



Menu

Oysters

Fine de Claire №2 With salty and iodine taste	1 / 6 pcs	89/530
Saint Patrick №2 Fleshy with sea aroma and hazelnut flavor	1 / 6 pcs	139/830

Starters

Chicken liver pate served with caramelized onion and crunchy ciabatta	100/30/70	176
Forschmack Odessa-style served with crispy Borodino bread croutons and butter with flavor herbs	170	175
Herring Matias with potatoes and butter with marinated red onion	220	184
Italian cheese set Grana Padano, Prima Donna, Gorgonzola Dolce, goat cheese	160/70	399
Meat antipasti set Prosciutto, Copa, salami Milano, Bresaola	160	399
Salmon carpaccio in honey-mustard sauce with Parmesan and arugula	160	355
Beef carpaccio with truffle sauce and Parmesan	180	345
Salmon and avocado tartare with Citronette sauce	220	359
Veal tartare with truffle dressing with quail egg and Parmesan	220	343
Pike caviar served with crunchy ciabatta	100/70	439

Homemade mozzarella

Burrata mozzarella from our cheese dairy Pouch filled with soft creamy filling of Mozzarella slices and cream	1 pcs	199
Mozzarella from our cheese dairy Soft cheese with tender creamy taste	1 pcs	145
Cheese set from own cheese factory Mozzarella, Burata, served with arugula, cherry tomatoes and pesto sauce	600	425

SERVED WITH MOZZARELLA:

Farm olives	100	99
Cherry tomatoes with fresh arugula	70/30	89
Homemade Pesto sauce	30	75
Anchovies	30	99
Sun-dried tomatoes	50	95

Salads

Salad with tiger prawns, arugula, avocado, cherry tomatoes and Parmesan	200	362
Salad with octopus, lettuce, potatoes and Pesto sauce	270	592
Vegetable salad with Parmesan	170	185
Caesar with grilled chicken with lettuce leaves, tomatoes, crunchy croutons and quail eggs with homemade sauce	260	268
Caesar with tiger shrimps with lettuce leaves, tomatoes, crunchy croutons and quail eggs with home-style sauce	260	332
Warm mangal-salad of veal with zucchini, pepper, mushrooms, corn and green lettuce with yogurt dressing	280	315
Salad with fresh tuna, juicy grapefruit and avocado with Citronette sauce	240	399
Salad with Jospier-baked roast beef with lettuce mix, baked bell pepper and honey-mustard dressing	230	265
Salad with Burrata from our cheese dairy served with three types of tomatoes, homemade Pesto and balsamic	330	350

Bruschettas

Bruschetta with baked bell pepper and homemade Pesto	150	175
Bruschetta with salmon and avocado on light ciabatta dried in hospier	150	252
Bruschetta with roast beef and baked vegetables	160	175

Hot appetizers

Buffalo chicken wings with Dorblu cheese sauce	280/40	299
Lamb qutabs dough triangles	200	189
Grilled lavash bread with mozzarella, tomatoes and greens, baked lavash bread with cheese and tomatoes	220	155
Grilled veal tongue with mushrooms served with onion and mushroom sauce	150/120	391
Squid baked in Josper with vegetables and saffron sauce	200	295
Baked cauliflower with chili sauce	300	245
Chilean mussels with wine and cream sauce and crispy ciabatta	500/50	532

Soups

Chicken broth with homemade noodles and quail egg	300	139
Cauliflower cream soup with spicy shrimp	300	245
Homemade red borscht with veal served with sour cream, salo, greens and Borodino bread	300	199

Pasta and risotto

Spaghetti Carbonara Homemade pasta with classic sauce and bacon	300	285
Fettuccine with tiger shrimps with zucchini, cherry tomatoes and tomato salsa	340	338
Lasagna Bolognese cooked of chopped veal, vegetables and tomato sauce	350	315
Ravioli with rabbit in creamy truffle sauce	280	298
Porcini mushroom risotto with truffle flavor with cream sauce and Parmesan	340	292

