

APPETIZERS (COLD DISHES)	
Carpaccio from marbled beef 1/100/50/10	580,-
Platter from jerked tomatoes, Armenian olives, marinated bamia and brynza 1/170/60/100	750,-
Tar-tar from salmon with lime zest, basil, Spanish garlic (shalot), celery and tender yogurt 1/235	750,-
Tar-tar from veal with finely chipped Spanish garlic (shalot), pickling cucumbers, caperberries, olive oil and sauce Teriyaki 1/200/40/25	600,-
Salmon carpaccio with olive oil 1/80/65	700,-
Gravlax (chef's salmon with sauce from sour cream and horseradish) 1/100/50/50	750,-
Meat platter (smoked venison, marbled beef roast, lardon (pork fat), jerked boston butt roast, ciabatta, aubergine paste) 1/190/80/10	980,-
Fish platter (cold-smoked sturgeon, cold-smoked tuna, slightly salted salmon, cod liver, olives spread) 1/200/60/60	1400,-
Cheese platter (Dorblu, Grana Padana, Camembert, Tete de Moine, mulberry jam) 1/140/40	900,-
Assorted Fruit (seasonal fruit) 1/1000	750,-
Herring with potatoes 1/80/100	310,-
Marinated seasonal mushrooms 1/150	490,-
Homemade pickles from chef 1/390	300,-
SALADS	
Light salad with hazel-nuts, chicken fillet, jerked tomatoes and fig 1/250	475,-
Salad mix with calamari, avocado, tomatoes and Chili pepper 1/200	450,-
Light salad mix with oily fish, avocado, cherries and radish 1/260	490,-
Salad with roasted chicken fillet in peanut coating, baked potatoes, cherry tomatoes and creamy-garlic sauce 1/240	415,-
Warm salad with roast tiger shrimps, calamari, mini-octopuses, mussels, green salad, cheese Dorblu and spicy spinage dressing 1/330	720,-
Salad "Caesar"	
with prawns 1/300	630,-
with salmon 1/320	610,-
with chicken fillet 1/335	515,-
Salad with tender veal, cherry tomatoes and baked potatoes 1/300	580,-
Rocket with tiger shrimps, avocado pieces and cherry tomatoes 1/200	710,-
Olivier (Russian salad) with beef roast and veal tongue 1/245	405,-
Homemade vegetable salad with the dressing to your choice: sour cream, mayonnaise, olive oil 1/200	320,-

You have to love either what you are going to eat, or the person you are cooking for. Then you have to give yourself up to the cooking, Cuisine is an act of love. (Alain Chapel)

The plate should have one part of cruelty - pepper, vinegar, spices, three parts of strength and six parts of tenderness. (Emile Jung)

MEAT	
Pork with potato mousse and apple confiture 1/105/200/50/10	420,-
Beef ribs with sauce from greens and nuts 1/275/50/10	560,-
Lamb rib roast with roasted aocado, mousse from beetroot and Chili pepper 1/100/150/60	1190,-
Beafsteak with light salad mix 1/175/150/50	610,-
Ribeye steak from marble beef 1/300/60	2000,-
Boeuf Stroganov with porcini and mashed potatoes 1/180/150	695,-
Veal medallions with pepper sauce and light salad mix 1/130/60/60	750,-
ПАСТА/РИЗОТТО	
Pappardelle in cream sauce with smoked sausage from Armenia and sheep cheese 1/230	450,-
Risotto with beef and courgettes 1/300	500,-
Pappardelle in cream sauce with salmon 1/250	630,-
Spaghetti "Carbonara" 1/290	520,-
Risotto with porcini 1/300	510,-
Risotto from black rice venere with seafood (with the sauce to your taste: cream, tomato) 1/320	600,-
Risotto from arborio rice with seafood (with the sauce to your taste: cream, tomato) 1/320	600,-

Beef is a real mine of elements necessary for normal functioning of human life support systems. Protein in meat is necessary for creation of new muscle tissue, that's why this meat is an essential part of professional sportsmen diet. This product is also perfect for those who follows a strict diet. Beef is rich in iron. It is prescribed as a medicine in case of low hemoglobin. Beef liver is especially rich in iron.

Risotto (italian "risotto" means "small rice") is a rice dish widely known in Northern Italy. It was first noticed in records only in the XIXth century. Risotto is cooked from round rice, rich in starch, of the sorts like arborio, baldo, padano, roma, vialone nano, maratelli or carnaroli.

