

# M E N U

## SALUT!

Sunday to Wednesday from 17:00 to 00:00

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| Besserat de Bellefon Grande Tradition<br>Champagne                      | 9900 |
| Chablis Domaine Passy le Clou 2021<br>Bourgogne, Chablis                | 5990 |
| Sauvignon Blanc Henri Bourgeois, 2023<br>Val de Loire, Sancerre         | 4990 |
| Cremant de Limoux Domain Delmas<br>Cuvée passion brut                   | 4990 |
| Languedoc-Roussillon, Limoux                                            |      |
| Grand Bateau Rouge, Chateau Beychevelle, 2020<br>Bordeaux, Saint-Julien | 4990 |

## SPECIAL OFFER ON THE MENU

12:00 PM – 5:00 PM

MONDAY - 50%

TUESDAY - 40%

WEDNESDAY - 30%

## WINE STARTERS

|                     |       |      |
|---------------------|-------|------|
| Kalamata olives     | 50 g  | 470  |
| Nocellara olives    | 50 g  | 470  |
| Bequinho peppers    | 30 g  | 580  |
| Gorgonzola          | 30 g  | 580  |
| Goat camembert      | 30 g  | 580  |
| Grana padano        | 30 g  | 580  |
| Duck jamon          | 30 g  | 580  |
| Prosciutto          | 30 g  | 580  |
| Salami with truffle | 30 g  | 580  |
| 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 <span>NEW</span>                                        | 480 g | 1850 |
| Country salad with tomatoes, <span>NEW</span><br>sour cream and Yalta onion | 330 g | 1080 |
| Goat cheese salad                                                           | 180 g | 1790 |
| Chicken Caesar salad                                                        | 200 g | 1290 |
| Grand salad with seasonal vegetables<br>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, <span>NEW</span><br>potato and sour cream | 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 |
| Crispy eggplant, tomatoes<br>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 <span>NEW</span>    | 320 g | 750  |
| Sorrel soup with duck <span>NEW</span> | 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 (NEW)             | 250 g | 1490 |
| Strip loin with chanterelles (NEW)              | 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 |

## GRILL

|                                                   |       |      |
|---------------------------------------------------|-------|------|
| Pork with marinated vegetables (NEW)              | 225 g | 850  |
| Duck with gooseberries and Madeira sauce (NEW)    | 200 g | 930  |
| Salmon with pesto sauce (NEW)                     | 140 g | 1250 |
| Young cabbage shashlik with Camembert cream (NEW) | 150 g | 750  |

## 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

|                                                   |       |      |
|---------------------------------------------------|-------|------|
| Fig tart (NEW)                                    | 125 g | 580  |
| Pavlova with fresh strawberries and blueberries   | 133 g | 820  |
| Caramel Cheesecake (NEW)                          | 90 g  | 1290 |
| Water lily. White tea parfait, aloe jelly, grapes | 90 g  | 650  |
| Matcha cake wild strawberries (NEW)               | 200 g | 1350 |
| Chocolate cake                                    | 145 g | 790  |
| Crème brûlée                                      | 140 g | 990  |
| Paris-Brest                                       | 160 g | 920  |
| Tart citron                                       | 100 g | 790  |
| Berry Dessert (NEW)                               | 120 g | 1550 |
| Tiramisu                                          | 180 g | 940  |
| Chocolate soufflet                                | 160 g | 950  |
| Éclairs (pistachio / berry) (NEW)                 | 80 g  | 450  |
| Chocolate truffle with cognac                     | 18 g  | 190  |
| Chocolate truffle with orange                     | 18 g  | 170  |
| Watermelon                                        | 500 g | 450  |
| Melon                                             | 300 g | 350  |

## 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 Dello's