

## BRUSCHETTAS



With lightly salted salmon	90 g	<b>320</b>
With tomatoes	90 g	<b>320</b>

## APPETIZERS



Assorted Swiss cheese platter swiss, saint christoph, grand maurice, fior delle alpi, served with honey, red grape, pecan and strawberry	38/30/120 g	<b>1 600</b>
<b>Meat platter</b> prosciutto, bresaola, parma ham and duck breast	165/66 g	<b>1 360</b>
<b>Fish trio plate</b> river eel, butterfish and lightly salted salmon	155/50 g	<b>1 350</b>

## SOUPS



<b>Tom Yum soup</b> with black wood mushrooms and seafood	350/20/35 g	<b>750</b>
Chicken noodle soup	200/25 g	<b>460</b>
<b>Porcini mushroom cream-soup</b> with croutons, parmesan crisp and truffle oil	300/35/2 g	<b>580</b>
<b>Borsch Staroslavianskiy</b> Russian beetroot soup with beef and pampushka	300/51/35 /4 g	<b>670</b>
Roasted tomato soup with feta cheese and basil	250 g	<b>600</b>
Russian sorrel soup with beef and quail egg	40/260 /9/30 g	<b>580</b>

## ORGANIC WHEATGRASS JUICE ORIGINAL GREEN SUPERFOOD

WheatGrass classic juice	30 ml	<b>300</b>
WheatGrass & blackcurrant juice with raspberry puree	45 ml	<b>300</b>
WheatGrass green apple & celery juice	250 ml	<b>500</b>

Also available for orders  
from 11:00 pm to 06:00 am



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## CHEF'S DISHES



<b>BOUILLABAISSE</b> with fillet of Mediterranean sea bass, salmon, halibut, octopus, tiger prawns, mussels, served with rouille sauce and wheat croutons	535/37/30 g	<b>1 380</b>
<b>STEAK PORTERHOUSE МИПАТОП</b> Black Angus beef corn-fed for 200 days, wet aged for 21 days combines two tender and juicy cuts of beef such as the strip steak and filet mignon connected by the T-shaped bone	1 pcs (≈ 670 g)/7 g	<b>2 900</b>

## SIGNATURE BURGERS



<b>Club sandwich</b> with chicken fillet, bacon, tomatoes, cucumber; served with French fries, 280/100 g	<b>850</b>
<b>Classic burger</b> Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion; served with and BBQ sauce and potatoes of Your choice: french fries or potato wedges, 372/115(100)/30 g	<b>1 250</b>
<b>Black cheeseburger</b> Black Angus beef patty, bacon, tomatoes, cheddar cheese, jalapeno pepper, pickles and red onion served on potatoe black bun; served with and BBQ sauce and potatoes of Your choice: french fries or potato wedges, 384/115(100)/30 g	<b>1 300</b>

## SALADS



<b>Mixed-salad with grilled roast beef, asparagus, tomatoes, grilled vegetables,</b> flavor of truffle oil and balsamic cream	70/193 g	<b>1020</b>
Salad with baked salmon, artichokes, tiger prawns and fillet of orange	260 g	<b>980</b>
<b>Avocado, tomatoes and goat cheese salad</b> with pink pepper and balsamic dressing	167 g	<b>890</b>
Salad with baked pumpkin, tiger shrimps, spinach, orange, hazelnuts, cilantro, with olive oil and sweet chili sauce	192 g	<b>740</b>
<b>Green mix-salad with avocado,</b> celery, blanched asparagus, cucumbers, zucchini, bryndza cheese, pumpkin seeds and linseed oil	240 g	<b>700</b>
<b>Caesar salad</b> with romano, cheese croutons, cherry tomatoes and provolone cheese; served of Your choice: • with grilled chicken • with grilled black tiger prawns	205/72 g 3 pcs/205 g	<b>840</b> <b>1 000</b>
<b>Salad with duck breast and pear fillet</b> with orange and nuts dressing	170 g	<b>670</b>
Uzbek tomato and cucumber salad with red onions; served with dressing of Your choice: • olive oil • sunflower oil • sour cream	300 g 30 g 30 g 40 g	<b>670</b>
<b>Tomato mix</b> Uzbek tomatoes, cherry tomatoes and sun-dried tomatoes with red onion dressed with racy oil	217 g	<b>590</b>