Meat and poultry

Chicken shashlik	100	145
grilled meat		
Pork shashlik	100	165
grilled meat, recommended with BBQ sauce		
Veal shashlik	100	262
grilled meat		
Veal medallions with eringi mushroom,	160/70/50	526
oyster mushrooms and eryngii, with creamy corn sauce		
Homemade veal cutlets	320	315
served with mashed potatoes and vegetables		
Rabbit in sour cream sauce	350	412
with vegetable fricassee		

Jasper-cooked meat

RACKS

Rack of New Zealand lamb *	100	432
served with garlic marmalade		
Rack of veal *	100	225
served with garlic marmalade		

STEAKS

Fillet Mignon *	100	260
medium roast recommended		
Ribeye steak Australia *	100	495
221 days of grain fattening		
Ribeye Ukraine *	100	255
21 days of dry aging		

* the price is per 100 g of meat prepared for grilling. Average steak weight from 300 g

SETS FOR A COMPANY

Meat set for four persons:	1000/200	1755
(Ribeye steak (Ukraine), chicken shashlik, pork, rack of veal, grilled vegetables)		

Fish and Seafood

Dorado Josper-baked whole fish	1 pcs	399
Salmon steak * grilled fish	100	251
Tuna steak * grilled fish	100	325
Black sea rapans in wine-cream sauce with onion, tomatoes and crunchy ciabatta	200/50	468
Pike cutlets with young potatoes and tender sauce of shrimps and cream	320	339
Scallops * fried to a crisp	100	342
Tiger shrimps * we recommend adding saffron sauce	100	459
Octopus tentacles * grilled	100	612

* the price is per 100 g of product prepared for grilling

WE RECOMMEND HOMEMADE SAUCE

Barbecue / Saffron	50	65
Adzhika / Cheese home-made	50	75

Side dishes

Grilled potatoes cooked over an open fire	200	79
Spinach with garlic and butter	150	105
Grilled corn cooked over an open fire	100	89
Grilled vegetables bell pepper, mushrooms, zucchini, eggplant	200	214
Grilled asparagus cooked over an open fire	100	295

Bread

Bread basket crunchy ciabatta and grissini	100	75
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Desserts

Basque cheesecake with persimmons	260	220
Crème brulee with mango sorbet	100/50	225
Homemade tiramisu of mascarpone cheese and tender savoyardi biscuits	200	265
Chocolate lava cake served with vanilla ice cream	100/50	221
Napoleon cake «back to the childhood» served with caramel	120/30	182
Ice cream: vanilla, chocolate, cream-limoncello homemade	50	80
Sorbets: mango, strawberry with mint homemade	50	80
Sorbet cream-limoncello homemade	50	80

Bar

Vermouth

Martini Bianco	50	75
Martini Extra Dry	50	75
Martini Rosso	50	75

Rum and Cachaca

Captain Morgan White	50	145
Captain Morgan Dark	50	145
Captain Morgan Black Spiced	50	145
Captain Morgan Original Spiced Gold	50	159
Zacapa 23 YO	50	460
Cachaca Canario	50	99

Irish whisky

Jameson	50	155
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Scotch

Johnnie Walker Red label	50	145
Johnnie Walker Black Label 12 YO	50	250
The Singleton of Dufftown 12 YO	50	297
Talisker 10 YO	50	399
Glenmorangie The Original, 10 YO	50	350
Macallan Fine Oak 12 YO	50	459

American whisky

Bulleit Bourbon	50	199
Bulleit Rye 95	50	245
Jack Daniel's Old No.7	50	189
Jack Daniel's Honey	50	175
Woodford Reserve	50	212
Spicebox Pumpkin	50	175

Brandy

Saint Rémy VSOP	50	145
Metaxa 5 Stars	50	155
Old Kakheti 7 YO	50	132

Cognac

Hennessy Very Special	50	312
Hennessy VSOP Privilège	50	499
Hennessy XO	50	1155
Rémy Martin VS Supérieur	50	298
Rémy Martin VSOP	50	510

Armagnac

Chateau de Laubade Signature	50	212
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Grappa

Valdavi Berta	50	305
Elisi Distillerie Berta	50	320
Poli Jacopo Poli Barrique 13 YO	50	510