GRILL	
Chicken fillet 1/150/25/60	520,-
Beef 1/150/25/60	720,-
Pork 1/150/25/60	550,-
Sea bass 1/120/25/60	910,-
Tuna 1/140/25/60	1000,-
Salmon 1/140/25/60	850,-
Calamar 1/140/25/60	570,-
Royal prawns 1/100/25/60	1250,-
Octopus 1/100/25/60	1000,-
SIDE DISHES	
Basmati rice 1/150	150,-
Grilled vegetables 1/200	270,-
Asparagus 1/100	400,-
Buckwheat noodles 1/250	190,-
Mashed potatoes 1/150	150,-
Sauteed potatoes with greens 1/200	180,-
Wild rice 1/150	210,-
Spinage with cream 1/150	230,-
SUSHI	
Sushi with salmon 1/40	200,-
Sushi with tuna 1/40	190,-
Sushi with eels 1/48	290,-
Sushi with shrimps 1/40	270,-
Sushi with scallops 1/40	270,-
Sushi with octopus 1/40	190,-
Sushi with crabs 1/40	400,-
SPICY GUNKAN	
Spicy gunkan with salmon 1/48	200,-
Spicy gunkan with tuna 1/48	180,-
Spicy gunkan with eels 1/48	250,-
Spicy gunkan with shrimps 1/48	290,-
Spicy gunkan with scallops 1/48	270,-
Gunkan with salmon caviar 1/40	250,-

Steaming steak or grilled chicken, fresh-caught golden brown fish or pizza baked on a special stone. Are there people who can stay indifferent to these treats? Even plain sausages from a supermarket can turn into something unbelievable and wonderful if they are chargrilled. Spiced with smoke of fruit trees and voracious appetite, they will wreath your head.

All sushi are simple, it's the manifestation of minimalism. Chefs from all over the world ask: how something so simple can be so rich in taste? Jiro's philosophy is the following: pure simplicity of sushi leads to its perfection (Jiro Ono "Jiro Dreams of Sushi")

MINI ROLLS	
Roll with salmon 1/116	320,-
Roll with tuna 1/116	310,-
Roll with eels 1/126	400,-
Roll with cucumber 1/121	150,-
Roll with avocado 1/126	150,-
Roll with shrimps 1/126	465,-
ROLLS	
Roll Canada (cream-cheese, eels, salmon, avocado, cucumber) 1/270	580,-
Roll Samurai (salmon, eels, cucumber, tobiko, Japanese mayonnaise) 1/240	600,-
Roll Tender tuna (tuna, tiger shrimps, cucumber, Japanese mayonnaise) 1/260	565,-
Roll Gusenica (Caterpillar) (cream-cheese, eels, avocado, cucumber, tobiko) 1/260	520,-
Roll with salmon, avocado and cream-cheese 1/220	390,-
Roll with eels, cheese and avocado 1/205	525,-
Roll Philadelphia (cream-cheese, tobiko, avocado, salmon) 1/290	685,-
Roll California (crab, mayonnaise, avocado, cucumber, tobiko) 1/250	800,-
Dragon roll (cream-cheese, eels, avocado, salmon, cucumber) 1/410	1800,-
Roll Akito (shrimp, cream-cheese, cucumber, tobiko, green salad) 1/255	600,-
Warm rolls	
Roll Hokkaido (cream-cheese, salmon, eels, crab, tiger shrimps, cucumber, avocado) 1/260	
Fudziyama Roll (cream-cheese, salmon, cucumber) 1/215	850,-
Roll with shrimp and cheese (shrimps, cream-cheese, apple, sesame, spice sauce, Cheddar cheese, tobiko) 1/300	380,-
Roll America (cream-cheese, salmon, eels, avocado, cucumber) 1/240	680,-
	525,-
SASHIMI	
Sashimi with salmon 1/100/90	
Sashimi with eels 1/80/90	610,-
	850,-
SOUPS	
Mushrooms miso with shitake, nameko and field mushrooms 1/250	
Nabe (rice, eels, waterplant, egg) 1/250	
Miso 1/250	200,-
Cream miso with salmon 1/250	350,-
Сливочный мисо суп с лососем 1/250	250,-

"- Okey. Well, our mermaids sing. Taking breaks for stuffing themselves with sushi and sashimi. Rolls are good enough too. But without cucumbers. Let it be so. - Why are you so displeased with cucumbers? - I have no idea. I just have a bad temper and extremely need an image of the enemy at hand. Cucumber fits it

