

розетта

panoramic restaurant



LEAVE FEEDBACK



ONLINE MENU



BONUS CARD

BREAKFAST

until 4 p.m.

*balanced, satisfying,
brought to perfection
– breakfast from the chef daily*

 syrniki with jam,
sour cream and almonds 680 ₺

scramble with shrimp
on tartine with spicy sauce 790 ₺

potato hashbrown
with salmon 890 ₺

breakfast - constructor 310 ₺
*fried, scrambled or eggs
6 minutes + salad mix*

ADD TO BREAKFAST

tambov ham 290 ₺

shrimps 310 ₺

parmesan 240 ₺

fresh cucumbers 180 ₺

fresh tomatoes 230 ₺

bacon 260 ₺

pickled radish 220 ₺

low salt salmon 520 ₺

tartine / brioche with butter 250 ₺

SNACKS

antipasti 1380 ₺
*coppa, biquino peppers, arugula, parmesan,
grissini, tomato confiture, olive mix*

 french fries with truffle aioli
and parmesan 420 ₺

olive mix 620 ₺

shrimp with wasabi sauce 890 ₺

halibut cheesecake 980 ₺

 salmon carpaccio 1080 ₺

 mini burrata with seasonal berries 1190 ₺

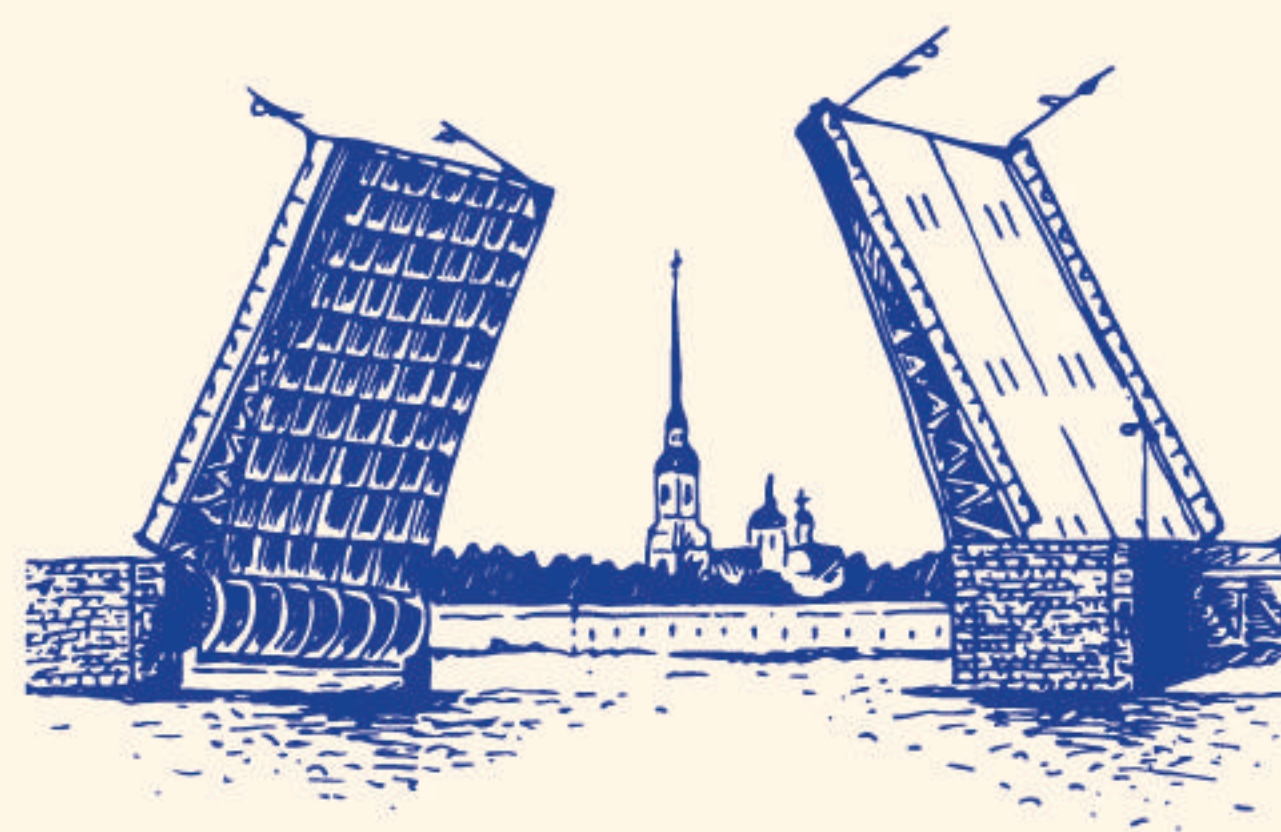
beef tartare 940 ₺

vitello tonnato 920 ₺

chicken liver pate 820 ₺

 truffle buns 880 ₺

tartine / brioche with smoked butter 280 ₺



ROMAN PIZZA

 margherita with smoked tomatoes 740 ₺

four cheeses 890 ₺

mortadella and pistachios 940 ₺

panchetta and parmesan mousse 890 ₺

 shrimp and arugula 940 ₺

SALADS

 green salad 840 ₺

 salad with warm beef tongue and avocado 1040 ₺

 salmon salad and fresh grapefruit 1090 ₺

shrimp salad, orange and fennel 920 ₺

–30% ON ALL DISHES ON WEEKDAYS FROM 12 P.M. TO 4 P.M.

IF YOU ARE ALLERGIC TO ANY FOODS, PLEASE INFORM THE WAITER!

 top dish

 chef recommends

 vegetarian dish

