

## COLD APPETIZERS

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**BALTIC BRUSCHETTA**  
*salted baltic anchovie*  
*quail eggs, cucumber, anchovie sauce*  
**8,00**

*cold smoked salmon,*  
*quail eggs, baked beetroot*  
*mousse*  
**11,00**

**HERRING FILLET MATJES**  
*potato pure, quail egg, cottage cheese,*  
*crème fresh sauce*  
**8,00**

**GREENLAND PRAWN SALAD**  
*poached egg, haricot, fresh cucumber,*  
*home-made mayonnaise*  
**13,00**

**KAMCHATKA CRAB SALAD**  
*avocado, red caviar, homemade mayonnaise,*  
*cucumber, celery*  
**26,00**

**DUCK BREAST SALAD**  
*air-dried duck breast, orange fillet, pear,*  
*red onion chutney*  
**12,00**

**FARM RABBIT PATE**  
*homemade beet brioche*  
**9,00**

**SEARED "PREMIUM" BEEF**  
**CARPACCIO**  
*celery salad with apples, honey-lime sauce*  
**15,00**

## WARM APPETIZERS

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**FRIED OCTOPUS**  
*potato-onion puree, spicy olive tapenade*  
**18,00**

**SEA SCALLOPS**  
*honey-lime sauce, pomelo, cauliflower puree*  
**16,00**

**WARM CALAMARI SALAD**  
*boiled quail eggs, young potatoes,*  
*tomato salsa*  
**14,00**

**KAMCHATKA CRAB MEAT RAVIOLI**  
*seafood bisque sauce*  
**18,00**

**GRILLED TIGER PRAWNS**  
*tomato salsa, avocado tartar*  
**14,00**

**FOIE GRAS ESCALOPE WITH PRAWN**  
*caramelised chestnut, mango chutney,*  
*homemade brioche*  
**19,00**

**SAVOY CABBAGE ROLLS**  
*veal meat staffing, creamy sauce, tomato salsa*  
**11,00**

**MUSHROOM JULIENNE**  
*forest mushrooms, "Béchamel" sauce,*  
*cheese "Comté"*  
**14,00**

## RAW BAR

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**STURGEON TARTARE**  
*herb pesto, rye bread croutons, calvados*  
**15,00**

**HAWAII POKE**  
*tuna, salmon, sushi rice, avocado, mango, soy sauce, onions*  
**13,00**

**MEDITERRANEAN CEVICHE**  
*tiger prawns, tuna, trout, mango*  
**13,00**

## SUSHI

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**TATAKI MAGURO MAKI**  
*tuna, avocado, cucumber, cream-cheese*  
**13,00**

**DRAGON MAKI**  
*tiger prawns, avokado, salmon roe*  
**17,00**

**CALIFORNIA MAKI**  
*crab meat, avocado, masago caviar*  
**19,00**

## SOUPS

CREAM OF SMOKED SALMON SOUP  
*salmon, leek onion, potatoes, crouton with hemp oil*  
**8,00**

LAMB GOULASH SOUP  
*rack of lamb, seasonal vegetables,  
crème fraîche, home made pesto*  
**9,00**

CREAM OF PUMPKIN SOUP  
*fried Peking duck ravioli, cognac*  
**8,00**

OUR FISH, SEAFOOD CHOWDER  
*mussels, shrimps, fish of the day,  
cream, seasonal vegetables*  
**14,00**

## MAIN COURSE

VENISON TENDERLOIN  
*potato "Dauphinoise" gratin, chanterelles,  
redcurrant sauce*  
**34,00**

BEEF STROGANOFF  
*rib eye beef cut, pearl barley with mushrooms, gerkins*  
**25,00**

IRISH LAMB FILLET  
*truffle – pepper sauce, baby vegetables,  
turnip puree*  
**28,00**

SUCKLING PIG BELLY  
*creamy potatoes with apples,  
demi glace sauce with ginger and cinnamon*  
**22,00**

BARBARY DUCK BREAST  
*turnip puree, citrus sauce*  
**25,00**

GUINEA FOWL BREAST  
*sweet potatoe fondant, "Cointreau" and grape confit*  
**22,00**

„SURF&TURF" BURGER  
*„Premium" beef, prawns, scallops,  
sweet potatoe fries*  
**20,00**

PIKE PERCH FILLET  
*mussel sauce, mashed potatoes,  
spinach, fennel confit*  
**23,00**

HALLIBUT FILLET  
*crunchy nut crust, zucchini pappardelle,  
spinach puree*  
**23,00**

TUNA STEAK  
*"pak choi", beans, noodles,  
tomato – olive salsa*  
**22,00**

CHARGRILLED STURGEON FILLET  
*sweet and sour marinade,  
potato – cheese souffle,  
red caviar, vegetable julienne*  
**25,00**

„COLOSSAL" TIGER PRAWNS  
*grilled pineapple,  
mango sauce*  
**25,00**

GRILLED MIX OF SEAFOOD DELIGHTS  
*tiger prawns, scallops, black mussels,  
calamari, octopus*  
**33,00**

## STEAK MENU

ARGENTINEAN BEEF FILLET .....	200g	35,00
AMERICAN BEEF "STRIP LOIN" .....	250g	35,00
AUSTRALIAN BEEF "RIB-EYE" .....	250g	35,00
NEW ZEALAND LAMB RUMP STEAK .....	200g	27,00

*Our steaks are served with Pan-seared mushrooms and "Pont Neuf" potatoes*

*Sauce of your choice: "Cafe de Paris" butter/ red wine sauce/ creamy mixed pepper sauce/ our barbeque sauce*