



BREAKFAST

Start your day with a glass of sparkling wine Montelvini Prosecco	590
French omelette with parmesan amd tartine	590
Scrambled eggs with crab and avocado	1390
Shakshuka	840
Fried eggs / omelette / scrambled eggs	320
Toppings:	
avocado, 80 g	320
oyster mushroom, 50 g	190
Uzbek tomatoes, 100 g	240
parmesan, 20 g	220
stracciatella, 50 g	260
shrimps, 60 g	390
slightly salted trout, 60 g	490
crab, 40 g	790
mortadella, 40 g	350
bacon, 50 g	250
salad mix	220
hollandaise sauce	140
Oatmeal porridge with pear and gorgonzola	460
Rice porridge with coconut milk, chia seeds and mango	490
Avocado toast with lightly salted trout on multigrain bread	760
Benedict with crab, poached egg and hollandaise sauce on a brioche	1350

BIG BREAKFAST

Mediterranean breakfast for two shakshuka, shrimps, mortadella, avocado, hummus, Uzbek tomatoes, salad mix, wheat bread	1790
French breakfast soft-boiled egg with caviar, mortadella, brie cheese, pate, raspberry jam, croissant	1090
Italian breakfast soft-boiled egg, parma ham, burrata cheese, olives, sun-dried tomatoes, wheat bread	990
Big breakfast with trout scramble, trout, avocado, cherry tomatoes, salad mix, rye bread	1190
Big breakfast with shrimps scramble, shrimps in al burro sauce, mache, tomatoes	860
English breakfast fried eggs, wheat bread, bacon, sausage, beans in a spicy tomato sauce, cherry tomatoes, salad mix, champignons	960

SWEET AND PASTRY

Cottage cheese with farmer's sour cream and lingonberry	570
Basque Cheesecake with chocolate sauce and caramelized hazelnut	490
Classic croissant We recommend adding raspberry jam	350 +150

FRESH JUICES

Orange	410	Carrot	320
Grapefruit	460	Celery	380
Apple	390	Pineapple	640

SEAFOOD FROM THE AQUARIUM

Seafood plate served for 4 persons oysters, Magadan shrimps, salmon sashimi, scallop tartare, salmon rolls with Kamchatka crab	6590
Mussels saute 400 g with gorgonzola cheese	1090

OYSTERS

Every week we're supplied with oysters from all over the world.
You can ask the waiter what we have for today.

	1 psc	6 psc
Crimean oyster №2 (Russia)	460	2760
new Dibba Bay №3 (UAE)	590	3540
new Lumiere №3 (Russia)	590	3540
Pink Jolie №2 (South Africa)	590	3540
Saint-Vaast №2 (France)	690	4140

MEZE

Traditional mediterranean snacks

veg Cashew hummus with carrot	290
veg Baked eggplant babaganush with vegetable salsa	290
Stracciatella with baked Ramiro pepper	370
veg Olives pickled with spicy herbs and orange	470
Shrimps in olive oil with herbs and dried tomatoes	490
Assorted meze (-20%) 5 types of meze with hot pita	2080 1650
veg Roti Flatbread	170

STARTERS

Bruschetta with sea trout and cucumber, 2 psc with roastbeef with capers and truffle sauce, 2 psc	670 690
Chicken liver pate with brioche and orange zest in Grand Marnier liqueur	590
veg White milky mushrooms with sour cream	590
Vitello Tonnato roastbeef in tuna and capers sauce	820
Shrimps 6 psc in Kataifi crust with peanut sauce	760
Fritto misto fried shrimps, calamari with Thai sauce	890
Antipasti parma ham, parmesan, dried tomatoes, olives	1190

CRUDO

Scallops tartare with burrata cream and truffles	940
Salmon tartare with avocado, mango and yuzu sauce	970
Beef tartare with parmesan and quail egg	840

SOUP

🔥 Tom Yum with shrimps and chicken	840
new Okroshka with Tambov ham with kvass / with kefir	590
new Cold borsch with beef / without meat	590/490
Borsch with calf cheeks with bacon, sour cream and green onions on a loaf We recommend adding Beluga Gold Line 40 ml	690 590

If you are allergic to any product, please let us know.
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SALADS

new Panzanella / Panzanella for company with three types of olives, tomatoes, red onion and tartine	890/1590
veg Green salad avocado, courgette, mache, broccoli, beans, lime-mirin sauce	690
new Burrata with tomatoes with yuzu sauce and strawberry	890
veg Avocado with quinoa with feta cheese and baked pepper	670
veg Salad with crispy eggplant stracciatella and cherry tomatoes	760
1/2 Nicoise with tuna, soft-boiled egg and anchovies	560/890
1/2 Calamari with crispy zucchini in Asian sauce with baby potatoes, cherry tomatoes and pine nuts	530/780
1/2 Roastbeef with lettuce leaves with truffle sauce, tomato and baby potatoes	640/960
1/2 Caesar with shrimp with chicken	590/870 520/670

MEAT AND POULTRY

МЯСНОЕ

Marbled beef Miratorg Black Angus.
250 days of grain fattening. To choose the perfect steak,
ask the waiter for a recommendation.

