





AUTUMN MENU

MAIN DISHES



Warm mix salad with baked pumpkin

150 g. | 550 rub.   



Italian salad with figs and Prosciutto

150 g. | 750 rub. 


Cream soup with forest mushrooms

250 g. | 450 rub.  


Minestrone with vegetables
and white beans

250 g. | 390 rub.  


Chicken steak with cauliflower
and smoked corn espume

320 g. | 560 rub. 


Beef cheeks stewed in red wine
with celery root cream

180 g. | 790 rub. 

Duck fillet with sweet potato
and celery root cream

250 g. | 760 rub. 

Halibut fillet with potato cream
and fennel sauce



250 g. | 890 rub. 



DESSERTS



Mousse dessert «Mushroom»

Cream ganache based
on white Belgian chocolate with black currant compote,
delicate peach mousse and nut biscuit

155 g. | 350 rub.  



Dessert «Stone»

Modern classics: most delicate vanilla cream,
Anglaise mousse with prunes and a hint of dark rum
on almond merengue

105 g. | 350 rub.  

Dessert «Nut»

Shell from shortbread almond dough,
delicate coffee ganache based on Belgian milk chocolate,
apricot compote, hazelnut dacquoise, walnut

170 g. | 380 rub.  

BEVERAGES

Cranberry tea

Cranberry juice, apple juice, lime, spices

500 ml. | 320 rub. | n/a

Warming currant

Black currant, raspberry syrup, mint, rosemary spices

200 ml. | 220 rub. | n/a

Spicy apple

Apple juice, whiskey liqueur, lime, spices, apple

200 ml. | 450 rub. | alc.

Coffee fantasy




Cream liqueur, coffee, vanilla syrup, whipped cream

200 ml. | 400 rub. | alc.

Czech Sbiten

Herbal liqueur, orange juice, lemon fresh, orange

200 ml. | 340 rub. | alc.

 Vegetarian  Lactose free  Gluten free