

## COLD STARTERS

Quick pickled/salted cucumbers (100 g) ..... 290 P	 Bruschetta with smoked murmansk cod... 790 P – with confit duck ..... 890 P – with Kamchatka crab ..... 1690 P
Herring forshmak with rye bread and apple ..... 590 P	Vitello Tonnato ..... 990 P Thin sliced young veal with tuna sauce
Veal liver pate with crispy toasts ..... 590 P	Homemade mozzarella with seasonal tomatoes ..... 990 P
Pacific herring with warm fried potatoes ..... 590 P	Salmon and avocado tartare ..... 990 P
Smoked white bacon with russian borodinsky bread ..... 590 P	Tuna tartare with avocado ..... 1190 P
Pickled porcini mushrooms ..... 690 P	Assorted dry-cured sausages ..... 1990 P
Cold appetiser of three types of meat (beef tongue, cold boiled pork, roast beef) ..... 790 P	 Burrata with red tomatoes ..... 1990 P – with black truffle ..... 2590 P
Jellied meat ..... 790 P	Assorted cheese ..... 1990 P
Prime beef tartare with mustard dressing ..... 990 P – with black truffle ..... 1190 P	Farm cheeses ..... 1990 P Tula region

Prime beef carpaccio with arugula and parmesan 990 P	Red tomatoes carpaccio 990 P	Veal carpaccio with black truffle and parmesan 1190 P
 Dry-aged beef carpaccio with parmesan and arugula 1190 P	 Heart of a reindeer carpaccio 1190 P	

## SALADS

Russian salad with beef ..... 550 P	Greek salad ..... 690 P
Homemade salad of tomatoes, cucumbers and greens ..... 550 P	Lettuce with pear, avocado and goat cheese ..... 790 P
 Salad with crispy eggplants with tomatoes ..... 750 P	 Green salad with shrimps and squid ..... 890 P
“Ribeye” green salad ..... 650 P – with crab and shrimps ..... 1090 P	Roast beef with lettuce, celery and honey mustard dressing ..... 990 P
Salad with shrimps, avocado and zucchini ..... 690 P	 Warm salmon salad ..... 1190 P
Caesar salad with chicken ..... 690 P – with shrimps ..... 790 P	Nicoise salad ..... 1290 P
	Salad with Kamchatka crab and avocado ..... 1890 P

## SOUPS

	1 portion / 1/2	1 portion / 1/2
Homemade chicken soup ..... 290/190 P	Soup with forest mushrooms ..... 390/290 P	
 Cream of pumpkin cappuccino soup ..... 390/240 P	“Ribeye” special solyanka soup ..... 390/290 P	
Pea soup with smoked meat ..... 390/250 P	“Ribeye” borsch ..... 490/350 P	
Kostroma-style cabbage soup ..... 390/250 P	Creamy soup with Norwegian salmon ..... 750/390 P	
Sorrel soup ..... 390/290 P		

Bread basket 290 P
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Please tell your waiter if you have any food allergy to certain products  
This brochure is an advertising material. Price list with output weight and energy value is on the consumer information board.  
Available upon the first request. The price list with output weight, nutrition and energy value and other information, corresponding to the Law of the Russian Federation of 07.02.1992 N 2300-1 On Consumers' Rights Protection and the RF Government Regulation of 15.08.1997 N 1036, is on the consumer board.  
The food industry products and services comply with requirements of the All-Union State Standard 30390-2013.  
Payment shall be made in rubles or by main credit cards

## STEAKS

BLACK ANGUS BEEF, 18 MONTHS, GRAIN FED (200 DAYS)

PRIME STEAKS	PREMIUM DRY-AGED BEEF – 300/500 g –
Filet mignon ..... 180/250 g 3590/3990 P <small>14 DAY WET AGED</small>	Ribeye ..... 4590/5490 P
NY Striploin ..... 350/500 g 2790/3490 P <small>21 DAY WET AGED</small>	
Ribeye ..... 350/500 g 3690/4190 P <small>21 DAY WET AGED</small>	
CHOICE STEAKS	STEAKS ON THE BONE (21 day wet aged) – 100 g –
Filet mignon ..... 180/250 g 2890/3590 P <small>14 DAY WET AGED</small>	Shortloin ..... 1190 P
NY Striploin ..... 350/500 g 2590/3290 P <small>21 DAY WET AGED</small>	Tomahawk steak ..... 1090 P
Ribeye ..... 350/500 g 3190/3990 P <small>21 DAY WET AGED</small>	Ribeye ..... 1090 P