Calvados

Pere Magloire VSOP	50	259
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Tequila

Don Julio Blanco	50	360
Don Julio Anejo	50	415
Espolon Blanco	50	139
Espolon Reposado	50	139

Gin

Tanqueray London Dry	50	155
Gordon's Premium Pink	50	155
Tanqueray N°TEN	50	270
The Botanist	50	270

Liqueurs

Baileys The Original	50	149
Cointreau	50	145
Sambuca Antica Classic	50	149
Limoncello Villa Massa	50	125

Ice shot

Jägermeister	50	135
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Tinctures

Xenta Absenta	50	155
Fernet Branca	50	150
Amaro Montenegro	50	145
Amaro Segesta Guiseppe Bianchi	50	145
Campari Bitter	50	110

Vodka

Smirnoff Red N°21	50	115
Rada clasic	50	80
First guild Prestige	50	80
Belvedere	50	209
Koskenkorva	50	103
Finlandia Cranberry	50	99
Finlandia original	50	99

Sherry

Lustau, Pedro Ximenez San Emilio	50	185
Barbadillo Fino Dry & Crisp	50	115

Porta

Sandeman Tawny 10 YO Sogrape Vinhos	50	179
Graham's W&J	50	149

Bottled beer

Stella Artois	500	109
Stella Artois n/a	500	99
Leffe Brune	330	149
Corona	355	145

Tap beer

Hoegaarden	330/480	106/165
Stella Artois	330/480	75/96

Freshly squeezed juice

Carrot	250	109
Apple	250	125
Orange	250	125
Grapefruit	250	145
Celery	100	130

Home-made soft drinks

Citrus mix	250 / 1000	75/215
Ginger & apple	250 / 1000	75/215
Passion fruit	250 / 1000	89/280

Fruit and berry smoothie

Pineapple, cherry, banana and lime smoothies	200	156
Mango, banana, orange and mint	200	178

Soft drinks

Acqua Panna	250/750	135/219
S.Pellegrino	250/750	135/220
Borjomi	500	133
Bonaqua still / sparkling	330	65
Coca-cola, Coca-cola Zero	250	65
Sprite, Fanta	250	58
Schweppes Tonic	250	65
Burn	250	87
Selection of RICH juices	250	59

Coffee

Ristretto	15	54
Espresso	30	54
Espresso doppio	60	74
Americano	130	54
Cappuccino	200	75
Cappuccino on soy or almond milk	200	98
Latte	200	78
Latte on soy or almond milk	200	98
Orange coffee (coffee, orange fresh)	250	95
Cold coffee Frape Late	240	97
Matcha Latte	180	125
Decaffeinato	30	75
Chocolate cocoa with marshmallow	200	80
Flat white	200	79
Raf	180	98

Alcoholic cocktails

Hugo (Prosecco, elderberry syrup, lime, mineral water)	180	213
Basil Beauty (passion fruit, vodka, coconut syrup, pineapple juice, basil leaves)	190	225
Cosmopolitan (citrus vodka, triple sec, cranberry water)	180	180
Pumpkin Sour (pumpkin whiskey, pumpkin puree and syrup, lemon juice, egg white)	100	225
Aperol Spritz (aperol, sparkling wine, orange)	170	195
Passion Spritz (sparkling wine, passion fruit puree and syrup, citrus vodka, passion fruit)	190	245
River Grill (spicy rum, herbal bitter, fresh basil, honey syrup, fresh lime and ginger)	150	185
Strawberry cream (golden rum, strawberry puree, cream, lemon juice)	190	185
Organic Mai Tai (mix of two types of rum, freshly squeezed lime juice, herbal bitter, pineapple puree)	220	255
Clover Club (dry english gin, raspberry puree and freshly squeezed lemon juice)	140	219
Tommy D Sour (Scotch whisky, passion fruit puree, citrus juice)	130	219
Negroni (campari bitter, red sweet vermouth, English gin)	100	220
New York Sour (bourbon, Porto, egg white, citrus juice)	150	272
Whiskey Sour (bourbon, citrus juice, egg white)	180	225
Espresso Martini (Baileys, Kalua, vodka, coffee)	170	165