

COLD APPETIZERS

	€		€
CEVICHE TRIO ^{4, 6, 11}	25	SALMON TARTARE ^{1, 3, 4}	19
hamachi with kimchi / tuna with passion fruit / salmon with yuzu ponzu		shallot onions / capers / quail egg / herbs	
BRUSCHETTA TRIO ^{1, 3, 4, 7}	18	TUNA TARTARE ^{1, 3, 4, 11}	24
• cold smoked salmon / dill cream cheese • Baltic sprat / quail egg / horseradish cream • shrimp cocktail / avocado		ponzu / sesame / chili kewpie mayonnaise / spring onions / avocado	
HAMACHI TATAKI ^{4, 6, 9, 11}	24	BEEF TARTARE ^{3, 4, 10}	19
sweet and sour kimchi glaze / celery julienne		quail egg / shallots / capers / tobiko caviar	
GRILLED AVOCADO	19	ROASTED BEEF	19
WITH TIGER PRAWNS ^{1, 2, 3, 4, 6, 10}		TONGUE TARTARE ^{1, 3, 7, 10}	
tobiko roe / homemade mayonnaise / radish		cucumber carpaccio / shallots / capers / apple / aioli	
		ASSORTI	15
		OF PICKLED HERRING ^{7, 9, 10}	
		potato fondant with herbs / sour cream sauce	
		1, 2, 3, 4, 6, 7, 10, 11, 12, 13	

SEAFOOD SELECTION FOR TWO96

6 oysters / fried tiger prawns / prawns in potato crust / mussels / wild keta
salmon roe / octopus/ squid / salmon tartare / seared tuna / soused herring
in blackcurrant sauce / grilled corn / sweet and sour aioli

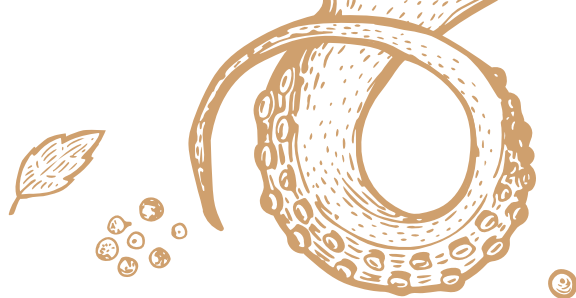
VODKA SNACK	12	WINE SNACK PLATTER ^{1, 3, 5, 7, 8, 10, 12}	12
PLATTER ^{1, 3, 4, 5, 6, 7, 8, 10}		brie cheese with strawberries / Manchego cheese / olive mix / coppa / homemade bread with walnuts and honey	
canapés with red caviar / rye bread with lard and mustard / pickled cucumber / herring in blackcurrant marinade			

HOT APPETIZERS

	€		€
TIGERPAWNS JULIENNE ^{2, 7, 9}	25	TEMPURA TIGERPAWNS ^{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
avocado / cherry tomatoes / cucumber / onion / arugula / yuzu ponzu sauce		• tiger prawns • grilled chicken breast / bacon	
LOBSTER ^{2, 3, 7}	29	VEGETABLES	13
avocado / cucumber / pickled ginger / mango / cherry tomatoes / chili kewpie mayonnaise		tomato selection / cucumber / avocado / salad mix / red onion / radish / green vinegret	
SEAFOOD (WARM) ^{2, 4, 14}	29	STRACCIATELLA	25
salmon / tiger prawns / salmon croquette / squid / octopus / scallops / red caviar / cherry tomatoes / garlic		WITH BLACK TRUFFLE ^{7, 8, 11, 12}	
		assorted Italian tomatoes / olive mix / basil / balsamic	



SOUPS

	€		€
SOUP WITH CHANTERELLE MUSHROOMS	17	GOULASH SOUP	14
potatoes / carrots / onions		beef / root vegetable	
FISH SOLANKA	19	COLD BEETROOT SOUP	16
sea bass / salmon / prawns		kefir / pickled beetroot / cucumber / radish / chicken eggs	

SEAFOOD

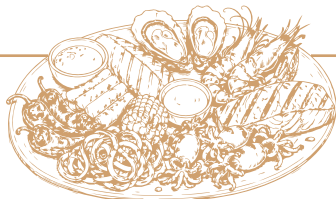
1, 2, 3, 4, 6, 7, 10

€

GRILLED SEAFOOD MIX FOR TWO

96

oysters Rockefeller / tiger prawns / salmon fillet / perch fillet / mini squid / octopus / grilled corn / padrone peppers / crispy zucchini spaghetti / chili mayonnaise sauce / remoulade sauce



SEA SCALLOPS

1, 4, 7, 14 29

spice crust and green pea purée

POT OF MUSSELS

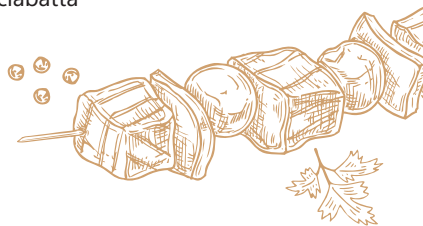
1, 3, 5, 6, 7, 8, 9, 14 1 kg 25

white wine sauce / creamy herb and garlic sauce

FRIED TIGER PRAWNS

1, 2, 3, 5, 6, 7, 8, 9, 10 32

pak choi / garlic / white wine / cherry tomatoes / ciabatta



DISHES ON COALS

1, 3, 5, 7, 9, 10

€

CHICKEN TABAKA 29

CHICKEN SHASHLIK 28

LAMB SHASHLIK 34

BEEF RIBS 500 g 35

CHATEAUBRIAND STEIK, LATVIA 300 g 55

RIB-EYE, ARGENTINA 250 g 55

Charcoal-cooked dishes are served 3, 6, 7, 9, 10, 11

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

MEAT GRILL MIX FOR TWO

96

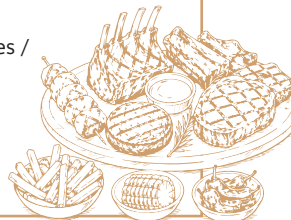
chicken shashlik / beef ribs / premium burger / lamb rack / ribeye Argentina

