



DESSERTS

BURO. TSUM - 1750

Pavlova with fresh berries - 1550

Pistachio fondant with raspberry sorbet - 990

Basque cheesecake with fresh berries - 1150

Pie with seasonal berries - 1250

Apple tarte 2.0 - 950

Honey cake - 950

Tiramisu with pistachio and raspberry - 1250

Churros with nut crème anglaise - 750

«Nuts» with condensed milk - 650

Ensemble de dégustation by PRESIDENT - 1850
Degustation set by PRESIDENT

CANELE

Tonka bean/ Chamomile cream/ Yuzu cream
390

FRUITS AND BERRIES

Raspberries (50 g) - 990

Strawberry (50 g) - 750

Blueberry (50 g) - 650

Pineapple (100 g) - 990

ICE CREAM

Caramel / Strawberry / Vanilla / Chocolate
450

SORBET

Raspberry / Mango & passion fruit /
Lemon / Coconut / Sorrel
450

SPECIAL MENU

BEEF CARPACCIO
WITH CHIMICHURRI
SAUCE 🍴
- 1950 -

our wine choice for this dish:
Poggio ai Ginepri.
Tenuta Argentiera / Toscana
125 ml
- 1300 -

EMPANADAS
WITH CRAB
AND SPICY MAYO 🍴
- 950 -

EMPANADAS
WITH MOZZARELLA
AND HERBS
- 750 -

CAMEMBERT
AND TRUFFLE
CONSOMMÉ PIE
- 1450 -
our wine choice for this dish:
Villa Donoratico. Tenuta
Argentiera / Toscana, Bolgheri
125 ml
- 2100 -

CALAMARI SALAD
WITH MANGO
AND AVOCADO
- 1350 -

BAKED UZBEK
TOMATOES
WITH ARGENTINE
SHRIMP 🍴
- 1750 -

ROTTI
WITH BULL'S TAILS
AND AVOCADO 🍴
- 1350 -

MARBLE BLACK COD
WITH SHISO AND SPINACH
- 1950 -
our wine choice for this dish:
Vermentino Eco di Mare. Tenuta
Argentiera / Toscana
125 ml
- 1400 -

ASADO BEEF RIBS
WITH SWEET POTATOES
AND TZATZIKI
- 3250 -
our wine choice for this dish:
Argentiera. Tenuta Argentiera /
Bolgheri Superiore
125 ml
- 3650 -

BBQ DUCK SALAD
WITH GINGER AND PICKLES
🍴
- 1350 -

CRISPY CUCUMBERS
WITH RADISHES
AND SPICY OIL 🍴
- 750 -

BAKED SNAILS
WITH TOMATOES
AND HERBS 🍴
- 1650 -

CRAB SCHNITZEL
WITH SMOKED CREAM 🍴
- 6500 -
our wine choice for this dish:
I Pianali Rosato. Tenuta
Argentiera / Toscana
125 ml
- 1600 -

BAKED LEEKS
WITH JAMON
AND CROUTONS
- 1150 -

BAKED LOBSTER
WITH ORZO AND BASIL 🍴
- 19000 -

LIVE LOBSTER
100 g
- 2800 -



MENU

绿色菜单

القائمة الخضراء



СИСТЕМА
ЛОЯЛЬНОСТИ

Loyalty program

Система лояльности не действует для компаний
более 8 человек и на специальные предложения.



КБЖУ

The dish contains: 🍯 – honey, 🌰 – nuts, 🌱 – sesame, 🌶️ – chili pepper.
* Please warn your waiter if you are allergic to some food
* All prices are in rubles, all taxes are included

BREAD FROM OUR BAKERY

Tartin / Scandinavian / Borodino / Ciabatta / Bread basket
- 290 -

FOR WINE

Artichokes
- 950 -
Assorted cheeses
- 2600 -

Bresaola, Prosciutto, Copa,
Parmesan, Bruschetta
with tomatoes
- 3100 -

Green and black olives
- 550 -
Black olive tapenade
- 790 -

OYSTER

1 piece / 790

SEA URCHIN

1 piece / 690

SEA SCALLOP

1 piece / 850

Sturgeon caviar

with fluffed butter and brioche
50 g. - 8000

UNDER THE KNIFE

Seafood plateau
- 12000 -
Bluefin tuna tataki
- 1450 -
Salmon tataki 🍷
- 1750 -
Argentine shrimp crudo 🍷
- 1900 -
Salmon tartare
with avocado
- 1650 -

Shrimp tartare with avocado
and spicy mayo
- 1550 -
Bluefin tuna tartare
with avocado
- 1650 -
Beef tartare with truffle
and brioche
- 1850 -
Beef tartare with french
fries and truffle
- 1950 -

Carpaccio from avocado 🍷
- 1750 -
Carpaccio
from uzbek tomatoes
- 1250 -
Carpaccio from cauliflower
with truffle
- 1250 -
Sakhalin scallop
with shiso sauce 🍷
- 1990 -

