

## COLD APPETIZERS

Tartine with truffle caviar and lardo	850
Green vegetable salad with truffle caviar *	950
Beef tartar with parmesan cream and truffles *	1200
Scallop tartare with cauliflower, macadamia nuts and truffle caviar *	1350
Smoked sterlet stroganina served with pepper sauce, brumale truffles/and black caviar	1550/1850
Crab salad served with Sabayon sauce and truffles *	1950
Cheese with your wine *	1500

## HOT APPETIZERS

Florentine boiled egg with truffle	890
Farm potatoes stewed with truffle cream *	690/1150
Spaghettini with truffle caviar and truffles	1350
Risotto with truffle caviar and truffles *	950/1450
Pelmini with truffle	1390
Foie gras with apples, Porto sauce	1800

## SOUPS

Chicken consommé with spinach, vegetables and truffles *	1300
Borshch with beef cheeks, homemade sour cream and truffle tartines *	1350
Crawfish tail bisque with chestnuts and truffle caviar *	1750

## MAIN DISHES

Murmansk scallops served with zucchini, smoked duck and truffles	1490
Halibut fillet with cauliflower truffle cream, Beurre Blanc sauce and black caviar *	1850
Farm chicken, seasonal vegetables, truffle sauce with chicken *	1650
Quail in puff pastry with foie gras and truffles	1750
Marble Beef Stroganoff with morels and truffle purée *	2700
Beef fillet with foie gras, Bordelaise sauce and truffle	2850

## DESSERTS

Vanilla pear with sablé biscuits and hazelnut cream	500
Crème Anglaise *	600
Chocolate truffle with Brumal caramel	600
Napoleon pastry served with raspberry coulis	750
Truffle crème brûlée with mascarpone ice cream and black caviar *	950
Truffle ice cream *	600
Homemade ice cream *	300

\* gluten-free meals

... Our dishes are filled with the flavour and aroma  
of an exquisite product called the TRUFFLE.

The menu features seasonal truffles:  
summer TUBER AESTIVUM, autumn TUBER UNCINATUM,  
black TUBER MELANOSPORUM, black winter TUBER BRUMALE,  
white TUBER MAGNATUM...



## BRUNO'S TRUFFLE HOUSE RECOMMENDS

Dinner "Let's get acquainted with truffles! Lorgues"

Tartine with truffle caviar and lardo

Braised country potatoes with truffle cream

Beef fillet with foie gras, Bordelaise sauce and truffle

Crème Anglaise

4900 rubles

Dinner "Let's get acquainted with truffles. Chef Set"

Scallop tartare with cauliflower, macadamia nuts and truffle caviar

Foie gras with apples, Porto sauce

Halibut fillet with cauliflower truffle cream, Beurre Blanc sauce and black caviar

Vanilla pear with sablé biscuits and hazelnut cream

4600 rubles

At your request, some dishes can be prepared without truffles. Please check with your waiter.