

M E N U

SALUT! Sunday to Wednesday from 17:00 to 00:00

Champagne Regny & Pidansat Blanc de Noir <small>Champagne, Cote des Bar</small>	6990	Cremant de Limoux Domain Delmas Cuvée passion brut <small>Languedoc-Roussillon, Limoux</small>	4990
Chablis Domaine Passy le Clou 2021 <small>Bourgogne, Chablis</small>	5990	Grand Bateau Rouge, Chateau Beychevelle, 2020 <small>Bordeaux, Saint-Julien</small>	4990
Sauvignon Blanc Henri Bourgeois, 2023 <small>Val de Loire, Sancerre</small>	4990		

WINE STARTERS

Kalamats olives	40 g	380
Nocellara olives	40 g	380
Bequinho peppers	20 g	390
Gorgonzola	20 g	390
Goat camembert	20 g	390
Grana padano	20 g	390
Duck jamon	20 g	390
Prosciutto	20 g	390
Salami with truffle	20 g	390
Wine platter	220 g	2900

RAW

Beef tartare	230 g	1490
Salmon tartare	140 g	1590
Sea urchin	1 pc	650
Dibba Bay oyster	1 pc	500
Pink Jolie oyster	1 pc	750
Fine de Claire oyster	1 pc	700

STARTERS

Ramiro pepper, tonnato sauce	130 g	920
French meat pie	140 g	1450
Vitello tonnato	150 g	1290
Turkey liver pate with figs and porto	150 g	950

SALADS

Greek salad for two <small>(NEW)</small>	480 g	1850
Country salad with tomatoes, sour cream and Yalta onion <small>(NEW)</small>	330 g	1080
Goat cheese salad	180 g	1790
Chicken Caesar salad	200 g	1290
Grand salad with seasonal vegetables and herbs	250 g	1690
Russian salad	220 g	1490
Octopus salad	240 g	2050
Kamchatka crab salad	165 g	1990

HOT APPETIZERS

Chanterelles with onion, potato and sour cream <small>(NEW)</small>	230 g	1250
Crab beignets with red caviar	155 g	1390
Duck, foie gras and porcini pie	180 g	1150
Farmer escargot	280 g	2290
Green asparagus with Maltese sauce <small>(NEW)</small>	180 g	980
Crispy eggplant, tomatoes and stracciatella	310 g	1090
Julien with seasonal mushrooms	135 g	990
Fritto misto	300 g	1350

SOUPS

Onion soup	200 g	1250
Seafood soup with pesto	320 g	980
Cold beetroot soup <small>(NEW)</small>	320 g	750
Sorrel soup with duck <small>(NEW)</small>	300 g	620

M E N U

FISH AND SEAFOOD

Sautéed seafood	450 g	1990
Octopus with mashed potatoes and sweet potato chips	240 g	2720
Grilled sea bass with onion confit and yogurt sauce	220 g	1990
Halibut with green peas	260 g	1950

MEAT AND POULTRY

Coq au vin	495 g	3750
Duck confit with potatoes and baked tomato	400 g	1790
Beef cheeks with chanterelles <small>(NEW)</small>	250 g	1490
Strip loin with chanterelles <small>(NEW)</small>	310 g	4500
Flank steak	220 g	2190
Burger	440 g	1750
Beefsteak with mashed potatoes and pepper sauce	370 g	2050
Calf's liver on coals with garlic arrows	380 g	1790

PASTA

Veal cheek ravioli	210 g	1100
Spaghetti, crab, zucchini, feta	200 g	2100
Pappardelle with prawns	300 g	1490

SHASHLIK

Pork with marinated vegetables <small>(NEW)</small>	225 g	850
Chicken wings, tare, tagarashi <small>(NEW)</small>	245 g	620
Duck with gooseberries and Madeira sauce <small>(NEW)</small>	200 g	930
Salmon with pesto sauce <small>(NEW)</small>	140 g	1250
Young cabbage shashlik with Camembert cream <small>(NEW)</small>	150 g	750
Lamb kebab with yogurt and fresh herbs <small>(NEW)</small>	265 g	1350

SIDE DISHES

French fries, truffle sauce	150 g	690
Grilled vegetables	195 g	820
Garlic arrows	80 g	410
Mashed potato	150 g	490

DESSERTS

Pavlova with fresh strawberries and blueberries <small>(NEW)</small>	133 g	820
Water lily. White tea parfait, aloe jelly, grapes <small>(NEW)</small>	90 g	650
Crème brûlée	140 g	990
Paris-Brest	160 g	920
Tart citron	100 g	790
Tiramisu	180 g	940
Chocolate soufflet	160 g	950

ICE CREAM

Chocolate	50 g	450
Truffle plombir	50 g	450
Vanilla	50 g	450
Peach sorbet	50 g	450
Pineapple sorbet	50 g	450



The privilege card
Maison Dellos