

COLD APPETIZERS

	€		€
SEAFOOD TRIO SNACKS ^{2, 4, 6, 10, 11}	28	TUNA TARTARE ^{1, 3, 4, 11}	24
marinated salmon / seared tuna / grilled shrimp with avocado		ponzu / sesame / chili kewpie mayonnaise / spring onions / avocado cream	
BRUSCHETTA TRIO ^{1, 3, 4, 7}	18	BEEF TARTARE ^{3, 4, 10}	19
• cold smoked salmon / dill cream cheese		quail egg / shallots / capers / tobiko caviar	
• Baltic sprat / quail egg / horseradish cream		ASPIC ^{7, 9, 10}	19
• shrimp cocktail / avocado		beef ribs / veal cheeks / oxtails / horseradish foam	
SALMON TARTARE ^{1, 3, 4}	19	ASSORTI OF PICKLED	15
shallot onions / capers / quail egg / herbs		HERRING ^{7, 9, 10}	
		potato fondant with herbs / sour cream sauce	

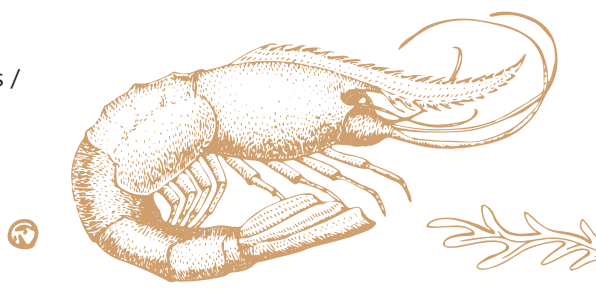
HOT APPETIZERS

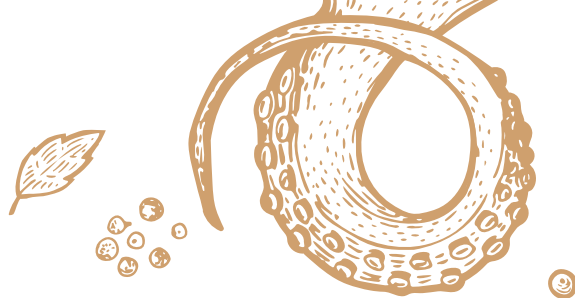
	€		€
TIGERPRAWNS JULIENNE ^{2, 7, 9}	25	TEMPURA TIGERPRAWNS ^{2, 7}	19
lobster bisque / bechamel / parmesan		tartare sauce	
OCTOPUS TENTACLES ^{2, 4, 7, 9}	29	VEAL CHEEK CROQUETTES ^{1, 3, 6, 9}	19
onion puree / padrone peppers / smoked aioli		with sweet and sour sauce	



SALADS

	€		€
TIGER PRAWN ^{2, 6, 11}	25	CAESAR ^{3, 4, 7}	22
onions / arugula / yuzu ponzu sauce		• tiger prawns	
LOBSTER ^{2, 3, 7}	29	• grilled chicken breast	
avocado / marinated ginger / mango / cherry tomatoes / chili kewpie mayonnaise		VEGETABLES	13
SEAFOOD (WARM) ^{2, 4, 14}	29	tomato selection / cucumber / avocado / salad mix / red onion / radish / green vinegret	
salmon / tiger prawns / Vongole clams / squid / octopus / scallops / red caviar / cherry tomatoes / garlic / green curry			



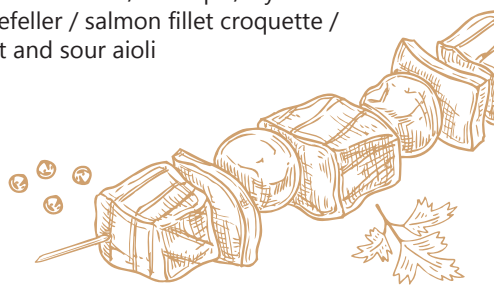


SOUPS

	€		€
COLD BEETROOT ^{3, 7, 10, 12}	14	FISH SOLANKA ^{2, 4}	19
quail eggs / kefir		Sea bass / salmon / prawns	
SOUP WITH CHANTERELLE MUSHROOMS	17	GOULASH SOUP ^{7, 9}	14
potatoes / carrots / onions		beef / root vegetable	