new Tomahawk steak 1 kg Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8kg, recommended for 2-4 persons. Every additional 100 g	9900 990
new Ribeye steak Prime 300 g with cherry tomatoes and demi-glace sauce	3270
Skirt steak with pepper sauce	1390
Chateaubriand of beef fillet with baby potatoes, mushrooms and demi-glace sauce	1490
Chopped steak with poached egg and potato gratin	920
Tenderloin stroganoff with mashed potatoes and pickled cucumbers	960
Cheeseburger with Black Angus beef and Cheddar cheese	890
Duck leg confit with stewed cabbage	970
Calf cheeks with vegetable salsa and mashed potatoes	920
Chicken fillet with spinach and morel mushroom sauce	790

FISH AND SEAFOOD

🔥 Shrimps Pil-Pil with olive oil sauce, spices and garlic	1090
Sea trout steak with broccoli, beans and red caviar sauce	1590
Blue-throated halibut with Ber Blanc sauce with vongole, spinach and baby potatoes	1490
Dorado fillet with baked eggplant and tomatoes	1390
Ligurian style cod with smashed potatoes, cherry tomatoes and capers	990
Pike cutlets with mashed potatoes and shrimp sauce	760

new New in the menu


veg Vegetarian dish

🔥 Spicy dish

1/2 Half a serving

ASIA





POKE

Tuna	720
with coconut sauce, avocado and mango	
Salmon	840
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka	
 Shrimp	690
with red curry sauce, edamame beans and kimchi cabbage	

ROLLS

Philadelphia classic	870
with salmon and cucumber	
Philadelphia lux	1190
with salmon, avocado, cucumber and red caviar	
California	1490
with Kamchatka crab and flying fish caviar	
California with shrimp	790
with avocado and cucumber	
Koza Dezera sashimi roll	990
with salmon, tuna and shrimp	
Creamy eel	1120
with avocado, cucumber and cream cheese	
 Spicy tuna	890
with mango and avocado	
Maki with salmon 6 pcs	690
with red caviar	
Salmon set	2890 2620
philadelphia lux, maki, gunkans 2pcs, nigiri 2pcs	

HOT ROLLS

Tokyo baked roll	990
with salmon, cream cheese and cucumber	
  Shrimp	690
with spicy sauce	
 Salmon	820
with mayo sauce	
 Eel	760
with unagi, sour and sweet sauces	

SUSHI

 Hand-roll 3 pcs	
Salmon with mayo-mango sauce	
	420
Tuna with oyster sauce	
	320
 Shrimp with spicy sauce	360
Eel with unagi, sour and sweet sauces	
	390
Sashimi 50 g	
Salmon	
	520
Tuna	
	520
Shrimp	
	520
Eel	
	670
Sakhalin scallop	
	820
Guncans 2 pcs	
Salmon	
	420
Sakhalin scallop	
	390
Tuna	
	290
Shrimp	
	290
Eel	
	390
Nigiri 2 pcs	
Salmon	
	390
Tuna	
	290
Sakhalin scallop	
	420
Seared toro salmon	
	420
Shrimp	
	290
Eel	
	420

PASTA

Carbonara	760
Seafood Linguine	1290
with vongole, shrimps, calamari and scallop	
Spaghetti with shrimps	790
with zicchini and cream sauce	
Grated parmesan can be added to any pasta, 20 g	
	180

veg

VEGETABLES

Eggplant Parmigiana	640
Zucchini with stracciatella	680
and pistachio crumble	

veg

SIDE DISHES

Fresh vegetables	490
with olive oil or sour cream	
Lettuce leaves	350
with olive oil and lemon	
Cauliflower with Blue Cheese sauce	470
Grilled vegetables with mushrooms and pesto	490
French fries	340
Mashed potatoes	320
Baby potatoes with mushrooms and onions	390

BREAD

Focaccia	
with pesto	
	390
with parmesan	
	390
Bread basket	290

SAUCES

Ketchup / New York	90
Lingonberry with rosemary / Chimichurri	100
Blue cheese	120
Pepper / Demi-Glace / Pesto	150

DESSERTS

Homemade ice cream show	920
is prepared in front of you in liquid nitrogen at -196 °C with sherry Pedro Ximenez 20 y.o.	
	1360
Greek olive	590
with chocolate mousse and Italian vermouth	
Anna Pavlova	590
with grapefruit and orange	
Honey cake	640
with fresh berries	
Chocolate fondant	590
with salted caramel	
Basque Cheesecake	490
with chocolate sauce and caramelized hazelnut	
Shu cake with custard cream	270
with chocolate / with black currant	
 Sorbet 60 g	260
assorted	
with Limoncello Limonaie del Sole	
	+120
To any dessert you can add fresh berries, 40 g	
	+290



In 2025, we took the vector to the Asian direction. Pay attention to the «Asia» section of the menu, it was designed by our brand chef Anton Korostelev, inspired by a vivid trip to Japan.

The philosophy of Japanese cuisine presupposes the patient disposition of the craftsmen and the high quality of the product. Anton harmoniously combines these basics in his dishes, preferring natural Kamchatka crab of the first phalanx, flying fish caviar and Murmansk salmon, carefully perfecting each recipe.

DELIVERY AND BONUSES



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