







COLD STARTERS


Quick pickled/salted cucumbers (100 g) 290 P	 Bruschetta with smoked murmansk cod... 790 P – with confit duck 890 P – with Kamchatka crab 1690 P
Herring forshmak with rye bread and apple 590 P	Vitello Tonnato 990 P Thin sliced young veal with tuna sauce
Veal liver pate with crispy toasts 590 P	Homemade mozzarella with seasonal tomatoes 990 P
Pacific herring with warm fried potatoes 590 P	Salmon and avocado tartare 990 P
Smoked white bacon with russian borodinsky bread 590 P	Tuna tartare with avocado 1190 P
Pickled porcini mushrooms 690 P	Assorted dry-cured sausages 1990 P
Cold appetiser of three types of meat (beef tongue, cold boiled pork, roast beef) 790 P	 Burrata with red tomatoes 1990 P – with black truffle 2590 P
Jellied meat 790 P	Assorted cheese 1990 P
Prime beef tartare with mustard dressing 990 P – with black truffle 1190 P	Farm cheeses 1990 P Tula region

Prime beef carpaccio with arugula and parmesan 990 P	Red tomatoes carpaccio 990 P	Veal carpaccio with black truffle and parmesan 1190 P
 Dry-aged beef carpaccio with parmesan and arugula 1190 P	 Heart of a reindeer carpaccio 1190 P	

SALADS

Russian salad with beef 550 P	Greek salad 690 P
Homemade salad of tomatoes, cucumbers and greens 550 P	Lettuce with pear, avocado and goat cheese 790 P
 Salad with crispy eggplants with tomatoes 750 P	 Green salad with shrimps and squid 890 P
“Ribeye” green salad 650 P – with crab and shrimps 1090 P	Roast beef with lettuce, celery and honey mustard dressing 990 P
Salad with shrimps, avocado and zucchini 690 P	 Warm salmon salad 1190 P
Caesar salad with chicken 690 P – with shrimps 790 P	Nicoise salad 1290 P
	Salad with Kamchatka crab and avocado 1890 P

SOUPS

	1 portion / 1/2	1 portion / 1/2
Homemade chicken soup 290/190 P	Soup with forest mushrooms 390/290 P	
 Cream of pumpkin cappuccino soup 390/240 P	“Ribeye” special solyanka soup 390/290 P	
Pea soup with smoked meat 390/250 P	“Ribeye” borsch 490/350 P	
Kostroma-style cabbage soup 390/250 P	Creamy soup with Norwegian salmon 750/390 P	
Sorrel soup 390/290 P		

Bread basket 290 P

Please tell your waiter if you have any food allergy to certain products
This brochure is an advertising material. Price list with output weight and energy value is on the consumer information board.
Available upon the first request. The price list with output weight, nutrition and energy value and other information, corresponding to the Law of the Russian Federation of 07.02.1992 N 2300-1 On Consumers' Rights Protection and the RF Government Regulation of 15.08.1997 N 1036, is on the consumer board.
The food industry products and services comply with requirements of the All-Union State Standard 30390-2013.
Payment shall be made in rubles or by main credit cards

STEAKS

BLACK ANGUS BEEF, 18 MONTHS, GRAIN FED (200 DAYS)


PRIME STEAKS	PREMIUM DRY-AGED BEEF – 300/500 g –
Filet mignon 180/250 g 3590/3990 P <small>14 DAY WET AGED</small>	Ribeye 4590/5490 P
NY Striploin 350/500 g 2790/3490 P <small>21 DAY WET AGED</small>	
Ribeye 350/500 g 3690/4190 P <small>21 DAY WET AGED</small>	
CHOICE STEAKS	STEAKS ON THE BONE (21 day wet aged) – 100 g –
Filet mignon 180/250 g 2890/3590 P <small>14 DAY WET AGED</small>	Shortloin 1190 P
NY Striploin 350/500 g 2590/3290 P <small>21 DAY WET AGED</small>	Tomahawk steak 1090 P
Ribeye 350/500 g 3190/3990 P <small>21 DAY WET AGED</small>	Ribeye 1090 P

