



## COLD STARTERS


Quick pickled/salted cucumbers (100 g).....	290 P
Assorted olives .....	590 P
Herring forshmak with rye bread and apple ..	590 P
Veal liver pate with crispy toasts .....	590 P
Pacific herring with warm fried potatoes.....	590 P
Smoked white bacon with Russian borodinsky bread.....	590 P
Pickled porcini mushrooms.....	690 P
 Baku tomatoes with goat cheese.....	790 P
Bruschetta with smoked Murmansk cod ..	790 P
– with confit duck.....	890 P
– with Kamchatka crab .....	1690 P
 Porchetta .....	890 P

Cold appetiser of three types of meat (beef tongue, cold boiled pork, roast beef).....	950 P
Prime beef tartare with mustard dressing ....	990 P
– with black truffle.....	1190 P
Vitello Tonnato.....	990 P
Thin sliced young veal with tuna sauce	
Homemade mozzarella with seasonal tomatoes.....	990 P
Trout and avocado tartare.....	1090 P
Tuna tartare with avocado .....	1190 P
Antipasti.....	1890 P
Assorted dry-cured sausages.....	1990 P
Burrata with red tomatoes .....	1990 P
– with black truffle.....	2590 P
Assorted cheese.....	2390 P

Prime beef carpaccio with arugula and parmesan 990 P	Red tomatoes carpaccio 990 P	Heart of a reindeer carpaccio 1390 P
Veal carpaccio with black truffle and parmesan 1190 P	Dry-aged beef carpaccio with parmesan and arugula 1190 P	

## SALADS

Russian salad with beef .....	550 P
Homemade salad of tomatoes, cucumbers and greens.....	590 P
Salad with shrimps, avocado and zucchini.....	690 P
Salad with crispy eggplants with tomatoes.....	750 P
Greek salad.....	750 P
 Salad with goat cheese and pear.....	790 P
 Salad with warm porchetta.....	790 P

Caesar salad with chicken .....	790 P
– with shrimps .....	990 P
Green salad with shrimps and squid.....	890 P
Roast beef with lettuce, celery and honey mustard dressing.....	990 P
 Salad with octopus.....	1190 P
Warm salmon salad.....	1190 P
Salad with Kamchatka crab and avocado....	1890 P

## SOUPS

	<b>1 portion /1/2</b>	<b>1 portion /1/2</b>	
Homemade chicken soup.....	390/290 P	Pea soup with smoked meat.....	490/390 P
Cream of pumpkin cappuccino soup ....	390/290 P	“Ribeye” special solyanka soup.....	490/390 P
Kostroma-style cabbage soup .....	390/290 P	“Ribeye” borsch.....	490/390 P
Sorrel soup.....	390/290 P	Trout creamy soup.....	790/650 P
Soup with forest mushrooms .....	390/290 P		

Bread basket 290 P
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## STEAKS

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

### PRIME STEAKS

Filet mignon .....	180/250 g	3590/3990 P
<small>14 DAY WET AGED</small>		
NY Striploin .....	300/450 g	2790/3490 P
<small>21 DAY WET AGED</small>		
Ribeye .....	300/450 g	3690/4190 P
<small>21 DAY WET AGED</small>		

### CHOICE STEAKS

Filet mignon .....	180/250 g	2890/3590 P
<small>14 DAY WET AGED</small>		
NY Striploin .....	300/450 g	2590/3290 P
<small>21 DAY WET AGED</small>		
Ribeye .....	300/450 g	3190/3990 P
<small>21 DAY WET AGED</small>		


### PREMIUM DRY-AGED BEEF

Ribeye .....	4590/5490 P
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### STEAKS ON THE BONE

(21 day wet aged)	100 g
Shortloin .....	1190 P
Tomahawk steak .....	1090 P
Ribeye .....	1090 P

### GRASS FED

 Striploin .....	300/450 g	2090/2790 P
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### PLATING YOUR STEAK WITH 24K GOLD LEAF 2500 P

