

BREAKFASTS

12:00-16:00

Scramble with chanterelles on brioche <i>special veg</i>	740
Big Country Breakfast	780
Shrimp scramble on tartine with spicy sauce	740
Benedict with Tambov Ham	820
Syrniki with Sour Cream and Fruit Paste <i>veg</i>	590
French Toast with Salted Caramel and Ice Cream <i>veg</i>	640

GRILL MENU *from 16:00*

Squid in Ginger Sauce with Pineapple Rings	940
Black Tiger Shrimp with Green Butter	1620
Cornish Hen with Corn Aioli	1060
Whole Sea Bass with Lime Sauce	1840
Steak Picanha with potatoes and chimichurri	1680
Oyster Mushrooms with Smoked Sour Cream <i>veg</i>	490
Corn on the Cob with Parmesan <i>veg</i>	590
Ramiro Peppers with Stracciatella and Basil <i>veg</i>	640
Homemade Pita with Yogurt Sauce <i>veg</i>	340

STARTERS

Chanterelle tartare with lingonberry mousse <i>special</i>	820
Hummus with chanterelles and zaatar <i>special veg</i>	740
Antipasti <i>marinated peppers, coppa, salami, Parmesan cheese, grissini, pear jam, olives, black olives</i>	1380
Marinated Halkidiki and Kalamata olives <i>veg</i>	420
Baked Camembert with cranberry confit <i>veg</i>	1290
Beef tartare with potato chips and black garlic aioli	760
Ramiro pepper stuffed with mushrooms <i>veg</i>	690
Vitello Tonnato	890
Pâté with cranberry confit and tartine	680
Parmesan donuts with crab	1080
Shrimp with spicy mango	780
Tartine/Brioche with Whipped Butter <i>veg</i>	280

SALADS

Niçoise Salad with Anchovies and Tuna Steak	980
Steak Salad with Ramiro and Lemongrass Dressing	840
Vegetable Salad with Feta with Feta and Basil <i>veg</i>	780
Salad with Coppa and Pumpkin	820
Salad with Shrimp, Plums, and Gorgonzola	820

SOUPS

Pumpkin Cream Soup with Stracciatella <i>veg</i>	640
Fish soup with Cancer	1080
Fragrant Crab Gazpacho	1180

MAIN COURSE

Beef Stroganoff with Chanterelles <i>special</i>	1280
Scallops with celery root puree	1360
Braised Cheeks with Roasted Potato Purée	1090
Gorgonzola Nocchi <i>veg</i>	880
Crab orzo	1480
Zander with crushed coconut peas	980
Cheeseburger with Marble Beef and Cheddar Cheese	1190
Duck Leg Confit with Celery Root Cream	1140

DESSERTS

Pavlova Gorizonti	840
Basque Cheesecake with Fermented Baked Milk	620
Honey Panna Cotta with Sea Buckthorn	620
Warm berry pie with vanilla ice cream	680
Banana Banoffee	590
Chocolate Brownie with Peanuts	660
Sorbet / Gelato 50g <i>veg</i>	280

COFFEE & MORE

Espresso	220
Americano	320
Cappuccino	380
Truffle Raf	490
Matcha latte	420
Cocoa with marshmallows	420
Bumble coffee	490
Espresso-tonic	440
Alternative milk coconut / almond / lactose-free	+90

HOMEMADE

Fresh juices 540
Orange / grapefruit

WITH ICE 0,3

Melon—matcha 460
Kiwi—basil 460
Sorrel—tarragon 460
Raspberry—passion fruit 460

WARM 0,9

Coconut oolong 640
Sage chamomile 690
Rose passion fruit 720

SOFT DRINKS

Water Edis 420
Still/sparkling
Juice Zuegg 460
Coca-Cola *original* 490
The Gardenist Tonic Water 420

TEA 0,9

Assam 490
Sencha 490
Milk oolong 520
Earl Grey 520
Buckwheat 540
Herbal blend 540

NON-ALCOHOLIC COCKTAILS

Aperitivo spritz

Non-alcoholic aperitif, tonic, orange
580

Lychee spritz

Lychee, yuzu, tonic, lotus
580

Sober Negroni

Non-alcoholic vermouth, bitter, gin
580

Love is...

*Strawberry, wild strawberry, tropical mix,
condensed milk*
580

COCKTAILS

Strawberry spritz *on tap* 780
Martini Fiero, bitter orange,
sparkling wine, strawberry, cucumber

Kaffir highball *on tap* 780
Kaffir lime, gin, almond

Bounty spritz *on tap* 780
Takamaka Coco, coconut, cocoa beans,
sparkling wine

Japanese spritz 820
Личи, юдзу, лотос, игристое вино

Currant mule 820
Ginger cordial, blackcurrant distillate, lime

Raspberry cream 820
Raspberry gin, raspberry, cream,
parmesan

Soviet lemonade 820
Bourbon, popcorn, pear, cream soda

Passion compote 820
Oakheart Original, passion fruit, ginger,
cinnamon

Lychee tini 820
Gin, lychee, quinine, lime

Martini Fiero & Tonic 780

TABLE-SIDE COCKTAILS

Man. Negroni
Martini riserva Bitter, mango vermouth, gin
780

Pear Punch
Pear distillate, lime cordial
780

Crystal colada
Takamaka Coco, Takamaka Blanc, pineapple, coconut
780

BEER AND CIDER

AF Brew	0,33 <i>we are local</i>	560
Sidra Val de Boides	0,75	1490
Artis Reine Cidre	0,75	890