SOUPS

	pumpkin ministoria	720 ₺
	beetlets with smoked duck	840 ₺
	gaspacho with shrimp	980 ₺

DESSERTS

*we do not guarantee that our desserts
will not make you addictive
– eat with caution*

	pavlova gorizonty	890 ₺
	homemade ricotta with apricot jam	790 ₺
	warm berry pie with gelatto	720 ₺
	Mille-feuille with fresh raspberries and passion fruit curd	820 ₺
	sorbet / gelatto	320 ₺

MAIN COURSE

	rigatoni in a tomato sauce with vegetables	960 ₺
	fettucini with beef cheeks	980 ₺
	pennet with shrimp and dried tomatoes	980 ₺
	baked eggplant with yogurt and tomato jam	960 ₺
	crispy chicken with romaine salad	920 ₺
	duck breast with celery puree	980 ₺
	asche steak with mushroom sauce and young peas	1290 ₺
	beef tongue with porcini mushrooms and bulgur	1240 ₺
	steamed salmon with broccoli puree	1390 ₺
	baked halibut with grapefruit and fennel	1390 ₺



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COFFEE AND MORE

espresso / doppio	280 ₺ / 320 ₺
americano / large americano	280 ₺ / 320 ₺
cappuccino / large cappuccino	320 ₺ / 380 ₺
flat white	350 ₺
latte	350 ₺
raf umami-caramel	490 ₺
cocoa with marshmallows	420 ₺
matcha latte	420 ₺
bumble coffee	430 ₺
espresso-tonic	380 ₺
alternative milk coconut / almond / lactose-free	+90 ₺

TEA

assam	490 ₺
sencha	490 ₺
milk oolong	520 ₺
earl gray	520 ₺
buckwheat tea	540 ₺
herbal tea	540 ₺
currant-ginger	640 ₺
mango-lime	690 ₺
rose-passion fruit	720 ₺

FRESH AND LEMONADE

freshly squeezed juices orange/grapefruit	540 ₺
strawberry-assam	420 ₺
redcurrant-vanilla	480 ₺
gooseberry-cucumber-feijoa	480 ₺
raspberry-passion fruit	480 ₺

