and sevok onion | 1390 |
| Omlette a la Mere Poulard with mushrooms and Parmesan cream                   | 990  |
| Beefsteak                                                                     | 1390 |
| Scramble with mortadella                                                      | 1490 |
| Fried eggs with beef tartar                                                   | 590  |

|                                                      |      |
|------------------------------------------------------|------|
| NOT EGGS                                             |      |
| Vareniki with herbs and smoked cottage cheese        | 550  |
| Avocado toast                                        | 890  |
| CROISSANT                                            |      |
| Croissant with prosciutto and mozzarella             | 850  |
| Croissant with honey and whipped butter              | 610  |
| PORRIDGE                                             |      |
| Porridge of five cereals with dried duck             | 790  |
| Millet porridge with caramelized berries and kozinak | 730  |
| POTATO PANCAKES                                      |      |
| Zucchini pancakes with salmon gravlax                | 1450 |
| Root vegetable pancake with veal                     | 990  |
| SWEETS                                               |      |
| Ricotta cheesecakes                                  | 1100 |
| Caramelized ryazhenka with sorbet                    | 590  |

| SPECIAL OFFER |  |
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| GIFT CERTIFICATES                                                                                |  |
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| GIFT CERTIFICATES AVAILABLE                                                                      |  |
| This material is an advertising booklet, please ask manager for detailed information about menu. |  |

| FISH                                             |      |
|--------------------------------------------------|------|
| HALIBUT WITH CONFIT VEGETABLES AND VELOUTÉ       | 1650 |
| SALMON IN WAX WITH CREAMY SPINACH                | 1750 |
| PIKEPERCH WITH CAULIFLOWER CREAM AND OLIVE SAUCE | 1390 |
| BLACK COD WITH ARTICHOKES AND CARAMEL            | 1750 |
| SQUID WITH ROASTED TOMATOES                      | 1150 |

| MEAT & POULTRY                                                                   |      |
|----------------------------------------------------------------------------------|------|
| CHICKEN BREAST WITH CONFIT VEGETABLES AND DEMIGLACE SAUCE                        | 930  |
| RABBIT STEWED WITH SOUR CREAM AND VEGETABLE RATATOUILLE                          | 1250 |
| BOVINE TAILS WITH PITTIMUS AND TAPENADE                                          | 1550 |
| DUMPLINGS WITH WILD BOAR AND TRUFFLE                                             | 650  |
| DUCK BREAST WITH PARSNIP PUREE AND STEW OF GREEN PEAS, CARROTS AND SMOKED BUTTER | 990  |

| GRILL          |      |
|----------------|------|
| FILET MIGNON   | 3300 |
| RIBEYE         | 6500 |
| NEW YORK       | 3500 |
| MACHETE 100 g  | 890  |
| TUNA           | 1150 |
| OCTOPUS 100 g  | 790  |
| SQUID 100 g    | 990  |
| SHRIMPS 100 g  | 900  |
| SCALLOPS 100 g | 1600 |

| VEGETABLES                                                     |      |
|----------------------------------------------------------------|------|
| DRIED BEET IN BLACKCURRANT TARES WITH CURD CREAM AND PISTACHIO | 650  |
| BAKED CARROTS WITH HOLLANDAISE SAUCE                           | 590  |
| GRATIN WITH MUSHROOM DEMIGLACE                                 | 650  |
| POZHARSKY SOY CUTLETS WITH VEGETABLE ZHU AND YAMS              | 1450 |

| PASTA                          |      |
|--------------------------------|------|
| WITH PORCINI MUSHROOMS         | 790  |
| CACHO & PEPE                   | 550  |
| MARINARA AND MOZZARELLA        | 890  |
| CARBONARA ITALIAN/AMERICAN     | 790  |
| WITH SEAFOOD                   | 1490 |
| WITH TAILS                     | 1500 |
| WITH SHRIMPS AND WINE SAUCE    | 1390 |
| WITH RABBIT AND TRUFFLE SAUCE. | 1490 |

| FLATBREAD                      |      |
|--------------------------------|------|
| WITH EGGPLANT AND TAHINI       | 730  |
| WITH THREE CHEESES AND TRUFFLE | 1190 |

| DESSERT                                        |     |
|------------------------------------------------|-----|
| FRUIT SORBET/ ICE CREAM                        | 290 |
| BLANCMANGE                                     | 690 |
| CHOCOLATE FONDANT                              | 890 |
| FRESH BERRIES WITH SORBET AND RASPBERRY ESPUMA | 890 |
| SAN SEBASTIAN CHEESECAKE                       | 890 |
| TIRAMISU                                       | 690 |
| APPLE TART                                     | 690 |