APPETIZERS

Foie gras tirin
- 2150 -
Cauliflower and broccoli
with walnut sauce 🍷
- 1150 -
Hummus with tomatoes 🍷
- 850 -
Eggplant with tomatoes
and tahini 🍷
- 1300 -
Fried artichokes
with Stracciatella
- 2100 -

Fried challoumi
with tomato harissa
- 950 -
Pinza with Taleggio
and truffle
- 1650 -
Baked cabbage
with truffle sauce
- 990 -
Shrimp tempura with spicy
tomatoes and spicy mayo 🍷
- 1550 -

Stracciatella
with tomatoes 🍷
- 1150 -
Roast beef with tonnato
and truffle
- 1850 -
Roasted Ramiro peppers
with stracciatella
- 1700 -
Smashed cucumbers
with tomato kimchi 🍷
- 790 -

SALADS

Green salad
- 1250 -
Salad with grilled eggplant
and stracciatella 🍷
- 990 -
Crispy chicken curry
salad 🍷
- 1350 -
Avocado roll with crab 🍷
- 1950 -
Crispy shrimp salad
- 1650 -

Crab salad with avocado
and tarragon oil
- 2800 -
Fried squids
with crunchy artichokes
- 2450 -
Niçoise with tuna 🍷
- 1750 -
Caesar with chicken breast
- 1650 -
Salad with roast beef, seasonal
vegetables and herbs 🍷
- 1700 -

Salad with seasonal
vegetables
- 1250 -
Avocado with Stracciatella
and pink shrimps
- 1250 -
Salad with octopus and squid 🍷
- 2250 -
Tabbouleh with tomatoes
- 1450 -
Greek Choriatiki salad 🍷
- 1650 -

SOUPS

Borsh with beef
and smoked plum
- 950 -

Chicken soup
with noodles
- 790 -

Porcini mushroom consommé
with black chanterelles
- 1100 -

Estafado with root vegetables
and bulls' tails
- 1450 -

Soup with sea bass
and shrimps
- 1450 -

Tom yum soup
with squid and shrimps
- 1450 -

ON AN OPEN FIRE

price for 100g

Pink shrimp
- 850 -

Mini calamari
- 950 -

Crab phalanx
- 1550 -

Ribeye
- 1800 -

Rack of lamb
- 1550 -

Striploin
- 1500 -

Prime fillet mignon
- 2100 -

Octopus
- 2300 -

Salmon
- 1650 -

Sea bass
- 850 -

PASTA

Orecchiette with turkey
hearts and fried onions
- 1350 -

Spagheetti with vongole
and bottarga 🍷🍷
- 2250 -

Homemade spaghetti
with salmon crudo 🍷
- 2250 -

Spaghetti with crab
- 2250 -

Ravioli with crab
- 1650 -

Homemade pasta
with morels
- 1450 -

Spaghetti
cacio e pepe

- 1350 -

Homemade pasta
with black truffle
- 1650 -

Homemade spaghetti
with sea urchin caviar
and bottarga
- 1650 -

MAIN DISHES

Siberian dumplings
- 990 -

Veal cabbage roll
with morel sauce
- 1650 -

Beef fillet with black
chanterelles and truffle
- 4500 -

Veal cheek with lentils
- 1850 -

Black cod with yuzu and spinach
- 2150 -

Chicken breast
with mini romano
- 1450 -

Chicken with roasted potatoes
and honey mushrooms sauce
- 1450 -

Wasabi salmon
with grilled pok choi
- 2150 -

Crab cake with guacamole
- 2150 -

Sea bass baked with
tomatoes and rosemary
- 4100 -

Tom yum halibut
- 1800 -

Octopus with smoked
pepper sauce
- 2650 -

Crispy chicken
with mashed potatoes
and onion consomme
- 1650 -

Chicken cutlets
with mashed potatoes
- 950 -

Duck leg confit
with fregola
- 1600 -

Cabbage rolls with crab
and Tom yum sauce 🍷
- 1950 -

Grilled sea bass
with vongole
- 2250 -

Duck fillet with carrot
and lavender
- 1650 -

Beef tongue with cabbage
and matsoni sauce 🍷
- 1750 -

Grilled beef tenderloin
with topinambur
and blackcurrant
- 2700 -

Mini squid with potato pie
and baked pepper
- 1900 -

Beef stroganoff with truffle
- 2200 -

Chicken kebab
with baked tomatoes
- 1450 -

Lobster kebab
with guacamole 🍷
- 1650 -

SIDE DISHES

Fried potatoes
- 650 -

French fries with truffle
and parmesan
- 950 -

Buckwheat with onions / Rice /
Mashed potatoes / Broccoli /
Cauliflower / Zucchini
- 650 -

Grilled vegetables
- 850 -

Spicy corn 🍷
- 650 -

Asparagus
- 1950 -

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