

#SET TASTING

For lovers of local farm products in #Moscow, a gastronomic set of 5 courses has been developed. The dinner set is built on the gifts of the Voronezh region.



Starter

Homemade mead (40 ml)

Malt bread with whipped butter and sunflower

Fragrant malt bread with whipped butter and roasted seeds sunflower and malt.

First course

Domain Millet Petit Chablis (White / dry / 100 ml)

Voronezh beef tartare with sheep cheese mousse and dried yolk

Voronezh beef tartare with sheep cheese mousse and dried egg yolk.

Second course

Mini eclair with cream of Voronezh mushrooms and truffle

Eclair with mushroom cheese cream from local mushrooms and fragrant truffle.

Third course

Lapis Luna Chardonnay (White / dry / 100 ml)

Halibut with baked truffle potatoes

Halibut cooked in a wood fired oven with potatoes and citrus sauce.

Fourth course

Salvay Shpetburgunder (Red / dry / 100 ml)

Voronezh tenderloin with potato gratin, aged cheese and morel sauce

Grilled farm tenderloin with baked potato gratin, aged foot cheese and morel and bread sauce.

Fifth course

Alejandro Oloroso (Sherry / semi-sweet / 40 ml)

Raspberry dessert with citrus sorbet

Raspberry cream cheese dessert with berry pieces.

2300- (without wine accompaniment)

4250- (with wine accompaniment)

*Dinner is designed for at least 1.5 hours

#AQUARIUM



Oysters

Casablanca N°2 | 86 / 110 g

Oyster from Morocco, Dakhla, Oualidia Atlantic Ocean.

270-

Fin de clair N°3 | 66 / 85 g

Oyster from the Atlantic Ocean.

290-

Lumiere N°4 | 46 / 65 g

Farm oyster from Primorye.

230-

All farm oysters

3 levels of cultivation control

Mild taste and tender meat

Sauces for oysters | 30 g

Spicy Soy Sauce 150-

Classic sherry sauce 150-



Author's cooking of oysters

Oyster with sauce
Tomato lychee,
pepper paste and
green apple

1 pc.

390-



Oyster with
passionfruit-tabasco
sauce

1 pc.

390-

Oyster with kimchi
tomato water sauce
and fresh
strawberries

1 pc.

300-

Scallops

Scallop | 100 g

Average weight of scallop with shell - 250 g

Cooking Methods: Served raw or grilled. The cost of cooking in another way is added to the cost of the scallop.***

140*-

*this product is available for order only in whole units



*** Author's preparation of scallops

Ceviche with ponzu
sauce and truffle

+300-

Asian style tartare
on rice chips

+390-

Baked in creamy
champagne sauce

+300-



Acute



Check Time



From the Chef



Vegetarian
Cooking



Izakaya bar



Gastronomic
combination

#AQUARIUM

The best
PRICE



Seafood

Vongole | 100 g

Average weight – 15 g

** minimum recommended portion – 200 g

125-

Sea urchin | 1 шт.

Teriberka (Murmansk region)

250-



Sea Urchin with Mirin and Kose Mousse | 1 pc.

350-

King crab | 100 g

Average crab weight – 3000 g

Cooking methods: in a creamy sauce with champagne and citrus juice, baked in a wood-fired oven with a creamy sauce under a cheese crust, boiled in aromatic herbs with white wine and lime.

440*-

*This product is available for order only in whole units

Baked crab phalanges in a creamy parmesan

sauce | 100 g

450-



Seafood set

Assorted seafood for 3-4 persons.

As part of:

oyster -12

sea urchins -8

scallops -1.5 kg

tiger shrimp -300 g

langoustines -300 g

squid -300 g

Author's sauces. Check with your waiter for the cooking method.

14300-



Set shrimp

Boiled shrimp with aromatic herbs and lemon.

Fen-cricket

Tiger shrimp

for 2 persons | 500 g 1600-

for 4 persons | 1000 g 2950-



Acute



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#SNACKS



Salmon pate | 100/40 g

Salmon pate in the original serving custard ring, complemented with green apple and berry vinegar.

