

SPECIAL SET MENU FEATURING LOCAL VORONEZH INGREDIENTS

WINE PAIRING AVAILABLE

Our unique menu is crafted using local ingredients grown and produced across the fertile lands of Voronezh.

With care and dedication, local farmers raise marbled beef, pork, sturgeon, pike, fresh vegetables, and tender asparagus — the very foundation of our restaurant's cuisine.

We take pride in the flavor and quality of Voronezh's local produce and invite you to discover a new world of gastronomic experiences.

Cornbread – a symbol of the fields

Tartare of local Voronezh beef in a crisp pastry basket

Éclair with mushrooms from Voronezh forests

Croquette with cold-smoked local sturgeon

Steak from Voronezh tenderloin with aged cheese

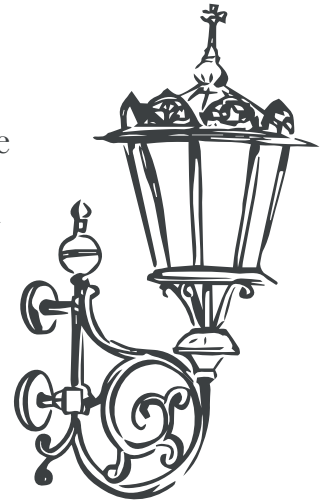
“Field” – a dessert evoking the taste of our land

Truffles “Song of Koltsov”

Ivan-tea with blackcurrant

3700- (without wine pairing)

6200- (with wine pairing)



*Please allow at least 1.5 hours for the full dinner experience

VORONEZH DELICACIES & HOMEMADE MARINADES

Charcuterie for Wine or Sharing

Ready-to-serve platter for 2 people | 230g 990-

-coppa -smoked duck
-bresaola -dried duck
-ham

Jamón

Homemade Voronezh Jamón | 50g 1390-

Ibérico | 50g 2050-

Serrano | 50g 1480-

Fish

Sturgeon (cold smoked) | 50g 1100-

Eel (hot smoked) | 50g 950-

Butterfish | 50g 290-

Lightly salted trout | 50g 310-

Anchovy (salt cured) | 50g 210-

Marinades

Sun-dried olives | 50g 550-

Olives in oil | 50g 200-

Peppers with ricotta | 50g 550-

Sun-dried tomatoes | 50g 220-

Pickled onions | 50g 150-

Pickled pattypan squash | 50g 125-

Meat

Dried duck | 50g 390-

Smoked duck | 50g 390-

Coppa | 50g 310-

Bresaola | 50g 400-

Ham | 50g 380-

Parma | 50g 310-

Salchichón | 50g 330-

Mortadella | 50g 180-

Pastrami | 50g 310-

Cheese

Voronezh farmhouse cheese | 30g 350-

Gorgonzola | 30g 220-

Parmesan | 30g 230-

Goat cheese | 30g 230-

DorBlue | 30g 190-

Camembert | 30g 190-

Truffle honey 100-

Berry jam 80-

Fig jam 150-

RAW BAR

To Share

Sashimi assorted | 200r 2700-

Sea bass, salmon, Far Eastern scallop, whitefin tuna

Seafood Platter for a Group 23 500-

Includes: sashimi assortment, sea urchin, 2 kinds of oysters, live scallops, crab leg, king prawns

Seafood Platter for 2 6400-

6 oysters, 4 scallops, 4 sea urchins, crab phalanx

Sea Urchins live aquarium

Sea Urchin | per piece 300-

Teriberka (Murmansk region)



Caviar Served with mini pancakes and homemade sour cream (50/100/50)

Halibut

390-

Pike

730-

Salmon

850-

Sturgeon

3300-

Oysters live aquarium

Price per piece

Jolie | 590-

Morocco | 590-

Murotsu | 690-

Lumière | 440-

Fine de Claire | 700-

Oyster Sauces | 30 g

Asian Sauce 95-

Louisiana Sauce 95-

Wine Vinegar Sauce 220-

Ponzu with Yuzu 340-

RAW BAR

Shellfish live aquarium Price per 100g (by weight)