 PLATING YOUR STEAK WITH 24K GOLD LEAF 2500 P
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DEGREES OF STEAK DONENESS	
BLUE, 36–39 °C	MEDIUM, 50–53 °C
RARE, 40–42 °C	MEDIUM WELL, 56–60 °C
MEDIUM RARE, 45–47 °C	WELL DONE, 63–66 °C

SAUCES FOR MEAT 70 g	BUTTER FOR STEAKS 15 g
BBQ ..... 180 P	Gorgonzola ..... 90 P
NY ..... 180 P	Garlic and herbs ..... 90 P
Berry sauce ..... 190 P	Truffle ..... 90 P
Truffle ..... 190 P	Chipotle and lime ..... 90 P
Pepper ..... 190 P	Mushroom ..... 90 P
Mushroom ..... 190 P	

## HOT STARTERS

Grilled green corn ..... 490 P	Assorted farm sausages ..... 790 P
Julienne with chicken and mushrooms ..... 490 P	 Chevapchichi with French fries ..... 890 P
– with seafood ..... 690 P	Bone marrow with Russian Borodinsky bread ..... 890 P
Cauliflower with parmesan ..... 590 P	Grilled avocado dressed with tomato salsa ..... 890 P
Crispy patties with beef tails ..... 590 P	BBQ pork ribs with baby potatoes ..... 890 P
BBQ chicken wings ..... 690 P	Chef's salted salmon with zucchini fritters ..... 990 P
Meat pie with broth ..... 790 P	

## BURGERS

Mini burgers 890 P	“Ribeye” burger 990 P	Beef brisket burger 1090 P
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## HOT MEAT DISHES

Chicken breast with tomato sauce ..... 790 P	 Turkey cutlets with mashed potatoes ..... 890 P
Home-style beef patties with mashed potatoes ..... 890 P	Baked farm chicken with Idaho potatoes ..... 990 P
Veal liver with fried onion ..... 890 P	Veal cheeks ..... 990 P
 Braised oxtails with vegetables ..... 890 P	Beef stroganoff “Ribeye” ..... 1290 P
Pork steak with French fries and truffle salt ..... 890 P	 Chopped cutlet “Pleskavitsa” with potatoes Idaho ..... 1290 P
Pozharskie cutlets with mashed potatoes and mushroom sauce ..... 890 P	Lamb stew with stewed vegetables ..... 1590 P
Baked turkey leg ..... 890 P	Rack of lamb ..... 1990 P
	Farm duck baked in honey glaze ..... 2490 P

## SPECIALTY DISHES

Cooked at your table	Prepare it yourself right at your table
New style carpaccio ..... 1590 P	Striploin tagliata with baked vegetables ..... 1690 P
Tartare steak ..... 1590 P	BBQ Calbi marbled ribs ..... 2590 P
<b>Dishes of Japanese Kobe marbled beef</b>	
Boiled Shabu-Shabu ..... 15900 P	Black Angus marbled beef on a hot stone ..... 1990 P
Fried Yaki Shabu-Shabu ..... 15900 P	The serving includes raw premium meat and a volcanic rock heated to 300-400 °C
 SUSHI 2 PCS ..... 2500 P	

## HOT FISH DISHES

Shrimps with garlic and herbs ..... 990 P	Halibut with cashew and dried tomatoes ..... 1290 P
Baked cod with mashed potatoes and poached egg ..... 990 P	Seabass with tomatoes ..... 1390 P
 Pike cutlet with zucchini saute and spinach ..... 990 P	Faroe Island salmon steak with caviar sauce ..... 1490 P
	 Octopus with mashed potatoes ..... 1590 P

## GARNISH

Basmati rice ..... 250 P	 Potato gratin ..... 390 P
Mashed potatoes ..... 250 P	Buckwheat with porcini mushrooms ..... 490 P
French fries ..... 290 P	Charcoal grilled vegetables ..... 490 P
Roasted potatoes with onion ..... 290 P	 Mashed potatoes with black truffle ..... 590 P
 Potatoes baked in foil with garlic oil ..... 390 P	Spinach saute ..... 690 P
	Charcoal grilled asparagus ..... 890 P

## PASTA

 Spaghetti with tomato sauce ..... 790 P	Tagliatelle with porcini mushrooms and black truffle ..... 1390 P
 Spaghetti Bolognese ..... 890 P	 Seafood spaghetti ..... 1590 P – in tomato sauce ..... 1590 P
Tagliatelle with guinea fowl ragout ..... 1390 P	Carbonara with Kamchatka crab ..... 1990 P