	380,-
DESSERTS	
Pistachio cake with raspberry touch and light cream 1/175	310,-
Creme brulee with berries 1/160	350,-
Chocolate cake with peanut 1/125	350,-
Apple strudel with walnuts, caramelized sauce and ice-cream 1/150/60/60	290,-
Cheesecake 1/120/60	310,-
Honey cake 1/130/60	290,-
Chocolate homemade cake with ice-cream 1/140/60	295,-
Cherry strudel with ice-cream and berry sauce 1/200/50/60	310,-
Tiramisu 1/160	350,-
Ice-cream (strawberry, vanilla, chocolate, tiramisù, pistachio, with walnuts and maple syrup) 1/120	
Sorbet (strawberry-raspberry, lemon-lime, mango) 1/100	265,-
Macaron 1/20	90,-
HEALTHY MENU	
STARTERS	
Roll from omelette with cream cheese and greens 1/245/80	320,-
Omelette from two eggs with tomatoes and greens (chicken eggs, cherry tomatoes, celery, skimmed milk, olive unrefined oil) 1/250	180,-
Nuts with honey and dried plums (pine tree nuts, hazelnuts, almond, peanut, walnuts, honey, mint 1/245	420,-
Tender vanilla cottage cheese with fruit pieces (cottage cheese 5%, yoghurt, honey, apple, pear, mango) 1/240	420,-
Additional ingredients to your choice:	
Carrot 1/50	35,-
Banana 1/50	50,-
Pine tree nuts, walnuts 1/50	140,-
SALADS	
Salad with ruccola, almond and cream cheese (ruccola, mango, dried pitted and halved apricot, cream cheese, almond, caraway oil) 1/170	420,-
Salad with steamed salmon and vegetables (baked pepper, pear, avocado, salmon, caraway oil) 1/175	540,-
Salad from asparagus with farmer cheese, avocado and fresh vegetables (celery stalk, avocado, tomatoes, asparagus, cheese, garlic, olive oil unrefined, lemon juice, granular mustard) 1/280	595,-
SOUPS	
Vegetable soup with chicken quenelles 1/300	320,-
Minestrone with chicken fillet (carrot, leek, courgetts, celery, tomatoes, potatoes, broccoli, cauliflower, bell peppers, garlic, greens, vegetable broth) 1/300	460,-
Cream from broccoli with shitaki mushrooms (broccoli, vegetable broth, spices 1/350	350,-
HOT DISHES	
all steamed	
Calemaries 1/130/60	570,-
Chicken breast 1/150/60	520,-
Salmon 1/150	820,-

SIDE DISHES	
Healthy vegetable mix for meat or fish: 1/120 (curds, green beans, asparagus, celery, tomatoes, cauliflower, carrots, bell peppers, greens, lemon juice, olive oil)	320,-
Basmati rice with butter 1/150	150,-
Cous-cous with stewed vegetables (cous-cous, bell peppers, carrot, leek, courgettes, garlic, olive oil) 1/150	180,-
HEALTHY DRINKS	
Blueberry-raspberry smoothie with orange juice 0,25	245,-
Citrus (freshly squeezed juice of orange and lime, strawberry, cinnamon and fresh ginger) 0,25	245,-
Vitamin cocktail (avocado, celery, strawberry, freshly squeezed juice of lemon and green apple)	350,-
TEA LIST	
Fruit tea	1/200
Moroccan tea (orange, lemon, lime, honey, mint, spices)	225,-
Ginger Grape (grapefruit fresh, fresh ginger, cinnamone, honey)	225,-
Sea-buckthorn tea (sea-buckthorn, lemon, orange fresh, honey)	225,-
Raspberry velvet (raspberry, honey, mint, lime, cinnamone)	225,-
Strawberry tea (strawberry, honey, mint, lime, cinnamone, green tea)	225,-
Apple tea (apple, lemon, honey, mint, cinnamone, green tea)	225,-

Tradition of English tea-time is authentic, unique and incredibly interesting to learn about. Every tea-lover should certainly know the basics and highlights of the "purely english tea-party". Under the rules of Karl the Great tea was an incredibly expensive gift affordable to the king only. Import of dried tea leaves was imposed by huge charges. Later on tea was popularized, it lost its "elitism" and became widely spread rather quickly. It is an open secret that in the mid 17th century England had many large colonies all over the world. At that time the government officials had to face the problem of alcohol addiction, which began rapidly spread among labor people. Water was unsafe to consume so alcohol was chosen as the most effective antiseptic drug. Poor men had to drink gin, port wine and beer almost every day. Drunk staff couldn't show good performance at their workplaces so the government forces of England decided to counterattack the alcohol abuse by wide and rapid popularization of tea and healthy lifestyle, closely connected to it. No wonder that some years ago a new term originated in the English language - "a tea-aholic" meaning a person addicted to tea.