Scallop | 320-

-in Champagne cream sauce +310

-with ponzu sauce +100

Anadara | per piece 740-

Spisula | per piece 630-

Vongole 270-

Mussels 210-

-in white wine +300

-with blue cheese +250

Shrimp on Ice served with yuzu ponzu sauce

Argentinian | 100g 550-

Sakhalin | 100g 850-

King shrimp | 100g 680-

Carpaccio

Salmon with Citrus Drops | 100g 710-

Tuna with Japanese Mushrooms | 100g 1050-

Marbled Beef with Truffle | 100g 690-

Octopus with Romesco Cream | 100g 1090-

Sea Bass with Citrus Dressing | 100g 950-

Tartares

Tuna with Avocado & Tomato | 100g 1200-

Scallop | 80g 1200-

With cucumber and green apple caviar

Salmon on Rice Chips | 100g 750-

With wasabi cream and yuzu marmalade

Marbled Beef with Pecorino Mousse | 120g 790-

Tataki

Salmon with Soy-Ginger Sauce | 80g 970-

Yellowtail with Smoked Ponzu | 80g 1400-

Tuna with Tomato Yuzu Sauce | 80g 1190-

Marbled Beef | 100g 790-

With beetroot and truffle ponzu

Crudo & Ceviche

Yellowtail Crudo with Mango & Yuzu | 120g 1550-

Sea Bass Crudo | 180g 1450-

Sea Bass Ceviche | 150g 890-

Salmon Ceviche | 150g 1230-

Scallop Ceviche | 150g 1100-

Tuna Ceviche | 150g 1130-

RAW BAR

Sashimi

Eel | 50g 650-
Scallop | 50g 990-
Salmon | 50g 710-
Yellowtail | 50g 1380-
Bluefin | 50g 730-
Toro | 50g 1600-
Octopus | 50g 850-

Sushi

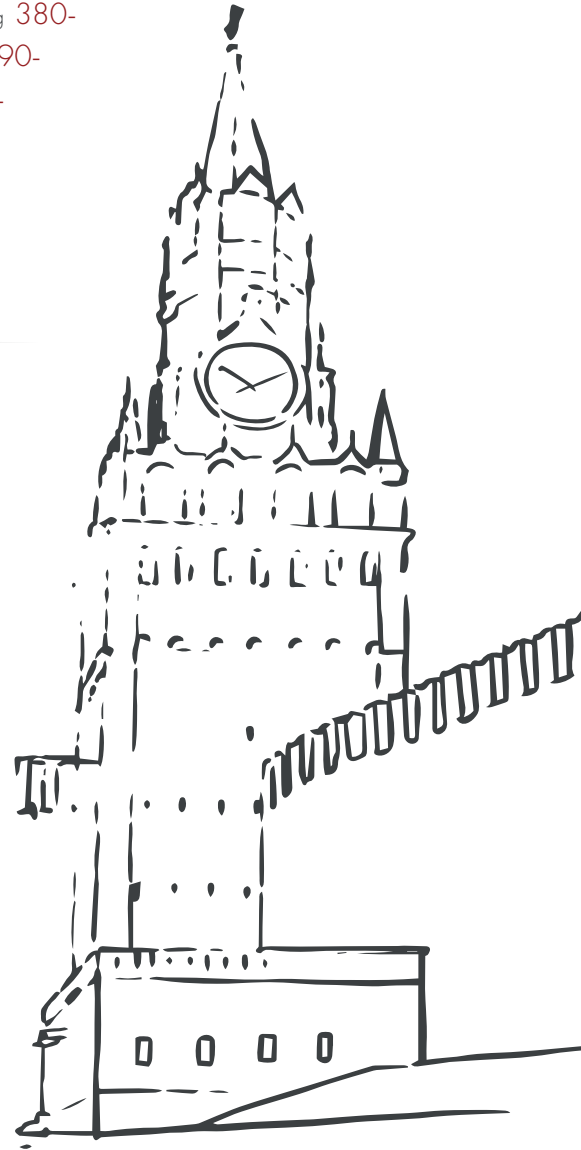
Salmon | 30g 280-
Eel | 30g 240-
Sea Scallop | 30g 380-
Yellowtail | 30g 490-
Bluefin | 30g 270-
Toro | 30g 550-

