

STARTERS

S Roman pizza «Margarita»	750	‡	Homemade meat pies (served with tomato salsa or sour cream)	450
French fries with parmesan and ketchup	360	‡	Lard with green onions, rye bread and creamy horseradish	450
Greek olives kalamata and atlas	320		Artisan Breads with Whipped Butter	220

SOUPS

Okroshka with chicken breast	480
‡ Borsch with lard and garlic croutons	630
Free range chicken broth with homemade noodles	520
‡ Creamy Finnish fish soup	750

SALADS

Caesar salad with chicken breast	650
Caesar salad with shrimps	750
Green salad with oven-roasted trout and baby potatoes	650
S Salad with crispy eggplant and farm mozzarella	650
Fresh vegetable salad (dressed with olive oil or sour cream)	450

S — New dishes

‡ — Traditional dishes

In case you have any allergic reactions, please, inform the waiter

MAIN COURSES

S Marbled beef medallions with spinach baked potatoes and zucchini	1200	Pasta with shrimp and olives in marinara sauce	950
Duck confit with savory carrots creamy mashed potatoes	980	‡ Homemade dumplings with pork and beef	800
‡ Beef cheeks with porto sauce and creamy mashed potatoes	1100	S Orzo with perch and green peas	850

GARNISHES

Creamy mashed potatoes	280	French fries	280
Homemade pasta	280	Grilled vegetables with basil dressing	450

DESSERTS

S Homemade Napoleon with cherry jam	520
S Berry tart with custard	480
‡ Warm chocolate cupcake with ice cream	630
Ice cream (chocolate, pistachio, vanilla)	180
Sorbet (mango-passionfruit, raspberry, lemon, coconut)	180