630-



Mini eclair with cream of Voronezh mushrooms and truffle | 120 g

Eclair with mushroom cheese cream from local mushrooms and fragrant truffle.

530-



Tataki from Voronezh beef | 100/30g

With mushroom cream and truffle-citrus ponzu.

550-

Meat plateau | 300 g

Mortadella, chorizo, Milanese salami with black pepper, homemade speck, duck jamon, smoked duck, duck pate, cornbread, grissini.

1210-

Chicken liver pate | 150 g

Chicken liver pate with onion jam and black onion balsamic cream.

410-

Carpaccio of marbled beef | 110/50 g

Карпаччо из мраморной говядины с кремом из белых грибов и свекольными айсбергами.

610-

Salmon tartare | 150/50 g

Salmon tartar on rice chips with wasabi cream and yuzu marmalade.

550-

Beef tartare | 140/60 g

With pecorino mousse and mini bread.

600-



Cheese by weight | 30 g

Dorblu 95-

Parmesan 170-

Goat 140-

Camembert 160-

Jamon | 50 g

Jamon Serrano 990-



Acute



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Gastronomic combination

#A LITTLE ITALY



Pizza closed | 400 g

Italian flour dough, mushrooms, stracciatella and truffle.

915-



Assorted salami pizza | 650 g

Italian flour dough, homemade tomato sauce, 3 types of salami, creamy mozzarella.

930-



Pizza 4 cheese | 650 g

Italian flour dough, creamy base, assorted cheeses: parmesan, 2 types of mozzarella, dor blue.

660-



Pizza pear gorgonzola | 550 g

Italian flour dough, cream base, gorgonzola cheese, flower honey, juicy pear and pine nuts.

780-



Pizza chorizo (pepperone) | 650 g

Italian flour dough, tomato base, mozzarella cheese and chorizo sausages.

950-

Pizza with mortadella and pesto | 650 g

Italian flour dough, tomato base, mortadella sausage, mozzarella cheese, pesto sauce and arugula lettuce.

930-

Pizza with salmon and shrimps | 650 g

Italian flour dough, cream base, cherry tomatoes, salmon, shrimps, arugula and balsamic cream.

890-



Pizza Margherita | 650 g

Italian flour dough, tomato base, tender mozzarella.

600-



Pizza Italiano classic | 650 g

Italian flour dough, tomato base, spicy pepper salami.

950-



Focaccia with Camembert | 250 g

Crispy focaccia with camembert and fig and sherry jam.

650-

Focaccia with shrimps and tomatoes | 350 g

Crispy focaccia stuffed with marinated shrimps, ripe tomatoes and tarragon sauce.

610-

Focaccia with dried duck | 350 g

Crispy focaccia with gorgonzola sauce, sweet pear and homemade dried duck.

610-

Focaccia with tomatoes and Voronezh stracciatella | 350 g

Crispy focaccia with tomatoes, basil oil and delicate stracciatella cheese.

610-

Focaccia with smoked trout | 300 g

Focaccia with cream cheese, avocado and smoked trout.

880-



Acute



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Gastronomic
combination

SUSHI

Sushi is a traditional Japanese dish.

Salmon | 30 g
180-

Scallop | 30 g
240-

Baked salmon | 30 g
180-

Acne | 30 g
220-



Signature tuna | 30 g
205-

Sea bass | 30 g
220-

Tuna | 30 g
140-

SASHIMI

Sashimi is thinly sliced fish and seafood. Products are used only in raw form. Served with soy sauce, wasabi and shiso leaves.

Tuna | 50 g
285-

Sweet shrimp | 50 g
465-

Sea bass | 50 g
395-

Scallop | 50 g
620-

Salmon | 50 g
475-

TATAKI

A method of cooking fish or meat in which the product is quickly fried (or fried) on the outside, while the inside remains slightly raw.