# MEAT

## MAIN COURSES

Grilled beef tenderloin medallions with porcini and creamy brandy sauce	110/65/190 g	<b>1 270</b>
Black Angus beef cheeks braised in red wine with vegetables, served with mashed potatoes	140/50/150/23 g	<b>840</b>
Grilled farm chicken with straw potatoes and tomato salad	1 pc/120 g	<b>930</b>
 Pork ribs BBQ with coleslaw salad and French fries	240/240/30 g	<b>890</b>
 Grilled chicken breast with asparagus and gorgonzola sauce	1 pc/30/65 g	<b>850</b>
Beef Luleh kebab served with flat bread, pickling cucumbers, marinated red onions and pilati sauce	195/135/30 g	<b>810</b>
Grilled beef and pork sausages by Czech recipe served with farm potato with drawn butter, marinated red onion and pickle, mustard and BBQ sauces	195/135/30 g	<b>730</b>
Zhareha with grilled beef potatoes and mushrooms	250/110 g	<b>690</b>
Chicken Kiev with straw potatoes and cowberry chutney	210/92 g	<b>650</b>

# FISH AND SEAFOOD

## MAIN COURSES

 Octopus in oyster sauce with stracciatella cheese and tomatoes	77/162 g	<b>1 630</b>
 Grilled Mediterranean sea bass fillet with fennel, eggplant, orange and saffron dressing	1 pc/75/30 g	<b>1 320</b>
Grilled sea scallop fillet with marinated spinach in lemon-olive dressing, broccoli mousse and red caviar	65/90 g	<b>1 090</b>
Fillet of halibut with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	<b>910</b>
Perch-Halibut mini-patties with green mix salad and balsamic-lime dressing; served with citrus salsa sauce	40/105 g	<b>890</b>
Karelian pelmeni of pike in rye loaf; served with fish consommé, red currant, dill and sour cream	1 pc/195/80/30/18/1 g	<b>720</b>
Pike patties by Old Slavonic recipe served with mashed potatoes, gherkins, cowberry quenelle, sour cream and cowberry sauce	140/150/30/30 g	<b>570</b>




## SAUCES

Homemade sauce cooked from natural ingredients only for Your choice:	30 g	<b>70</b>
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- BBQ
- Jack Daniel's
- Pepper
- Pilati
- Mustard
- Porcini





# STEAKS AND ETC.

**Beef steak**  
Black Angus beef corn-fed for 200 days **МИПАТОП**







 Rib-eye steak from the rib section, especially tenderness and juiciness	252/7 g	<b>2 750</b>
Striploin Wagyu premium cut of Cross-Wagyu beef with the highest marbling, grading B3, and richly meat flavor	120/7 g	<b>3 500</b>
Strip steak a cut of beef steak from the short loin, it has a pronounced beef flavor	240 g	<b>1 780</b>
 Filet Mignon from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	<b>1 460</b>
Tri-tip steak from a triangle-shaped muscle of the bottom sirloin section, tender and full-flavored	215/7 g	<b>800</b>
Tuna steak	179/47 g	<b>1 100</b>
 Salmon steak	136/47 g	<b>1 000</b>

**FISH**

# SIDES

Asparagus with sun-dried tomatoes, cherry tomatoes, jalapeno and marinated mini onions	125 g	<b>500</b>
Fresh spinach with cucumber, pumpkin seeds and linseed oil	116 g	<b>400</b>
Zucchini grilled with garlic served with green mix-salad and balsamic-lime dressing	215 g	<b>380</b>
 Mashed potatoes with rucola and parmesan cheese	110 g	<b>250</b>
Farm potato with drawn butter	100 g	<b>250</b>
 French fries	100/30 g	<b>250</b>
Grilled corn	210 g	<b>350</b>
 Grilled vegetables	227 g	<b>450</b>
 Steamed jasmine rice	150 g	<b>200</b>

# DESSERTS

Fresh strawberry Romanoff with whipped cream and vanilla ice cream	<b>600</b> 100/50/26 g	 Assorted mini desserts	<b>560</b> 7 pcs
Warm apple strudel with caramel sauce and vanilla ice cream	<b>600</b> 135/15/60 g	 Medovnik Czech honey cake	<b>400</b> 125/18 g
Hot chocolate soufflé with vanilla ice cream	<b>550</b> 120/50/13 g	 Ice-cream (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut	<b>200</b> 65/11 g
Vanilla cheesecake with raspberry sauce	<b>500</b> 123/77 g	 Sorbet (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit, black currant	<b>200</b> 65 g
 Chocolate bar dessert chocolate mousse with caramelized hazelnuts on shortcrust pastry	<b>460</b> 120/20 g	 Bread basket with homemade bread rolls and Grissini	<b>250</b> 4 pcs 24/40 g



ALL PRICES ARE GIVEN IN RUBLES INCLUDING 20% VAT