SEAFOOD

	€		€
SEAFOOD PLATTER ^{1, 2, 3, 4, 6, 11, 14}	98	FRIED TIGER PRAWNS ^{2, 3, 7}	32
6 oysters / fried tiger prawns / potato wrapped prawns / mussels / wild chum salmon caviar / octopus / squid / salmon tartare / seared tuna / Mathieu herring in blackcurrant / grilled corn / sweet and sour aioli		SEAFOOD GRILL ^{2, 3, 4, 7, 14}	55
		tiger prawns / mussels / squid / octopus tentacle / scallops / oyster Rockefeller / salmon fillet croquette / sweet and sour aioli	
SEA SCALLOPS ^{1, 4, 7, 14}	29		
spice crust and green pea purée			



DISHES ON COALS

	€		€
CHICKEN TABAKA	29	SURF & TURF GRILL MIX	89
CHICKEN SHASHLIK	28	FOR TWO ^{2, 6, 11}	
LAMB SHASHLIK	34	baked Rockefeller oysters / prawn skewers / salmon fillet / octopus tentacle / chicken shashlik / lamb on the bone / beef ribs	
PORK RIBS 500 G	35		
CHATEAUBRIAND STEAK, LATVIA 350G	50	Side dish	
RIB-EYE, ARGENTINA 250G	55	premium truffle fries and parmesan / Coleslaw / homemade marinades / grilled vegetables ^{7, 9}	

Charcoal-cooked dishes ^{7, 9} are served
with premium truffle fries and parmesan /
Coleslaw / homemade marinades /
grilled vegetables

Sauces by your choice

green pepper sauce / sweet and sour aioli /
homemade spicy tomato sauce

Sauce assorted for plate

pepper sauce / sweet and sour aioli /
homemade spicy tomato sauce

FISH OF THE DAY ON CHARCOAL

ask the waiter about the catch of the day

Served with truffle parmesan fries,
coleslaw, homemade marinades, grilled
corn, grilled mushrooms, padrone
peppers ^{3, 4, 7}





CHEF'S OFFER

€
FAROE ISLANDS SALMON 35
"BUTTERFLY" ^{4, 7}

Chanterelles and vegetable pearls

CHICKEN STROGANOFF ⁷ 33
with chanterelle mushrooms, Gruyère
cheese, new potatoes, and lightly salted
cucumber

BARBARIE DUCK FILLET ^{7, 9} 33
Madeira sweet-sour sauce / eggplant
celery puree

€
LAMB RUMP STEAK 35
FROM NEW ZEALAND ^{1, 7}

green pepper sauce /
couscous with spinach puree

HOME-STYLE FRIED 30
POTATOES ⁷
chanterelle mushroom julienne

SEA BASS BAKED IN SALT ^{3, 4} 69
FOR TWO

BURGERS

€
CORDON BLUE ^{1, 3, 7, 9, 10} 28
chicken cutlet stuffed with cheddar
and mustard / brioche / tomatoes /
garlic aioli / lettuce

WAGYU BEEF ^{1, 3, 7} 32
caramelized onions / Cheddar cheese /
salad / spring onions / smoked
mayonnaise

€
RIB-EYE STEAK ^{1, 3, 7, 10} 28
premium beef steak / bacon /
tomatoes / onions / pickled vegetables /
Cheddar cheese / mustard tartare sauce

SURF & TURF JUMBO 28
SHRIMPS ^{1, 2, 3, 4, 7}
premium beef / scallop /
tiger prawns / cheese sauce

Our burgers are served with truffle
fries and sweet and sour aioli

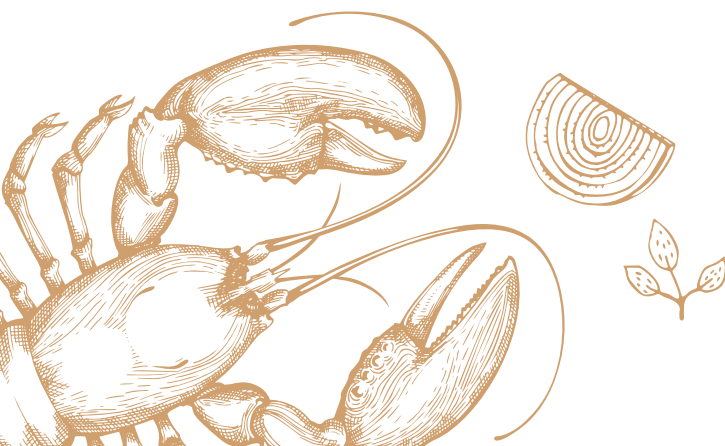
LOBSTER MENU

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GRILLED LOBSTER ^{2, 7} 56
herb butter / garlic / pineapple

