

COLD APPETIZERS

SEAFOOD TRIO SNACKS^{2, 4, 6, 10, 11} € 28

salmon marinated in Martell sauce /
seared tuna / grilled shrimp with
avocado

BRUSCHETTA TRIO^{1, 3, 4, 7} 18

- cold smoked salmon / dill cream cheese
- Baltic sprat / quail egg /
horseradish cream
- shrimp cocktail / avocado

SALMON TARTARE^{1, 3, 4} 19

shallot onions / capers /
quail egg / herbs

TUNA TARTARE^{1, 3, 4, 11} € 24

ponzu / sesame / chili kewpie mayonnaise
/ spring onions / avocado

BEEF TARTARE^{3, 4, 10} 19

quail egg / shallots / capers /
tobiko caviar

ASPIC^{7, 9, 10} 19

beef ribs / veal cheeks / oxtails /
horseradish foam

ASSORTI OF PICKLED 15

HERRING^{7, 9, 10}

potato fondant with herbs /
sour cream sauce

HOT APPETIZERS

TIGERPRAWNS JULIENNE^{2, 7, 9} € 25

lobster bisque / bechamel / parmesan

OCTOPUS TENTACLES^{2, 4, 7, 9} 29

onion puree / padrone peppers /
smoked aioli

TEMPURA TIGERPRAWNS^{2, 7} € 19

tartare sauce

VEAL CHEEK CROQUETTES^{1, 3, 6, 9} 19

with sweet and sour sauce



SALADS

TIGER PRAWN^{2, 6, 11} € 25

avocado / cherry tomatoes / cucumber /
onion / arugula / yuzu ponzu sauce

LOBSTER^{2, 3, 7} 29

avocado / cucumber / pickled ginger /
mango / cherry tomatoes / chili kewpie
mayonnaise

SEAFOOD (WARM)^{2, 4, 14} 29

salmon / tiger prawns / salmon
croquette / squid / octopus / scallops /
red caviar / cherry tomatoes / garlic

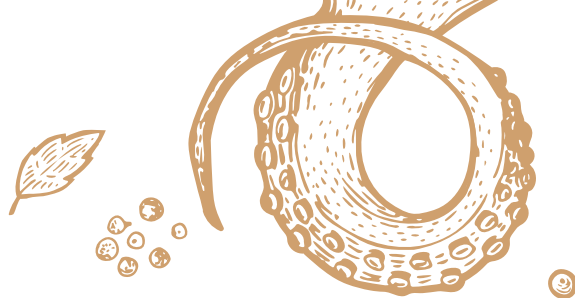
CAESAR^{3, 4, 7} € 22

- tiger prawns
- grilled chicken breast / bacon

VEGETABLES 13

tomato selection / cucumber /
avocado / salad mix / red onion /
radish / green vinegret





SOUPS

SOUP WITH CHANTERELLE MUSHROOMS € 17
potatoes / carrots / onions

FISH SOLANKA ^{2,4} € 19
Sea bass / salmon / prawns

GOULASH SOUP ^{7,9} € 14
beef / root vegetable

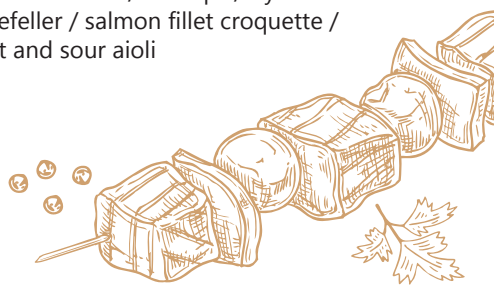
SEAFOOD

SEAFOOD PLATTER ^{1,2,3,4,6,11,14} € 98
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

SEA SCALLOPS ^{1,4,7,14} € 29
spice crust and green pea purée

FRIED TIGER PRAWNS ^{2,3,7} € 32

SEAFOOD GRILL ^{2,3,4,7,14} € 55
tiger prawns / mussels / squid /
octopus tentacle / scallops / oyster
Rockefeller / salmon fillet croquette /
sweet and sour aioli



DISHES ON COALS

CHICKEN TABAKA € 29
CHICKEN SHASHLIK € 28
LAMB SHASHLIK € 34
BEEF RIBS 500G € 35
CHATEAUBRIAND STEAK, LATVIA 350G € 50
RIB-EYE, ARGENTINA 250G € 55

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

SURF & TURF GRILL MIX FOR TWO ^{2,6,11} € 89
baked Rockefeller oysters / prawn skewers
/ salmon fillet / octopus tentacle / chicken
shashlik / lamb on the bone / beef ribs

Side dish

premium truffle fries and parmesan /
Coleslaw / homemade marinades /
grilled vegetables ^{7,9}

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}

Potato velouté with lobster /
vegetable "Noisette"

GUINEA FOWL STROGANOFF^{7, ..} 33
with chanterelle mushrooms, Gruyère
cheese, new potatoes, and lightly salted
cucumber

BARBARIE DUCK FILLET^{7, 9} 33
Madeira sauce / sweet and sour
eggplant / celery root purée

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

green pepper sauce /
couscous with spinach puree

HOME-STYLE FRIED 30
POTATOES⁷
porcini mushroom julienne

SEA BASS BAKED IN SALT^{3, 4} 75
FOR TWO

BURGERS

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

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

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

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

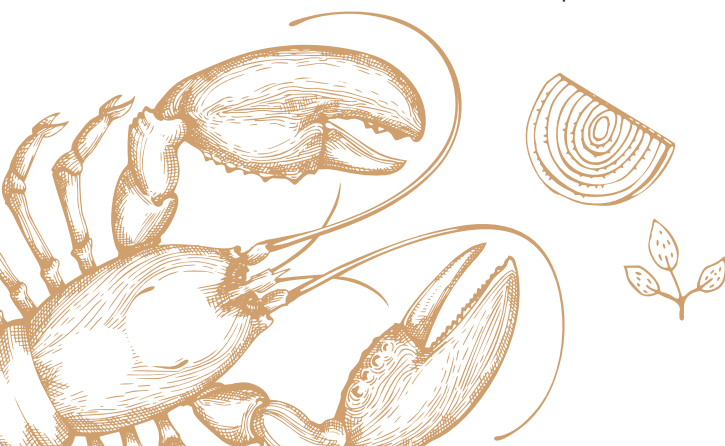
LOBSTER MENU

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

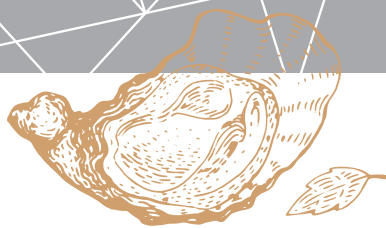
LOBSTER THERMIDOR^{2, 7, 9} 59
champignons / shallots / butter /
brandy / cream / white wine / garlic /
Parmesan cheese

€
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

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 /
 mayonnaise / teriyaki

LOBSTER VULKANO MAKI ^{2, 3, 11} .. 24

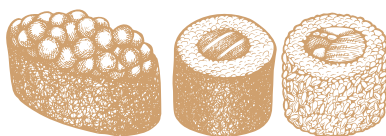
lobster meat / shrimp / mango /
 cucumber / tobiko / mayonnaise

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)



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 120

ROYAL 100g 220

fresh, white sturgeon

ARS ITALICA DA VINCI ... 50g 150

fresh, Adriatic sturgeon 100g 270