Salmon | 100 g
640-

Scallop | 100 g
765-

Tuna | 100 g
475-



Acute



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HAND ROLL

Hand roll is a modern interpretation of the classic hosomaki, wrapped in the form of a roll, cut into two parts. Trending street food in Japan.

Eel from Unagi | 80 g
325-

 **Spicy with salmon** | 80 g
285-

 **Tuna with gochujang sauce** | 80 g
210-

Shrimp tempura with mango | 80 g
190-



ROLLS

These are modern original rolls in the author's performance from our chef.


Fried salmon | 210 g
650-

Fried roll with salmon, shrimps and cream cheese | 150 g
495-

Shrimp tempura | 200 g
240-

 **Eel and spicy shrimp** | 150 g
620-

California | 140 g
570-

 **Philadelphia unagi**
| 140 g
480-

Philadelphia with salmon and red caviar | 210 g
720-

Roll baked eel | 160 g
580-

Roll with spicy tuna tartare | 140 g
285-



Acute



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Gastronomic combination

#SALADS



Salad with stewed goose | 200 g

Salad with pear, pickled pumpkin and stewed goose.

560-



Dried beet and persimmon salad | 160 g

Salad with goat cheese mousse, dried beetroot, persimmon and truffle-honey dressing.

590-

Steak salad with tomatoes | 210 g

Grilled beef tenderloin with cherry tomatoes and spicy Asian dressing.

590-

Salad with smoked trout | 250 g

A harmonious combination of warm potatoes and trout, complemented by saffron aioli and beet nitro icebergs.

790-

Salad with smoked duck | 210 g

Salad with smoked duck, honey pumpkin and ricotta.

610-

Salad with squid | 220 g

Mix of lettuce and squid with red onion.

570-



Seafood salad | 230 g

Grilled seafood salad (scallops, shrimps) in citrus dressing with fresh lettuce leaves.

1940-

Italian salad with turkey and parmesan snow | 220 g

Spicy anchovy sauce, cherry tomatoes, capers, crispy marinated turkey, croutons, herb pesto and Parmesan cheese snow complete the salad to perfection.

560-

Italian salad with shrimp and parmesan snow | 200 g

Spicy anchovy sauce, cherry tomatoes, capers and aromatic herb-cooked prawns, crunchy croutons and Parmesan cheese snow complete the salad to perfection.

680-

Salad with roast beef | 250 g

Spicy salad with the most delicate roast beef baked in herbs and Pesto sauce, ideally complemented with lettuce, mozzarella cheese, pickled bell peppers and cream sauce.

720-



Salad with shrimp and avocado | 220 g

Marinated shrimp combined with fresh cucumber, cherry tomatoes, avocado are perfectly complemented by orange slices and a mix of crispy salads under a light citrus oil dressing.

750-



Acute



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Gastronomic
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#A LITTLE ITALY

NEW

Ravioli with pumpkin | 180 g

Ravioli with pumpkin, truffle and morel cheese sauce.

710-

NEW

Ravioli from stewed goose | 170 g

Ravioli of stewed goose with baked milk and truffle sauce.

670-

NEW

Lazy Lasagna with Braised Beef and Blue Cheese Sauce | 210 g

Lasagna based on Italian flour, topped with parmesan cheese and tender veal stewed in a creamy sauce.

750-

Orzo with porcini mushrooms | 230 g

Orzo with porcini mushrooms, pecorino and truffle.

790-

Risotto with shrimp and passion fruit | 300 g

Creamy risotto with herb sauce and herb-marinated shrimps, squid and langoustine.

895-

#SOUPS

NEW

Creamy soup from Voronezh sturgeon | 320 g

Soup served with donut with pike caviar.

580-

NEW

Homemade chicken broth | 300 g

Soup served with dumplings a la Voronezh.

350-

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Original tom yum with shrimp | 350 g

Thai homemade soup.

640-

Author's bread with malt butter | 150/35 g

165-



Acute



Check Time



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Cooking



Izakaya bar



Gastronomic
combination

#HOT DISHES | FISH



Smoked halibut with baked potatoes | 220 g

Halibut cooked in a wood-fired oven with potatoes and citrus sauce.

