BREAKFAST
from 8:00 till 12:00

Fried eggs with bacon, grilled sausages, fresh vegetables and quinoa	530/50 g	330
Dietary oatmeal with milk or water	200 g	70
Cheesecakes with sour cream and jam	200/30/30 g	150
Assorted fresh vegetables	100 g	50
Emmental cheese	50 g	55
Ham	50 g	60
Nutella	50 g	50
Jam	50 g	35
Organic honey	50 g	40
Toasts	50 g	35
Yogurt	250 ml	50
Kefir	250 ml	50

CAVIAR
served with croutons of homemade bread and butter

			Sturgeon black	30/50/20 g	1800
Red	50/50/20 g	720	Canadian pike	50/50/20 g	520

APPETIZERS

Warm eggplant caviar with crispy homemade bread	150/50 g	250
Lightly-salted Selfish trout with dijon mustard sauce	150/50 g	450
Tuna with vegetable salsa	260 g	520
Basturma	75 g	135
Italian meat gastronomy	300/100 g	650

recommended to wine and cava: prosciutto, bresaola, mortadella, strolgino salami, coppa, artichokes, olives, pepperoni

Gourmet cheese plateau with nuts, honey and dried fruits	250/90 g	580

SANDWICHES

Sandwich with emmental cheese and mortadella	320 g	250
Grilled chicken fillet sandwich with caesar sauce	320 g	230

SALADS

Greek	300 g	280
Caesar classic	280 g	320
Olivier	200 g	250

SOUPS

Rooster broth	300 g	320
Red borsch on pork ribs	300/50 g	260
Pea soup with smoked ribs	300 g	280

MAIN DISHES

Pike perch cutlets with creamy mashed potatoes	150/150 g	380
Stewed beef cheeks with mashed potatoes	200/150 g	680
Trout dumplings	180/50 g	290
Rabbit dumplings	180/50 g	280
Dumplings with potatoes and crispy bacon	200/50 g	240
Classic dumplings with meat	180/50 g	280

DESSERTS

Tiramisu with «black caviar»	200 g	450
Napoleon	150 g	250
Pumpkin cake with mascarpone cheese	200 g	220

FRESH FRUIT AND BERRIES

Apple	100 g	40	Grapefruit	100 g	50	Baby bananas	100 g	70	Raspberries	50 g	150
Kiwi	100 g	40	Pear	100 g	60	Sharon	100 g	80	Blueberry	50 g	150
Tangerine	100 g	50	Grapes	100 g	70	Pineapple	100 g	80	Mango	1 pcs	500
Orange	100 g	50									