

# Menu



## Late breakfasts

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Salmon and Spinach Omelette	235g	<b>375</b>
Toast with Scrambled Eggs, Roasted Vegetables and Stracciatella	360g	<b>385</b>
Avocado Toast with Shrimp	350g	<b>570</b>
Cheesecakes with Vanilla Sauce and Berries	300g	<b>320</b>

## Oysters

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St. Patrick N°2 (Ireland)	<b>195</b>
Black Pearl N°2 (France)	<b>285</b>
Gilardo N°2	<b>460</b>
Oyster Best of Ireland	<b>345</b>



## Delicatessen

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new Hummus with pita	160/50g	<b>220</b>
Pate with currant kulie and melted butter	150/70/70g	<b>410</b>
Pike caviar with butter and herbs	90/40/50g	<b>960</b>
Carpaccio of veal, fennel and truffle mascarpone	210g	<b>610</b>
Tuna tartare with avocado cream	200g	<b>740</b>
Veal tartare with truffle cream	240g	<b>590</b>
Salmon tartare with spicy aioli sauce	200g	<b>650</b>
Forshmak with caviar cream	180/100g	<b>370</b>
Vitello tonnato with capers	250g	<b>740</b>
Herring with baked potatoes and gherkins	320g	<b>390</b>
Set of Italian cheeses	240g	<b>780</b>
Set of meat delicacies	275g	<b>760</b>



## Bruschetta

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Bruschetta with Guacamole and Lightly Salted Salmon	175g	<b>420</b>
Roast Beef Bruschetta	140g	<b>360</b>
Bruschetta with Roasted Peppers, Stracchetella and	200g	<b>250</b>

## Salads

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Farmhouse Burrata with Roasted Peppers, Tomatoes and Pesto Sauce	350g	<b>480</b>
Warm Salad with Grilled Argentinean Tenderloin and White Mushrooms	285g	<b>1500</b>
Spicy Shrimp, Avocado and Parmesan Salad	250g	<b>550</b>
Salad with eel, avocado and walnut sauce	320g	<b>720</b>
Salad with caramelized liver	330g	<b>350</b>
Vegetable salad with feta, capers and sun-dried tomatoes	275g	<b>320</b>
Caesar with chicken and pancetta	300g	<b>485</b>

## Hot snacks

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<small>new</small> Wood-fired pork chops in mushroom sauce	300g	<b>240</b>
Crispy Eggplant with Pepper Sauce	250g	<b>250</b>
Shrimp Popcorn with Spicy Aioli	210g	<b>520</b>
Mini Chebureks	150\50g	<b>250</b>
Crispy Camembert with Raspberry Sauce	210g	<b>430</b>



## First dishes

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Borsch with veal, donuts and lard	320/70/50g	<b>355</b>
Tom yam with seafood	450/40/20g	<b>580</b>
Pumpkin cream soup with shrimp	335g	<b>310</b>

## Main dishes

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new Pork medallions with potatoes and mustard sauce	290g	<b>260</b>
Braised cheeks with truffle puree	350g	<b>580</b>
Argentine tenderloin stroganoff with white mushrooms and potato puree	410g	<b>1 400</b>
Seafood sauté	920g	<b>2 750</b>



## Pasta and Risotto

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Orzo Pasta with Braised Cheeks	360g	<b>540</b>
Seafood Pasta	360g	<b>570</b>
Chicken, Bacon and Cheddar Pasta	300g	<b>350</b>
Duck and Barollo Risotto	330g	<b>720</b>
Porcelain and Zucchini Risotto	275g	<b>520</b>

## Wood-fired pizza

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new Pizza Marinara	400g	<b>290</b>
Margherita	415g	<b>290</b>
Four cheeses (taleggio, mozzarella, gorgonzola, parmesan)	470g	<b>520</b>
Pizza with grilled chicken and shimeji mushrooms	530g	<b>600</b>
Milano	440g	<b>390</b>
Pizza with pancetta, oysters and truffle paste	480g	<b>570</b>
Pizza with prosciutto and salami Milano	520g	<b>550</b>
With spicy salami and gorgonzola cheese	460g	<b>520</b>
Pizza Pear with gorgonzola	500g	<b>460</b>
Focaccia with herbs and parmesan	150g	<b>130</b>



## Charcoal dishes

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Argentinian tenderloin burger with fries	530g	<b>680</b>
Veal kebab	per 100g	<b>245</b>
Chicken kebab	per 100g	<b>220</b>
Caramelized BBQ pork ribs	per 100g	<b>230</b>
Chicken thigh skewer	per 100g	<b>210</b>
Pork skewer	per 100g	<b>245</b>
Rod of suckling veal	per 100g	<b>320</b>
Rod of New Zealand lamb	per 100g	<b>815</b>
Tuna	per 100g	<b>530</b>
Grilled salmon fillet	per 100g	<b>390</b>
Grilled squid	per 100g	<b>240</b>
Grilled octopus	per 100g	<b>890</b>
Grilled dorado	per 100g	<b>250</b>
Shrimp 8/12	per 100g	<b>460</b>
Shrimp 16/20	per 100g	<b>350</b>
Grilled scallop	per 100g	<b>510</b>



## Steak

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Ribeye Steak (America)	per 100g	<b>1350</b>
Filet Mignon Steak (America)	per 100g	<b>1250</b>
Ribeye Steak (Argentina)	per 100g	<b>780</b>
Filet Mignon Steak (Argentina)	per 100g	<b>860</b>
Ribeye Steak (Ukraine)	per 100g	<b>285</b>
Filet Mignon Steak (Ukraine)	per 100g	<b>390</b>

## Sauce for meat and fish

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Pepper	<b>85</b>
With porcini mushrooms	<b>155</b>
Sour cream	<b>85</b>
Barbecue	<b>85</b>
Tartar	<b>85</b>
Adjika	<b>85</b>
Blue cheese	<b>110</b>
Berry	<b>60</b>
Red	<b>60</b>
Ketchup	<b>50</b>
Mustard	<b>50</b>

## Lobster

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Lobster	per 100g	<b>950</b>
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Cooked your way: grilled, boiled or in a creamy sauce.





## Side dishes

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Fried potatoes with wild mushrooms	200g	<b>265</b>
Grilled potatoes	200g	<b>135</b>
French fries	150g	<b>110</b>
Mashed potatoes	180g	<b>110</b>
Grilled tomatoes	per 100g	<b>80</b>
Grilled bell peppers	per 100g	<b>110</b>
Grilled eggplants	per 100g	<b>65</b>
Grilled zucchini in garlic sauce	per 100g	<b>110</b>
Grilled asparagus	per 100g	<b>380</b>
Grilled mushrooms	per 100g	<b>80</b>
Grilled onions	per 100g	<b>40</b>
Grilled corn	per 100g	<b>80</b>

## Desserts

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Tiramisu	210g	<b>340</b>
Chocolate cake with Bavarian cream and panna cotta	180g	<b>340</b>
Caramel cake with raspberry custard	230g	<b>420</b>
Napoléon	175g	<b>320</b>
Chocolate fondant with vanilla ice cream	130/50g	<b>420</b>
Assorted ice cream	50g	<b>120</b>
Assorted sorbet	50g	<b>90</b>



## Children's menu

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Mini turkey burger with fries and ketchup	185/100/30g	<b>340</b>
Turkey cutlets with mashed potatoes	280g	<b>270</b>
Chicken nuggets with ketchup	130\50g	<b>175</b>
Turkey meatball broth with homemade noodles	300g	<b>165</b>