880-



Sea Bass with Quinoa and Zucchini Curry Sauce | 250 g

Seabass grilled to a golden brown, served with quinoa risotto and complemented with curry courgette sauce.

950-



Rolls with shrimp and coconut sauce | 200 g

Shrimp rolls in cabbage leaf with coconut spicy sauce.

650-

Oily fish | 230 g

Butterfish with mashed potatoes and wine and vongole mussel sauce.

770-

Pike perch with spinach | 230 g

Pike perch with spinach, served with sauteed vegetables and green pea curry.

840-

Salmon with basmati rice

Wild salmon with spicy basmati rice and orange sauce.

250 g 1135- 130 g 940- без гарнира



Tuna steak

Blue Rare Tuna Steak with Creamy Venere Rice Risotto.

130/150 g 1630- 130 g 1300- без гарнира

#HOT DISHES | MEAT | BIRD



Chicken fillet with leek cream and black onion sauce | 280 g

Homemade chicken fillet with leek cream and black onion sauce.

770-



Homemade chicken roll | 100/100/40 g

Homemade chicken roll with mushroom polenta and mushroom truffle sauce.

700-

Veal tenderloin | 220 g

Veal tenderloin with new potatoes, bread miso sauce and morels.

1170-

Rack of lamb | 200/150 g

Grilled rack of lamb with new potatoes, baked onions and pepper sauce.

200 g/150 g 1100- 200 g 870- без гарнира



Duck breast with baked eggplant | 310 g

Grilled duck breast with grilled eggplant and black garlic sauce.

960-



Sauteed vegetables with hummus and citrus oil | 270 g

Roasted zucchini, broccoli, cauliflower, tomatoes and spinach. Served with hummus and almonds.

540-

Veal cheeks | 300 g

Tender stewed veal cheeks with truffle puree and marinated mushrooms.

890-



Acute



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#DISHES FROM PREMIUM MARBLE BEEF

Steaks



Steak Machete | 300 g
Diaphragm steak. It has rich beef flavor.
Cut excellent marbling and juiciness.
1590-

Filet mignon | 300 g
Classic steak from central
pieces of marble cut.
1660-

Steak New York | 350 g
Juicy marbled beef steak. Thin edge.
2100-

Ribeye steak | 300 g
Juicy marbled beef steak. thick edge.
2000-

Sauces | 30 g

Mushroom sauce (spicy)	140-
Homemade adjika	140-
BBQ	140-
Peppery	100-

Side dishes for steaks | 150 g

Potatoes with spinach	305-
Truffle puree	150-
Basmati rice	150-

#DISHES FROM THE CHEF



Peking Duck | 1500 g*

Crispy Peking Duck with Rice
Cake and Hoi Sin Sauce.

3300-

*Pre-order for two days.



Acute



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#DESSERT CARD

Passion fruit panna cotta | 150/30 g

Bright passionfruit panna cotta with hazelnut sorbet and chocolate iceberg.

430-

Chocolate brownie with mango sauce and coconut ice cream | 220 g

A rich cake made with pure Belgian chocolate and whole cream, complemented by the taste of coconut ice cream.

470-

Tropical honey cake | 180 g

Tropical honey cake with mango jam and coconut sorbet.

560-

Cheesecake | 175 g

Classic cheesecake with caramel crust and cherry sorbet.

370-



Lemon with white chocolate crust | 130 g

dessert with white chocolate filling and citrus juice in a crispy white chocolate shell.

450-



Chocolate fondant | 170 g

Classic chocolate fondant with milk chocolate filling is perfectly set off with red berry sauce and homemade vanilla ice cream. Served with fresh strawberries.

410-



Carrot cake | 240 g

Carrot Cake with Chocolate Chip Ice Cream.

450-



Raspberry dessert with citrus sorbet | 150/30 g

Raspberry cream cheese dessert with berry pieces.

400-



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