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## NATURA

|   |           |       |
|---|-----------|-------|
| Ribeye  | per 100gr | 1 350 |
| Filet mignon  | 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»<br>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 |

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## STARTERS

|                 |      |       |               |      |     |              |      |     |
|-----------------|------|-------|---------------|------|-----|--------------|------|-----|
| Sturgeon Caviar | 50 r | 4 500 | Salmon Caviar | 50 r | 700 | Trout Caviar | 50 r | 700 |
|-----------------|------|-------|---------------|------|-----|--------------|------|-----|

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, potato pancakes | 1 050 |
| 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 |

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**LENT**

|                |   |       |
|----------------|---|-------|
| 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 & sorrel       | 950   |
| soup      | Oxtail and tongue soup, cilantro & tomatoes                      | 750   |
| hot dish  | Spring chicken roll, carrot with citrus, almond milk             | 1 250 |
| dessert   | «Cloud» black currant, strawberry, sour cream and 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   |

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**BALTIC**

|           |  |       |
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| 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  | Fried halibut, vegetable sauté with tomato water & black chanterelle | 1 300 |
| 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  | Halibut, salmon and cod pie, asparagus and caviar sauce            | 1 250 |
| dessert   | «Barley» rye bread ice cream, dark beer curd & fried black currant | 550   |

**SPRING**

|                |   |       |
|----------------|---|-------|
| 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       | Beef tongue, horseradish potato cream, stewed onion and fried romaine | 1 250 |
| dessert        | Tartlet "Citrus"  | 480   |

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## DESSERT

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| <b>Almond tartlet with fresh strawberry with cream cheese</b>                       | 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 |
| <b>"Cloud" black currant, strawberry, sour cream and cottage cheese</b>             | 650 |
| Tartlet «Citrus»  | 480 |
| Beetroot parfait with raspberry, raspberry sorbet & chocolate                       | 650 |
| <b>«Pineapple» carpaccio, sorbet, passion &amp; mango</b>                           | 550 |
| <b>«Barley» rye bread ice cream, dark beer curd &amp; fried black currant</b>       | 550 |

|                                  |     |
|----------------------------------|-----|
| <b>SORBET</b> for choise (1 sc.) | 200 |
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Sea buckthorn  
Raspberry  
Lime-yogurt  
Mazoni  
Fermented baked milk

|                                     |     |
|-------------------------------------|-----|
| <b>ICE CREAM</b> for choise (1 sc.) | 200 |
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Chocolate  
Black currant  
Vanilla

### Fruits

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

### Berries (100 gr.)

|           |     |
|-----------|-----|
| Raspberry | 850 |
| Blueberry | 600 |

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| <b>PUREED BERRIES AND HONEY</b> (70 gr.) | 350 |
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Blueberry  
Raspberry  
Rustic, floral honey

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