Flame-Seared Sushi

Marbled Beef with Taro Sauce | | 30g 220-
Salmon Teriyaki | 30g 250-
Butterfish with Truffle Aioli | 30g 200-

Signature Rolls

Seared Roll with Salmon & Crab | 180g 1300-
Tempura Shrimp with Bluefin Tuna & Teriyaki Sauce | 180g 1100-
Eel Roll with Spicy Shrimp | 180g 790-
Crab Roll with Butterfish & Truffle Sauce | 200g 870-
Philadelphia Roll with Salmon & Red Caviar | 180g 1080-
California with Crab | 180g 770-
Canada Roll with Eel & Salmon | 180g 890-



CRABS & SHRIMPS

Choose your crab or shrimp and pair it with our signature sauce



Spiny Crab

(price per 100g) **370-**



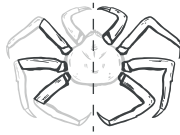
Kamchatka Crab

800-

(price per 100g)

1st Phalanx

1490-



Leg

640-

Served with warm butter



Argentinian

380-

(price per 100g)



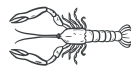
King Shrimp

420-



Langoustine

810-



Carabineros

1140-

Signature Sauces | 30 g

Sparkling Wine Sauce **220-**

Truffle Sauce **110-**

Citrus Beurre Blanc **110-**

Caviar Sauce **340-**

COLD APPETIZERS

- Choux Buns with Truffle Cream** | 100g 650-
Voronezh Burrata with Tomatoes | 100/30g 990-
Olyutorsk Herring with Pickled Red Onion | 200g 650-
Vitello Tonnato with Anchovy Sauce | 120g 880-
Chicken Liver Pâté with Corn Bread | 100g 690-

SALADS

- Romaine Salad with Shrimps & Vitello Romano Sauce** | 150g 970-
Warm Seafood Salad | 290g 1990-
Scallop, shrimp, squid in Champagne sauce
Smoked Duck Salad with Honey Pumpkin & Ricotta | 180g 750-
Shrimp & Avocado Salad with Cilantro & Citrus Oil | 180g 1190-
Steak & Tomato Salad | 180g 950-
Green Salad | 200g 750-
Crab Salad | 200g 1650-
Squid & Mango Salad | 200g 790-
Tuna Niçoise Salad with Mustard Dressing | 180g 1290-

HOT APPETIZERS

- Mini Squid with Ramiro Peppers** | 180g 950-
Stuffed Cabbage Roll with Crab & Shrimp Sauce | 140g 1280-
Warm Brie with Truffle Honey | 100g 880-





SOUPS

Beef Soup with Vegetables | 300g 690-

Voronezh Fish Soup | 350g 880-

Tom Yum | 300g 1150-

Signature Bread with Malt Butter | 150/35 g 280-

PASTA & RISOTTO

Shrimp & Passion Fruit Risotto | 250g 1050-

Bulgur Risotto with Chicken | 220g 880-

Beef Cannelloni | 180g 1190-
with cheese cream and foie gras sauce

"Orzo" Pasta with Scallop | 230g 990-

Black Pasta with Seafood | 250g 1330-

HOT DISHES

Whole Fish

- Dorado** | avg. 450g | price per 100g **340-**
Sea Bass | avg. 450g | price per 100g **320-**
Sole | avg. 650g | price per 100g **1050-**
Sardine | avg. 150g | price per 100g **570-**
Red Snapper | avg. 950g | price per 100g **550-**
Smelt | avg. 150g | price per 100g **380-**
Skate Wing | avg. 800g | price per 100g **990-**
River Trout | avg. 950g | price per 100g **610-**
Turbot | avg. 950g | price per 100g **1680-**
Fish of the Day "Sicilian Style" | price per 100g **1250-**

Average weight indicated | Price per 100g
Ask your server for exact weight and cooking style

Cooking options:

- salt-crusted
- steamed
- grilled
- baked
- sicilian-style
- chef's special

Fish & Seafood Dishes

- Smoked Salmon** | 100/100g **2150-**
With cauliflower risotto
Smoked Halibut | 100/100g **1180-**
With baked potato and citrus sauce
Chilean Sea Bass | 100/30g **3100-**
Grilled on spinach with lime & yuzu sauce
Bluefin Tuna Steak with Venere Rice Risotto | 200g **1750-**
Black Cod with Truffled Pigeon Sauce | 180g **1280-**
Octopus with Bechamel Sauce | 300g **1600-**
With creamy mashed potatoes and olives tapenade
Smelt | 100/130g **890-**
Fried smelt with potato purée and truffle sauce
Sea Bass with Quinoa | 180g **1390-**



HOT DISHES

Meat Dishes

Young Lamb Rack | 280g **2250-**
with mustard mashed potatoes and truffle sauce

Marbled Beef Burger | 210g **890-**

Beef Ribs Confit | 180g **1490-**
with mushroom cream

Veal Cheeks with Truffle Purée | 200g **1090-**

Veal Tenderloin | 280g **1950-**
with potatoes, miso sauce and morel mushrooms

Duck Breast | 240g **990-**
with eggplant and black garlic sauce

Lamb Tongue | 200g **1440-**
with smoked sweet potato purée and raclette cheese sauce

Steaks

Ribeye | 300g **3280-**

Chateaubriand | 300g **2100-**

Machete | 300g **1900-**

Striploin | 300g **1990-**

Sauces | 30 g

Mushroom **220-**

BBQ **170-**

Pepper **220-**

Spicy Jalapeño **170-**

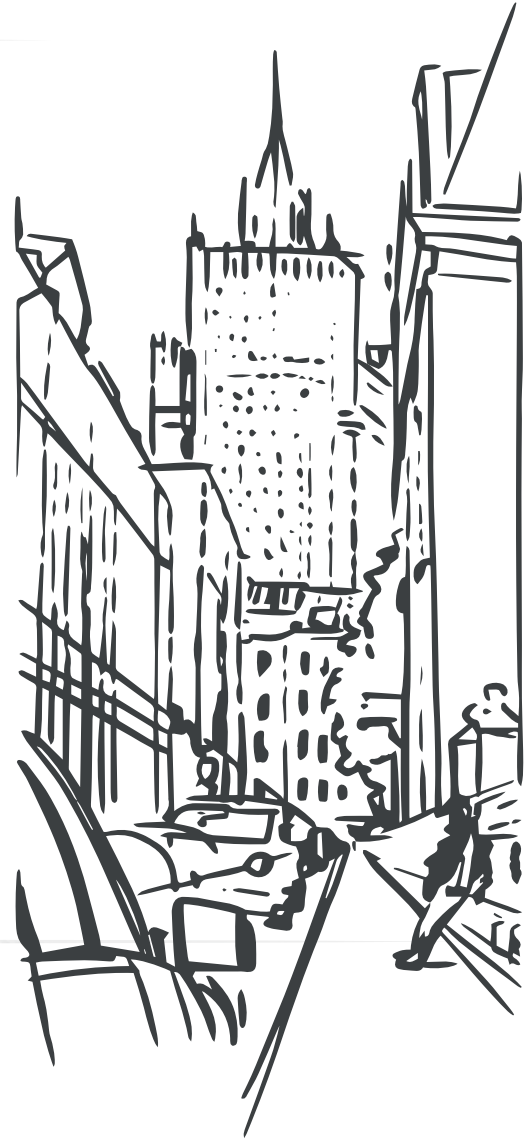
Sides

Grilled Vegetables with Hummus | 200g **590-**

Mashed Potatoes with Truffle & Parmesan | 150g **280-**

Asparagus | 50g **830-**

Lemon Purée | 150g **280-**



SWEETS & DESSERTS

Desserts

Coffee Mousse Candle | 130g 550-

Light Raspberry Cheesecake | 150rg 670-

Caramel Crème Brûlée | 150g 590-

Flambéed Pancakes with Caramel & Vanilla Ice Cream | 250g 750-

Fondant with Green Tea Ice Cream | 170g 620-

Ferrero | 1 pc 990-

Assortment

Tea Dessert Assortment 1390-