### DEGREES OF STEAK DONENESS

**BLUE, 36–39 °C**  
**RARE, 40–42 °C**  
**MEDIUM RARE, 45–47 °C**

**MEDIUM, 50–53 °C**  
**MEDIUM WELL, 56–60 °C**  
**WELL DONE, 63–66 °C**






### SAUCES FOR MEAT

	70 g
BBQ.....	180 P
NY.....	180 P
Berry.....	190 P
Mushroom .....	190 P
Truffle .....	250 P
Pepper .....	250 P

### BUTTER FOR STEAKS

	15 g
Gorgonzola .....	90 P
Garlic and herbs.....	90 P
Truffle.....	90 P
Chipotle and lime.....	90 P
Mushroom .....	90 P



## HOT STARTERS

Grilled green corn.....	490 P	 Bible tripe in tomato sauce.....	790 P
Julienne with chicken and mushrooms.....	490 P	 Oven-baked eggplant with romesco sauce and farm stracciatella.....	790 P
– with seafood.....	690 P	Bone marrow with Russian borodinsky bread.....	890 P
Cauliflower with parmesan.....	590 P	 Stuffed ramiro peppers.....	990 P
Beef-stuffed crunchy buns.....	690 P	Light-salted trout with vegetable marrow pancakes.....	1290 P
BBQ chicken wings.....	690 P	 Morels and beef heart stew .....	1490 P
 Wild mushrooms sauté .....	990 P	BBQ pork ribs with baby potatoes .....	1590 P
Assorted farm sausages .....	790 P		

## BURGERS

Mini burgers 890 P	“Ribeye” burger 990 P	Chicken burger 790 P
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## HOT MEAT DISHES

Chicken breast with tomato sauce.....	790 P	Veal cheeks.....	990 P
Braised oxtails with vegetables.....	890 P	 Pork schnitzel with French fries.....	990 P
Pork steak with French fries .....	890 P	Beef stroganoff “Ribeye”.....	1290 P
Home-style beef patties with mashed potatoes .....	890 P	 Beef steak with mashed broccoli and hollandaise sauce.....	1190 P
Veal liver with fried onion .....	890 P	Lamb stew with stewed vegetables.....	1590 P
Pozharskie cutlets with mashed potatoes and mushroom sauce.....	890 P	Baked turkey leg .....	890 P
Baked turkey leg .....	890 P	Turkey cutlets with mashed potatoes .....	890 P
Turkey cutlets with mashed potatoes .....	890 P	Baked farm chicken with Idaho potatoes....	990 P
Baked farm chicken with Idaho potatoes....	990 P	Rack of lamb.....	2990 P

## SPECIALTY DISHES

### Cooked at your table

New style carpaccio .....	1590 P
Tartare steak.....	1590 P



Striploin tagliata with baked vegetables.....	2290 P
BBQ Calbi marbled ribs.....	2590 P

### Prepare it yourself right at your table

Black Angus marbled beef on a hot stone.....	1990 P
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The serving includes raw premium meat and a volcanic rock heated to 300-400 °C






## HOT FISH DISHES

Baked cod with mashed potatoes and poached egg .....	990 P	 Crab cake with basil puree .....	1590 P
Shrimps with garlic and herbs .....	1190 P	Salmon steak with caviar sauce .....	1790 P
Seabass with tomatoes.....	1390 P	 Grilled octopus with romesco sauce and baked potatoes .....	2790 P
Halibut with cashew and dried tomatoes ..	1490 P		

