

M E N U

SALUT!

Sunday to Wednesday from 17:00 to 00:00

Besserat de Bellefon Grande Tradition Champagne	9900
Chablis Domaine Passy le Clou 2021 Bourgogne, Chablis	5990
Sauvignon Blanc Henri Bourgeois, 2023 Val de Loire, Sancerre	4990
Cremant de Limoux Domain Delmas Cuvée passion brut	4990
Languedoc-Roussillon, Limoux	
Grand Bateau Rouge, Chateau Beychevelle, 2020 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	480 g	1850
Country salad with tomatoes, 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 and herbs	250 g	1690
Russian salad	220 g	1490
Octopus salad	240 g	2050
Kamchatka crab salad	165 g	1990

HOT APPETIZERS

Seasonal mushrooms with potato and onion	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 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	320 g	750
Sorrel soup with duck	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 seasonal mushrooms	250 g 1490
Flank steak	220 g 2190
Strip loin with seasonal mushrooms	310 g 4500
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	225 g 850
Duck with gooseberries and Madeira sauce	200 g 930
Salmon with pesto sauce	140 g 1250
Young cabbage shashlik with Camembert cream	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

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