

## STARTER

<b>Cheese Plateau</b> Parmesan, Dor Blue, Brie cheese, honey in honeycombs, honey, walnuts, berries	<b>1100 ₺</b>
<b>Jamon</b>	<b>1500 ₺</b>
<b>Lightly salted salmon</b> Lightly salted salmon, lemon, and capers	<b>1100 ₺</b>
<b>Tempura shrimp with mango sauce</b> Tiger prawns, flour, chicken egg, mango puree, cilantro, Tabasco sauce, mint, ginger, lime juice	<b>750 ₺</b>
<b>Scallop Ceviche</b> Lime juice, orange juice, and soy sauce	<b>590 ₺</b>
<b>Tuna tartare</b> Avocado, cream, soy sauce, sesame paste, citrus dressing	<b>750 ₺</b>
<b>Classic hummus with flatbread</b> Chickpeas, tahini paste, olive oil, sun-dried tomatoes, wheat flatbread	<b>550 ₺</b>
<b>Fried halloumi with berry sauce</b> Halloumi cheese, berries, and mint	<b>950 ₺</b>

## BRIOCHE

• <b>Jamon and baked quince</b>	<b>950 ₺</b>
• <b>Ajapsandal and pine nuts</b>	<b>450 ₺</b>
• <b>Low-salt salmon with avocado and tomatoes</b>	<b>550 ₺</b>

## SALADS

<b>Green salad</b> Mix of lettuce leaves, spinach, avocado, cucumbers, edamame beans, olives, radishes, chia seeds, citrus dressing	<b>650 ₺</b>
<b>Burrata and Tomato Salad</b> Red onion, Kalamata olives, pesto sauce, spinach, and flax seeds	<b>650 ₺</b>
<b>Eggplant and Seaweed Salad</b> Cherry tomatoes, stracciatella, cilantro, mint, arugula, pine nuts, sunflower seeds, sesame oil, sweet chili, and soy sauce	<b>650 ₺</b>
<b>Vinaigrette with mushrooms</b> Boiled potatoes, carrots, beets, pickles, sauerkraut, pickled mushrooms	<b>490 ₺</b>
<b>Caesar salad with shrimp</b> Mix of lettuce leaves in Caesar sauce, cherry tomatoes, shrimp, wheat croutons, and Parmesan cheese	<b>950 ₺</b>
<b>Caesar salad with chicken breast in wine sauce</b> Mix of lettuce leaves in Caesar dressing, cherry tomatoes, Parmesan cheese, chicken breast in wine sauce, and wheat croutons	<b>750 ₺</b>
<b>Shrimp, Mango, and Avocado Salad</b> Mix of lettuce, arugula, shrimp, mango, avocado, radish, and citrus dressing	<b>950 ₺</b>

Dear guests, if certain foods are an allergen for you, please inform the waiter.

## SOUPS

<b>Pumpkin puree soup</b> Pumpkin, onion, carrots, cream, cashews, pumpkin seeds, and croutons	<b>450 ₺</b>
<b>Traditional beef borscht</b> Served with sour cream and lard salsa on a bread toast	<b>750 ₺</b>
<b>Cream Soup mushroom</b> White mushrooms, onions, cream, and potatoes	<b>850 ₺</b>
<b>Tomato soup with shrimp</b> Served with stracchata, wheat bread, and pesto sauce	<b>1100 ₺</b>
<b>Creamy fish soup with trout and perch</b> Served with toast, cream cheese, and pike caviar	<b>1100 ₺</b>
<b>Chicken soup with noodles and quail eggs</b> Chicken broth, carrots, onions, egg noodles, quail eggs, and herbs	<b>450 ₺</b>

## MAIN DISHES

### FISH

<b>Black cod fillet</b> Served with celery puree and shrimp silk	<b>1300 ₺</b>
<b>Grilled tuna fillet</b> Served in sesame seeds with roasted spinach, quinoa, and a coconut milk-based sauce.	<b>1100 ₺</b>
<b>Grilled brook trout for 100g</b> Grilled with Provençal herbs	<b>500 ₺</b>

### POULTRY DISHES

<b>Chicken thigh schnitzel</b> With sweet potatoes fries, sun-dried tomatoes, edamame beans, sweet chili and sour cream and garlic sauces	<b>890 ₺</b>
<b>Duck breast with herb-boiled cherries and quince confit</b>	<b>1300 ₺</b>
<b>Turkey patty with Béarnaise sauce and mashed potatoes</b> Turkey and chicken fillets, onions, potatoes, milk, butter, and eggs	<b>890 ₺</b>

### MEAT

<b>Baked pork ribs with new potatoes</b> Barbecue sauce, potatoes, cherry tomatoes, butter, and dill	<b>950 ₺</b>
<b>Stewed beef cheeks</b> Served with mashed potatoes and meat sauce	<b>1300 ₺</b>
<b>Steak Minion</b> Beef tenderloin, corn, asparagus, demi-glace sauce	<b>2300 ₺</b>
<b>Rib Eye Steak for 100g</b>	<b>1500 ₺</b>
<b>Torn lamb with tomato salsa</b>	<b>1300 ₺</b>
<b>Beef dumplings</b>	<b>790 ₺</b>

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Prices are shown in rubles, including 22% VAT.

## PASTA OF OUR OWN PRODUCTION

<b>Spaghetti with bolognese sauce</b> Beef, onions, carrots, celery, tomatoes, and thyme	<b>890 ₺</b>
<b>Spaghetti with Carbonara Sauce</b> Cream, bacon, egg yolk, onion, garlic, Parmesan, thyme	<b>790 ₺</b>
<b>Risotto with porcini mushrooms and crayfish</b> Arborio rice, porcini mushrooms, onions, garlic, white wine, abalone, Parmesan cheese, truffle oil	<b>1100 ₺</b>
<b>Fettuccine in a creamy sauce with salmon and spinach</b> Salmon, spinach, cream, white wine, onions, garlic, Parmesan	<b>950 ₺</b>
<b>Dinner with a stewed duck</b> Petitfin, duck breast, red onion, garlic, tomatoes, zucchini, white wine, cream, stracatella cheese, dried tomatoes	<b>1100 ₺</b>

## SIDE DISHES

<b>Grilled vegetables</b> Zucchini, eggplant, bell pepper, tomato, red onion, Champignons	<b>300 ₺</b>
<b>Basmati Rice</b> Boiled rice served with olive oil	<b>500 ₺</b>
<b>French fries with ketchup</b>	<b>300 ₺</b>
<b>Sweet potatoes with Parmesan and sour cream and garlic sauce</b>	<b>300 ₺</b>
<b>Mashed potatoes</b>	<b>300 ₺</b>
<b>Mix of lettuce leaves</b> Mix of lettuce leaves with Greek salad dressing	<b>300 ₺</b>

## DESSERTS

<b>Fruit plate</b> Assorted seasonal fruits	<b>790 ₺</b>
<b>Chocolate Fondant with Ice Cream</b>	<b>790 ₺</b>
<b>Honey cake with blueberries and honey in honeycombs</b>	<b>490 ₺</b>
<b>Meringue roll</b> Pistachiös, cream, powdered sugar, and berries	<b>690 ₺</b>
<b>Ice cream assortment</b>	<b>190 ₺</b>
<b>Tiramisu</b>	<b>490 ₺</b>
<b>Lemon zest and sauce cheesecake</b>	<b>490 ₺</b>