SOFT DRINKS

water meyer still / sparkling	420 ₺
juice il primo	430 ₺
coca-cola <i>original</i>	490 ₺
the gardenist tonic water	420 ₺

NON-ALCOHOLIC COCKTAILS

aperitivo spritz non-alcoholic aperitif, tonic, orange	590 ₺
lychee spritz lychee, yuzu, quinine, lotus	590 ₺
love is... strawberries, wild strawberries, tropic mix, condensed milk	590 ₺

COCKTAILS FOR BEST SUMMER

truly refreshing
favorites in St. Petersburg

♥ strawberry spritz martini fiero, bitter orange, strawberry, cucumber, sparkling wine	820 ₺
♥ papa carlo spritz lab №38 vanilla tonka bean, lemongrass, elderberry, sparkling wine	820 ₺
♥ oolong highball milk oolong, peach, sparkling wine	820 ₺
japanese spritz lychee, yuzu, lotus, sparkling wine	850 ₺
currant mule ginger cordial, Lab N° 38 blackcurrant-elderberry, lime	850 ₺
man. negroni <i>cocktail at the table</i> martini riserva bitter, mango vermouth, gin	820 ₺
pear punch <i>cocktail at the table</i> pear distillate, lime cordial	820 ₺
crystal colada <i>cocktail at the table</i> takamaka blanc, pineapple, coconut	820 ₺
chocolate martini martini fiero, lab №38 vanilla tonka bean, chocolate, orange	850 ₺
soviet lemonade bourbon, popcorn, pear, cream soda	850 ₺
passion compote oakheart original, passion fruit, ginger, cinnamon	850 ₺
lychee tini gin, lychee, quinine, lime	850 ₺
martini fiero & tonic	820 ₺
mystical cocktail  with a prediction	1080 ₺

WINES BY THE GLASS

SPARKLING WINE

bio bio bubbles extra dry
italy, veneto

820 ₺

abbazia, fiorino d'oro prosecco
italy, veneto

850 ₺

martini prosecco rose d.o.c.
italy, veneto

870 ₺

martini brut
italy

870 ₺

WHITE WINE

peter mertes, riesling *semi-dry*
germany, rheinhessen

790 ₺

weingut heninger, bergkonig
gruner veltliner
austria

830 ₺

lake road, paddle creek *semi-dry*
sauvignon blanc
new zealand, marlborough

890 ₺

RED WINE

kwv shiraz *semi-dry*
uar, western cape

790 ₺

hacienda lopez de haro crianza
spain, rioja

830 ₺

trapiche, pure malbec
argentina, mendoza

870 ₺

NON-ALCOHOLIC WINE

cielo zero, cielo
italy

830 ₺





WINE LIST

SPARKLING WINE

martini brut <i>italy</i>	4700 ₺
villa sandi, valdobbiadene prosecco superiore docg <i>italy, veneto</i>	6900 ₺
vilarnau, cava reserva brut <i>spain, catalonia</i>	5900 ₺
simonsig, kaapse vonkel brut <i>south africa, western cape</i>	6900 ₺
andre delorme, cremant de bourgogne brut <i>france, bourgogne</i>	7700 ₺

RED WINE

domini veneti, la casetta <i>semi-dry</i> valpolicella classico superiore ripasso <i>italy, veneto</i>	9900 ₺
riecine, chianti classico <i>italy, tuscan</i>	12900 ₺
marques de riscal reserva <i>spain, rioja</i>	9900 ₺
anima nua cor viu tinto, cellers domenys <i>spain, conca de barbera</i>	4100 ₺
raymond, prototype zinfandel <i>usa, california</i>	6400 ₺
nigl, point blauer zweigelt <i>austria</i>	5900 ₺
estelar carmenere, santa carolina <i>chile, central valley</i>	3900 ₺
kaapzicht, pinotage <i>south africa, stellenbosch</i>	5700 ₺
дивноморское, вечерница, вторая линия <i>russia, krasnodar krai</i>	4500 ₺
loco cimballi, pinot meunier <i>russia, crimea</i>	4800 ₺