Side dishes

truffle and parmesan fries / grilled corn / padrone peppers

Assorted sauces

homemade ketchup / pepper sauce



FISH OF THE DAY ON CHARCOAL

(300-400 g)

ask the waiter about the catch of the day

Served with premium truffle fries and parmesan / Coleslaw / homemade marinades / grilled vegetables 3, 6, 7, 9, 10, 11

CHEF'S OFFER

FAROE ISLANDS SALMON 35	€	BEEF CHEEKS 35	€
"BUTTERFLY" 4, 7		IN DARK BEER 1, 3, 5, 6, 7, 9	
potato velouté with lobster / vegetable "Noisette"		tender corn polenta / tempura cauliflower	
RED STONE BASS FILLET 4, 6, 7 37		VARENIKI 1, 7 25	
couscous with sweet pea and green asparagus purée / red caviar		cherry and stracciatella	
CHICKEN KIEV 1, 3, 7 33		BARBARIE DUCK FILLET 7, 9 33	
guinea fowl with tarragon and gorgonzola butter / sweet potato purée / green asparagus salsa		Madeira sauce / sweet and sour eggplant / celery root purée	

3, 4, 6, 7, 9, 10, 11

SEA BASS BAKED IN SALT FOR TWO

75

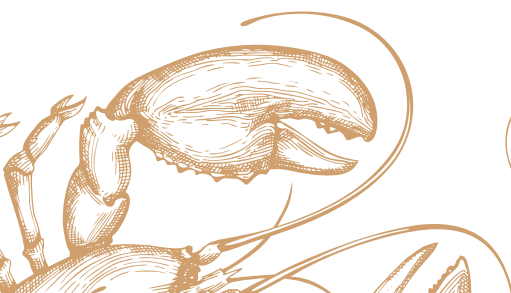
BURGERS

WAGYU BEEF 1, 3, 7 32	€	SURF & TURF 1, 2, 3, 4, 7 28	€
caramelized onions / Cheddar cheese / salad / spring onions / smoked truffle aioli		premium beef / scallop / prawns / cheese sauce	
RIB-EYE STEAK 1, 3, 7, 10 28		Our burgers are served 3, 7, 10	
premium beef steak / bacon / tomatoes / onions / pickled vegetables / Cheddar cheese / mustard tartare sauce		with truffle fries and sweet and sour aioli	

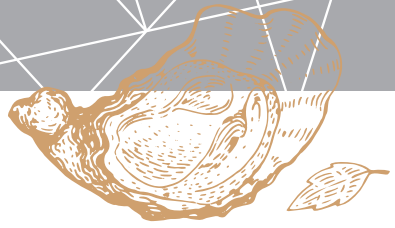
LOBSTER MENU

GRILLED LOBSTER 2, 7 56	€	LOBSTER BISQUE 2, 7, 9 19	€
herb butter / garlic / pineapple		lobster bisque / root vegetables / cream / brandy	
GRILLED LOBSTER WITH CHEDDAR SAUCE 1, 2, 5, 6, 7 56		LOBSTER 2, 3, 7 29	
truffle and parmesan fries		avocado / cucumber / pickled ginger / mango / cherry tomatoes / chili kewpie mayonnaise	

LINGUINI PASTA WITH LOBSTER 1, 2, 3, 6, 7, 9, 14 49
lobster / prawns / black mussels / bisque



OYSTERS



FINE DE CLAIRE NR. 2 6 pcs. 28 €
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

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

JOSEPHINE NR. 2 6 pcs. 45 €
 Premium oysters from 12 pcs. 90 €
 the Gillardeau house.
 Famous for their delicate sweetness,
 creamy texture, and oceanic saltiness

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

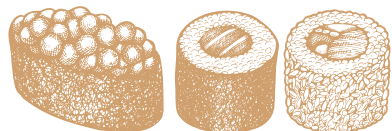
EBITEN AVOKADO MAKI^{2, 3, 6} 20 €
 tiger prawn / avocado / cucumber /
 mayonnaise / teriyaki

LOBSTER 25 €
CALIFORNIA MAKI^{2, 3, 4, 6, 7, 10, 11}
 lobster meat / Kewpie mayonnaise /
 sriracha / avocado / cucumber / green
 tobiko

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

SASHIMI SET^{4, 6, 10} 25 €
 salmon (50 g) / tuna (50 g) /
 hamachi (50 g)

SUSHI CAKES^{2, 3, 4, 6, 7, 10, 11} 20 €
 • tiger prawns / tobiko roe / edamame /
 avocado / chuka / pickled ginger
 • salmon / tobiko roe / edamame /
 avocado / chuka / pickled ginger
 • tuna / tobiko roe / edamame /
 avocado / chuka / pickled ginger



CAVIAR

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

Served with croutons, butter, and herbs

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

CALVISIUS TRADITION 50 g. 120 €
ROYAL 100 g. 170 €
 fresh, white sturgeon

ARS ITALICA DA VINCI 50 g. 150 €
 fresh, Adriatic sturgeon 100 g. 270 €