 PLATING YOUR STEAK WITH 24K GOLD LEAF 2500 P
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DEGREES OF STEAK DONENESS	
BLUE, 36–39 °C	MEDIUM, 50–53 °C
RARE, 40–42 °C	MEDIUM WELL, 56–60 °C
MEDIUM RARE, 45–47 °C	WELL DONE, 63–66 °C

SAUCES FOR MEAT 70 g	BUTTER FOR STEAKS 15 g
BBQ 180 P	Gorgonzola 90 P
NY 180 P	Garlic and herbs 90 P
Berry sauce 190 P	Truffle 90 P
Truffle 190 P	Chipotle and lime 90 P
Pepper 190 P	Mushroom 90 P
Mushroom 190 P	




HOT STARTERS

Grilled green corn 490 P	Assorted farm sausages 790 P
Julienne with chicken and mushrooms 490 P	 Chevapchichi with French fries 890 P
– with seafood 690 P	Bone marrow with Russian Borodinsky bread 890 P
Cauliflower with parmesan 590 P	Grilled avocado dressed with tomato salsa 890 P
Crispy patties with beef tails 590 P	BBQ pork ribs with baby potatoes 890 P
BBQ chicken wings 690 P	Chef's salted salmon with zucchini fritters 990 P
Meat pie with broth 790 P	


BURGERS

Mini burgers 890 P	“Ribeye” burger 990 P	Beef brisket burger 1090 P
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HOT MEAT DISHES

Chicken breast with tomato sauce 790 P	 Turkey cutlets with mashed potatoes 890 P
Home-style beef patties with mashed potatoes 890 P	Baked farm chicken with Idaho potatoes 990 P
Veal liver with fried onion 890 P	Veal cheeks 990 P
 Braised oxtails with vegetables 890 P	Beef stroganoff “Ribeye” 1290 P
Pork steak with French fries and truffle salt 890 P	 Chopped cutlet “Pleskavitsa” with potatoes Idaho 1290 P
Pozharskie cutlets with mashed potatoes and mushroom sauce 890 P	Lamb stew with stewed vegetables 1590 P
Baked turkey leg 890 P	Rack of lamb 1990 P
	Farm duck baked in honey glaze 2490 P




SPECIALTY DISHES

Cooked at your table	Prepare it yourself right at your table
New style carpaccio 1590 P	Striploin tagliata with baked vegetables 1690 P
Tartare steak 1590 P	BBQ Calbi marbled ribs 2590 P
Dishes of Japanese Kobe marbled beef	
Boiled Shabu-Shabu 15900 P	Black Angus marbled beef on a hot stone 1990 P
Fried Yaki Shabu-Shabu 15900 P	The serving includes raw premium meat and a volcanic rock heated to 300-400 °C
 SUSHI 2 PCS 2500 P	




HOT FISH DISHES

Shrimps with garlic and herbs 990 P	Halibut with cashew and dried tomatoes 1290 P
Baked cod with mashed potatoes and poached egg 990 P	Seabass with tomatoes 1390 P
 Pike cutlet with zucchini saute and spinach 990 P	Faroe Island salmon steak with caviar sauce 1490 P
	 Octopus with mashed potatoes 1590 P

GARNISH

Basmati rice 250 P	 Potato gratin 390 P
Mashed potatoes 250 P	Buckwheat with porcini mushrooms 490 P
French fries 290 P	Charcoal grilled vegetables 490 P
Roasted potatoes with onion 290 P	 Mashed potatoes with black truffle 590 P
 Potatoes baked in foil with garlic oil 390 P	Spinach saute 690 P
	Charcoal grilled asparagus 890 P

PASTA

 Spaghetti with tomato sauce 790 P	Tagliatelle with porcini mushrooms and black truffle 1390 P
 Spaghetti Bolognese 890 P	 Seafood spaghetti 1590 P – in tomato sauce 1590 P
Tagliatelle with guinea fowl ragout 1390 P	Carbonara with Kamchatka crab 1990 P