When the British Empire collapses, historians will find that it had made but two invaluable contributions to civilization - this tea ritual and the detective novel. (Ayn Rand)

Black tea	1/300-1/600
Assam	160/240
Milky Puer 7 years	160/240
Spring Darjeeling	160/240
Almond pie	160/240
Bakuvian tea	160/240
Linden-blossom tea	160/240
Earl grey	160/240
Green tea	1/300-1/600
Teguanin	160/240
Milky oolong	160/240
Green tea with jasmine	160/240
Longjing	160/240
Mango oolong	160/240
Berry-herbal tea	1/300-1/600
Forest berries	160/240
Alpine tea	160/240
Grapeberry	160/240
Taiga balsam	160/240
Tea additives:	
Camomile	40,-
Japanese lime	40,-
Thyme	40,-
Gui Hua "Flowers of brown tree"	40,-
COFFEE	
Espresso 1/40	110,-
Cappuccino 1/200	150,-
Americano 1/150	110,-
Double espresso 1/80	220,-
Latte 1/200	160,-
Cappuccino with liqueur Baileys 1/130/20	250,-
Double cappuccino 1/300	250,-
JUICES	
Assorted 1/200	90,-
WATER	
San Benedetto (natural carbonated/uncarbonated mineral water) 1/250	140,-
Saïrme (natural carbonated/uncarbonated mineral water) 1/500	180,-
VOSS (natural carbonated/uncarbonated mineral water) 1/375	450,-
CARBONATED DRINKS	1/250
Red Bull	150,-
Red Bull Sugar Free	150,-
Coca-Cola	140,-
Sprite	140,-
Tonic	140,-

MILK SHAKE	1/400
Vanilla	300,-
Strawberry	300,-
Chocolate	300,-
Banana	300,-
Pear	300,-
Blueberry	300,-
Cherry	300,-
Raspberry	300,-
FRESH JUICE	1/200
Orange	180,-
Grapefruit	180,-
Lemon	190,-
Green apple	190,-
Carrot	150,-
Carrot with cream	160,-
Celery	220,-
Pear	280,-
Pineapple	460,-
Apple-carrot	190,-
Kiwi	230,-
Lemonades	1/180-1/650
Grapefruit	200/600,-
Orange	200/600,-
Lemon-ginger	200/600,-
Cherry	200/600,-
The best kind of wine is that which is most pleasant to him who drinks it (Pliny the Elder)	
Love makes the world go round? Not at all. Whiskey makes it go round twice as fast. (Compton Mackenzie)	
Barley, rye, corn, juniper berries and other spices and herbs are used to make traditional jenever, which is usually called graanjenever, meaning that it is prepared from grains. The components are fermented as for whisky preparation, but then the base wash is complemented by the juniper berries and spicy herbs	

LIQUEURS ORIGINATION	
<p>At all times a man looked for the ways to relieve pain and soothe suffering. He reached out nature for help, revealing peculiar properties of plants, fruits and berries. To intensify their effects, technology of extracting active constituents should have been worked out. For many centuries the Egyptians, the Greeks and the Arabs advanced the process of maceration and distillation, when medieval monks and chemists stepped into their shoes. Starting from the XI century sick people were treated with liquid medicines and elixirs in the Catholic monasteries in the Western Europe. Besides looking for treatments monks tried to improve the technology of elixir production and find out new constituents. Remote location of monasteries from towns contributed to these researches among the other factors. As many medicines had bitter taste, chemists used to sweeten them with honey. That is how first liqueurs were produced, which were called elixirs at that times and prepared by monks on the base of various drug and aromatic plants. Now we can try only few of the elixirs popular at that times, which are appreciated for their curative properties. These are, for example, Arquebuse de l'Ermitage, Elixir Vegetal or Eau de Melisse. For many years painstaking work of the elixir makers resulted in origination</p>	
<u>Cocktail party: a gathering where people mix drinks while drinks mix people (Cosmo Cardo)</u>	
Don't allow kids shake cocktails. It's pedagogically incorrect, moreover, they add too much vermouth (Steve Allen)	