
NATURA

Ribeye	per 100gr	1 350
Chateaubriand	per 100gr	1 400
Rack of Lamb	per 100gr	1 200
Wild boar cutlet		1 350
Salmon and peperonata		1 500
Octopus with tomato salsa		1 650
«Vegetarian Highburger» gluten free bread, guacamole, tomato marmalade		850

GARNISH

Large green salad, lemon vinaigrette	650
Fresh salad with vegetables	650
Tomatoes with red onions and sunflower oil	450
Salted cucumbers with sour cream & dill	400
Mashed potatoes with fresh horseradish	350
French fries with parmesan	650
Grilled zucchini with mint	450
Grilled avocado and chimichurri	600

SAUCE

Adzika	150
Vierge	150
Pepper	150
Red wine	150

STARTERS

Sturgeon Caviar	50 r	3 900	Salmon Caviar	50 r	700	Trout Caviar	50 r	700
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We serving the caviar with warm potatoes, sour cream or pancakes for your choice

Hummus with bread chips	450
Pickled olives with thyme & orange	500
Chicken & Foie gras pate	500
Gruyere cheese with pear chutney	650
Parmesan with honey	550
Beef jerky with hummus	550
Smoked whitefish, salmon «gravlax», cucumber, pike caviar, patato pancakes	1 050
Scandinavian vorshmak	450
Baltic Sprat and egg sandwich	350
Rye bread with lard & onion	350
Salmon & shiso dressing	850
Sweet shrimp carpaccio with citrus	1 050
Beef tartare / mustard or tomato salsa	1 250

VEGETABLES

appetizer	Avocado with baked beetroot hummus and buckwheat popcorn	1 000
hot appetizers	Stuffed bell pepper with Highbeef minced meat, Vierge sauce	650
hot dish	Grilled cabbage, fried cabbage with miso, leek espuma	950
dessert	«Pineapple» carpaccio, sorbet, passion & mango	550

FARM

appetizer	Stracciatella cheese, baked eggplant, pomegranate & kale	950
soup	Oxtail and tongue soup, cilantro & tomatoes	750
hot dish	Stewed rabbit with mushrooms, sour cream with truffle salsa, potato mash & pickles	1 250
dessert	«Snowman» black currant, persimmon & homemade cottage cheese	650

KAMCHATKA

appetizer	Crab salad with salmon caviar, cucumber and dill	1 450
hot appetizers	Cabbage rolls with crab & scallop, «Botan ebi» shrimp bisque	1 350
hot dish	Coal cod, bok-choy cabbage, broccoli cream	1 250
dessert	"Pâte à Choux" with condensed milk cream, cloudberry compote, sea buckthorn sorbet	650

NORTH

appetizer	Whitefish «Sugudai», pike caviar with sour cream, warm potatoes, moonshine with horseradish	1 350
hot appetizers	Dumplings with mushrooms & morels cream	1 250
hot dish	Grilled reindeer fillet, celery remoulade, parsnips, mustard sauce with black currant	1 650
dessert	Pie with pine nuts, chocolate, chanterelles and spruce ice cream	650

BALTIC

appetizer	Spicy salmon, grilled onion, kefir sauce with cucumber	1 050
soup	Fish soup with tomatoes & coconut milk, bruschetta with cod liver	990
hot dish	Milky cod, young potato cream & caviar sauce	1 250
dessert	Fried apple, salted merengue & baked milk ice cream	400

RUSSIAN

appetizer	Traditional Russian salad with quail, crayfish & trout roe	750
soup	Borsch soup with duck and cherries	750
hot dish	Beef tongue, potato cream with horseradish, stewed onions & fried romaine lettuce	1 250
dessert	«Barley» rye bread ice cream, dark beer curd & fried black currant	550

WINTER

appetizer	Goat cheese pancake, pumpkin cream, persimmon, cloudberry & honey	700
hot appetizers	Pumpkin ravioli, fried Foie gras, truffle salsa & duck sauce	1 450
hot dish	Duck leg confit, spicy red cabbage, apple cream, baked kohlrabi & cranberry sauce	1 200
dessert	Beetroot parfait with raspberry, raspberry sorbet & chocolate	650

CHEF

appetizer	Jerked beef and smoked beetroot, Parmesan & mustard ice cream	1 100
hot appetizers	Pumpkin cream soup with ginger, crab & éclair with lobster cream	880
hot dish	Fried halibut, vegetable sauté with tomato water & black chanterelle	1 300
dessert	Tartlet "Citrus"	480

DESSERT

Almond tartlet with fresh strawberry with cream cheese	990
«Pâte à Choux» with condensed milk cream, cloudberry compote & sea buckthorn sorbet	650
Pie with pine nuts, chocolate, chanterelles and spruce ice cream	650
Fried apple, salted merengue & baked milk ice cream	400
«Snowman» black currant, persimmon & home-made cottage cheese	650
Tartlet «Citrus»	480
Beetroot parfait with raspberry, raspberry sorbet & chocolate	650
«Pineapple» carpaccio, sorbet, passion & mango	550
«Barley» rye bread ice cream, dark beer curd & fried black currant	550

SORBET for choice (1 sc.) 200

Sea buckthorn
Raspberry
Lime-yogurt
Mazoni
Fermented baked milk

ICE CREAM for choice (1 sc.) 200

Chocolate
Black currant
Vanilla

Fruits

Thai mango (1 piece) 1000
Pineapple (100 gr) 300

Berries (100 gr.)

Raspberry 850
Blueberry 600

PUREED BERRIES AND HONEY (70 gr.) 350

Blueberry
Raspberry
Rustic, floral honey