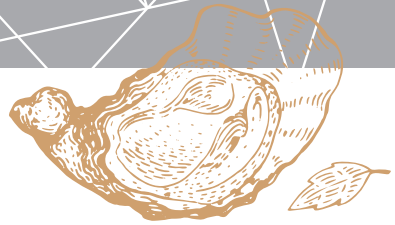
LOBSTER THERMIDOR ^{2, 7, 9} 59
champignons / shallots / butter /
brandy / cream / white wine / garlic /
Parmesan cheese

€
LOBSTER BISQUE ^{2, 7, 9} 19
lobster bisque / root vegetables /
cream / brandy

LOBSTER PASTA 69
FOR TWO ^{1, 2, 3, 7, 9}
lobster bisque / brandy / cream /
parmesan / basil



OYSTERS



€
FINE DE CLAIRE 6 pcs. 28
NR. 2, FRANCE ^{4, 6, 14} 12 pcs. 48
 juicy with a balanced taste
 and sweeter, fruitier flavour

GILLARDEAU NR. 2, 6 pcs. 45
FRANCE ^{4, 6, 14} 12 pcs. 90
 crunchy textures with
 a mild nutty taste

€
LE POESIA NR. 2, 6 pcs. 40
FRANCE ^{4, 6, 14} 12 pcs. 70
 meaty and crispy, with
 a hint of hazelnut

FRIANDISA NR. 4, 6 pcs. 30
FRANCE ^{4, 6, 14} 12 pcs. 60
 creamy taste with slightly sweet notes

Oysters are served with "mignonette"
 sauce with aronia juice

SUSHI AND SASHIMI

€
PHILADELPHIA MAKI ^{3, 4, 7} 19
 salmon / cucumber / Philadelphia
 cheese / red caviar / mayonnaise

EBITEN AVOKADO MAKI ^{2, 3, 6} 20
 tiger prawn / avocado / cucumber /
 chili mayonnaise / teriyaki

LOBSTER VULKANO MAKI ^{2, 3, 11} .. 24
 lobster meat / shrimp / mango /
 cucumber / tobiko / mayonnaise

DRAGON UNAGI MAKI ^{4, 6, 7, 11} ... 24
 eel / avocado / cream cheese /
 unagi sauce

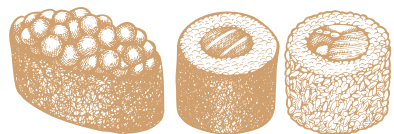
SASHIMI SET 21
 salmon (40 g) / tuna (40 g) /
 scallop (40 g)

€
HOT ROLLS
CRISPY TEMPURA 20
EBI ROLL ^{1, 2, 3, 6, 11}
 tiger prawn / pickled ginger / chuka /
 chili mayonnaise

CRISPY TEMPURA 24
UNAGI ROLL ^{1, 3, 4, 6, 11}
 eel / cucumber / chili mayo / unagi
 sauce

VOLCANO MUSSEL ROLL ^{1, 2, 3, 6, 11} . 20
 mussels / cheese / tobiko / chuka

VOLCANO SHRIMP ROLL ^{1, 2, 3, 6, 11} . 20
 shrimp / cheese / tobiko / chuka



CAVIAR

RED CAVIAR
 PREMIUM IZLASE (100g) €
WILD KETA CAVIAR 55
GORBUSCHA CAVIAR 45

Served with croutons, butter, and herbs

BLACK CAVIAR
 PREMIUM IZLASE (50g and 100g) €
CLASSIC SELECTION 50g 100
OSCIETRA 100g 170
 pasteurized, sturgeon

CALVISIUS TRADITION ... 50g 150
ROYAL 100g 270
 fresh, white sturgeon

ARS ITALICA DA VINCI ... 50g 120
 fresh, Adriatic sturgeon 100g 220