## GARNISH

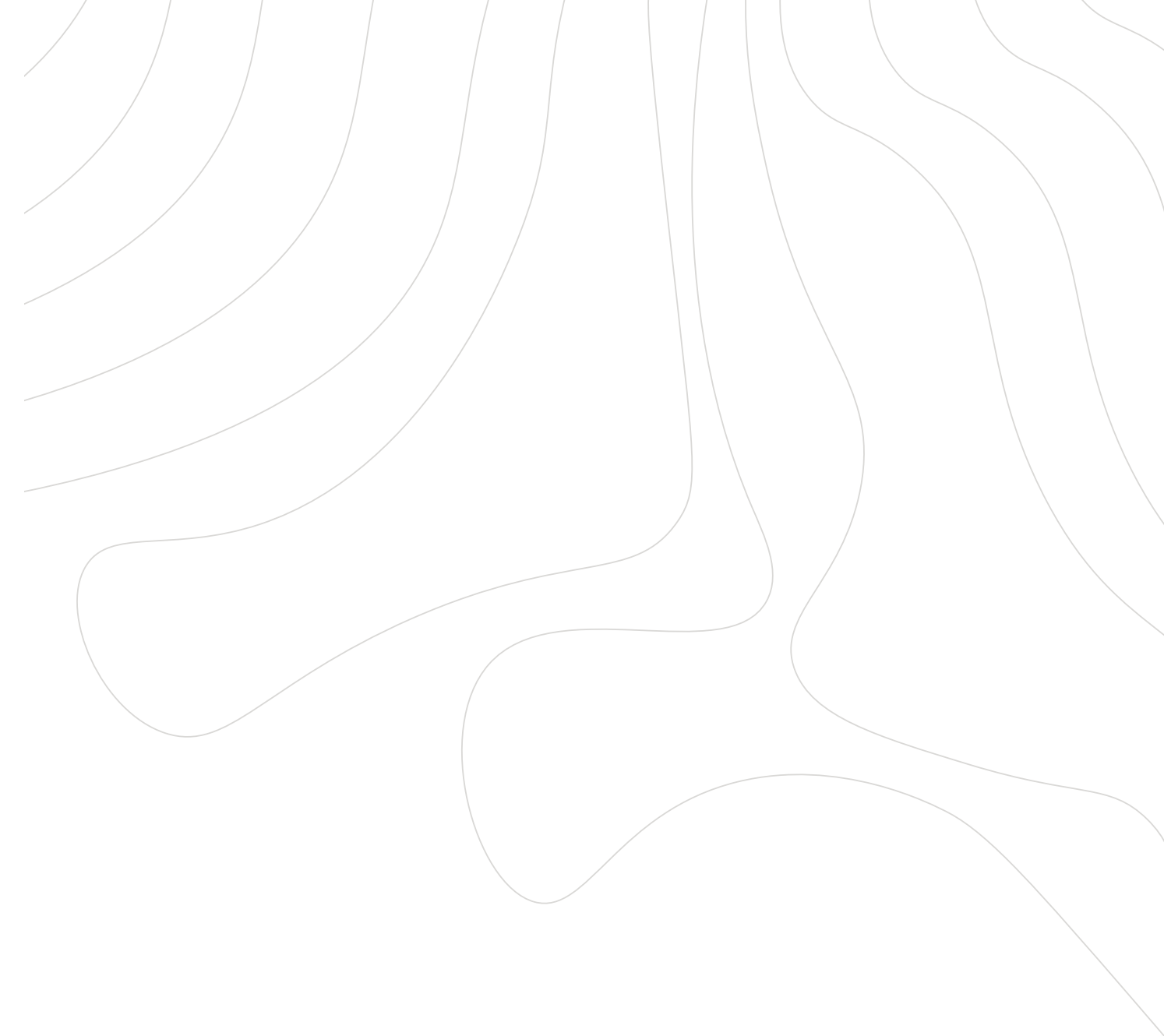
Basmati rice.....	290 P	Charcoal grilled vegetables .....	490 P
Mashed potatoes.....	290 P	Buckwheat with porcini mushrooms.....	490 P
French fries.....	350 P	Mashed potatoes with black truffle.....	590 P
Potatoes baked in foil with garlic oil .....	390 P	Spinach saute .....	690 P
Roasted potatoes with onion.....	490 P	Charcoal grilled asparagus .....	890 P

## PASTA

 Spaghetti with tomato sauce .....	790 P	 Tagliatelle with morels .....	890 P
 Spaghetti Bolognese .....	790 P	 Seafood spaghetti .....	1590 P
 Carbonara .....	890 P	– in tomato sauce .....	1590 P

 A DISH CAN BE COOKED GLUTEN-FREE

Please tell your waiter if you have any food allergy to certain products.  
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