ROSE AND ORANGE WINE

listel, grain de gris <i>france, languedoc-roussillon</i>	5100 ₺
loco cimballi, orange <i>russia, crimea</i>	4800 ₺

WHITE WINE

domaine herve azo, petit chablis <i>france, burgundy</i>	9900 ₺
michel redde et fils, petit f... pouilly-fume <i>france, loire valley</i>	7900 ₺
domaine tariquet, sauvignon blanc <i>france, cotes de gascogne</i>	8300 ₺
bertani, soave <i>semi-dry</i> <i>italy, veneto</i>	8900 ₺
la scolca, gavi <i>italy, piedmont</i>	7700 ₺
dr. loosen, riesling blue slate dry <i>germany, mosel</i>	8700 ₺
villa wolf, riesling dry <i>germany, pfalz</i>	7900 ₺
bodegas horacio gomez araujo, el ilusionista verdejo <i>spain, rueda</i>	6700 ₺
raymond, prototype chardonnay <i>usa, california</i>	7300 ₺
nigl, point grüner veltliner <i>austria</i>	6300 ₺
kaapzicht, chenin blanc <i>south africa, stellenbosch</i>	5700 ₺
estreia vinho verde doc <i>semi-dry</i> ponte da barca <i>portugal, minho</i>	3900 ₺
loco cimballi, riesling <i>russia, crimea</i>	4800 ₺
усадьба дивноморское, холодный туман <i>russia, krasnodar krai</i>	5300 ₺
криница, aroma <i>sweet</i> <i>russia, krasnodar krai</i>	6900 ₺

NON-ALCOHOLIC WINE

dr. lo riesling <i>semi-sweet</i> <i>germany, mosel</i>	4700 ₺
dr. lo riesling sparkling <i>semi-sweet</i> <i>germany, mosel</i>	4400 ₺
passitivo pinot grigio <i>italy</i>	4300 ₺

VERMOUTHS

nordes white	430 ₺
nordes red	430 ₺
martini fiero	370 ₺
martini extra dry	370 ₺

LIQUEURS

prunella mandorlata	790 ₺
campari	530 ₺
aperol	470 ₺
takamaka coco	530 ₺

GIN

bombay sapphire	590 ₺
bosford	590 ₺
tanqueray	610 ₺
cross keys blackcurrant	630 ₺
ukiyo yuzu japan	990 ₺

WE RECOMMEND FOR A DIGESTIF

*we made this selection,
for your gastronomic journey
over St. Petersburg ended in style*

AMARO AND BITTERS

mirto di sardegna	530 ₺
amaro montenegro	570 ₺
fernet branca	580 ₺
cynar	690 ₺

JEREZ AND PORTO

barros ruby	490 ₺
tio pepe palomino fino jeres	590 ₺
pedro ximenez el candado	740 ₺

BEER AND CIDER

af brew <i>we are local</i>	560 ₺
bullevie's ciders	980 ₺

WHISKEY

dewar's white label highland	530 ₺
dewar's 8 y.o. portuguese smooth highland	570 ₺
dewar's 8 y.o. french smooth highland	570 ₺
dewar's 8 y.o. caribbean smooth highland	570 ₺
benriach 12 y.o. speyside	890 ₺
bowsaw small batch bourbon usa	830 ₺
jameson irish	660 ₺

TEQUILA AND MEZCAL

raicila estancia	1290 ₺
espolon blanco	730 ₺
espolon reposado	830 ₺

VODKA

onegin	490 ₺
grey goose	530 ₺
lab N°40	430 ₺
ukiyo rice japan	990 ₺

COGNAC

il pirus di nonino	1690 ₺
seven tails xo	990 ₺
h by hine vsop	1230 ₺
camus vs	790 ₺

RUM

oakheart original	530 ₺
angostura ageo 5 years	630 ₺
takamaka blanc	570 ₺
takamaka zenn	590 ₺