

## SEASONAL OFFER FROM THE CHEF

### STARTERS

<b>Plateau №1</b> (oysters-4 pcs, sea urchins-4 pcs, shrimps: «Magadan», «Medvedka», trumpeter fillet, scallop) For 2 persons...	4500
<b>Plateau №2</b> (oysters-4 pcs, sea urchins-4 pcs, Crudo: salmon, scallop, Yellow Tail, tuna, shrimps «Medvedka») For 2 persons	4100
<b>Scallop Crudo with Yuzu truffle sauce</b> .....	950
<b>Assorted crudo (salmon, tuna, sea bass, «Ama Ebi» shrimps, scallop)</b> .....	1250
<b>Assorted tartare (salmon, tuna, scallop)</b> .....	1250
<b>Assorted shrimps ( «Ama Ebi», «Medvedka», «Magadan»)</b> .....	1150
<b>Salad with king crab and tomatoes</b> .....	1470
<b>Salad with lobster and vegetables</b> .....	2100
<b>Veal tartare with capers and dijon mustard</b> .....	950
<b>Roast beef salad with porcini mushrooms</b> .....	930

### SOUPS

<b>Okroshka on kvass/kefir</b> .....	570
<b>Gazpacho/ with king crab</b> .....	650/950

### HOT DISHES

<b>Milanese risotto with wild mushrooms</b> .....	950
<b>Grilled king prawns with spicy tomato sauce</b> .....	1250
<b>Scallop fillet with green curry/ mushroom sauce</b> .....	1150
<b>Gentle Catalan Octopus</b> .....	2150
<b>Lobster tail with vegetables in Spicy sauce</b> .....	2100
<b>Grilled tuna steak with baked pepper</b> .....	1350
<b>Flounder fillet with porcini mushrooms and chanterelles</b> .....	1350
<b>Homemade veal cutlets with mushroom sauce</b> .....	930

### DESSERT

<b>Cherry and melon souffle with sorbet ball</b> .....	620
<b>Mango-Passion fruit mousse on the thinnest white biscuit</b> .....	650
<b>Home-made sorbets passion fruit/mango/lemon-lime (1 scoop)</b> .....	350
<b>Strawberries (100gr)</b> .....	250
<b>Sweet cherries (100gr)</b> .....	350
<b>Watermelon (100gr)</b> .....	150