

Мансарда

видовой ресторан

APERITIFS

Cacio al Tartufo, Italian sheep's milk cheese with truffle 40 g	790	Chupadedos olives	690
Queso de Cabra, Italian goat cheese 40 g	790	Chorizo 40 g	790
Pickled olives 100 g	790	Pickled pepperoncini with cheese	590
Tuscan salami with truffle 40 g	690	Rabbit liver pâté	890
		Italian cheese platter	2 650

*Assorted
Italian aperitifs | 3 990*

*Spanish Jamon
Iberico de Cebo (36 months) | 2 290*



COLD STARTERS

Burrata with Truffle and Tomatoes	2 550	Porcini mushrooms / milk mushrooms with sour cream or oil	1 390
Smashed cucumbers with calamaries and edamame beans	1 100	Vitello tonnato	1 650
Tomato with crab and stracciatella	2 900		

Fresh oyster | 990

Murmansk sea urchin | 890

*Astrakhan sturgeon caviar
with pancakes | 4 990*

*Red Far Eastern
roe with pancakes | 1 650*



If you have any allergies to certain foods, please inform the waiter.

TARTARE

Salmon tartare with avocado and red caviar	2 790
Tuna tartare with avocado and tomato	2 590
Beef tartare with Kampot pepper and potato chips	1 790

CEVICHE

Sea bass ceviche with sweet potato cream and tiger's milk sauce	1 990
Tuna ceviche with tomatoes and kimchi	2 100



CARPACCIO

*Assorted crudo
(Salmon, tuna, scallop) | 2 550*

Asian salmon carpaccio with aged soy sauce	2 450	Beef carpaccio with olive tapenade	1 690
Tuna carpaccio with lime dressing and olive oil	2 450	Mediterranean dorado crudo with pickled grapes	1 650
Sakhalin scallop carpaccio with black truffle	2 450		



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SALADS

Baked beetroot with cherries and homemade goat cheese	1 350	Shrimp / Chicken Caesar salad	1 550 1 250
Homemade Italian salad with ripe tomatoes and avocado	1 900	Asian beef steak salad	1 850
Traditional Greek salad with fresh vegetables and farm feta	1 450	Asian seafood salad	1 850
Olivier Russian salad with quail	1 150	Vegetable salad with Uzbek tomatoes and Yalta onions	1 900
Crispy eggplant salad	1 250	Octopus salad with roasted bell peppers	2 550
Seafood, celery and cherry tomatoes warm salad	2 350	Green salad with avocado cream and pickled radish	1 690
Tuna and poached egg salad	2 100	Tomato, avocado, and crabclaw salad	3 290



HOT STARTERS

Tempura crabclaws with sour cream and two types of caviar	2100
Pork and shrimp dim sum dumplings	1 190
Shrimp spring rolls	1 100
Shrimp tempura with wasabi sauce	1 290
Lambtongue with lime yogurt	1 290
Baked sweet potato with truffle stracciatella and unagi sauce	1 650
Zucchini pancakes with mild-cured salmon	1 650
Far Eastern scallop with cauliflower and pike caviar	2 990
Neapolitan eggplant Parmigiana	1 650
Baked Far Eastern crab phalanx with thyme and homemade butter (2 pcs.)	6 990



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FOR THE COMPANY

Whole Red King Murmansk crab 100 g | 1 450

Grilled seafood platter | 25 590

ROLLS

Salmon Philadelphia / Eel Philadelphia	1 990
Eel California / Salmon California / Crab California	1 990 / 1 990 / 2 590
Spicy tuna roll	1 990
Baked roll with eel	1 990
Tempura shrimp roll	1 550

NIGIRI

Salmon 690	Shrimp 690	Eel 690	Tuna 690	Crab 1 290
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SASHIMI

Sashimi Roll | 1 990

Salmon 1 390	Scallop 1 390	Eel 1 390	Tuna 1 390	Crab 1 690
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SOUPS

Farm chicken broth	790	Scandinavian creamy salmon soup	1 100
Borscht with beef and pampushki	890	Shrimp Tom Yum	1390
Slow cooked shchi (cabbage soup) with beef	990	Soup with shrimp wontons, pak choy, and goji berries	1 350

Beef okroshka
with kvass | 890

Cold
borscht | 890

Gazpacho /
with crab | 990 / 1 490

PIZZA

Margherita	1 490	Artichoke and tuna	1 900
Chorizo	1 690	Jamon	3 490
Mortadella and burrata	2 100		

BAKERY

Roman focaccia	700	Roman focaccia with stracciatella and black truffle	2 390
Roman focaccia with homemade stracciatella and tomatoes / with Cantabrian anchovies	1 550 / 2 350	Bread basket	600

PASTA AND RISOTTO

Pomodorini spaghetti with basil	1 250	Seafood spaghetti	2 550
Caviar tagliolini	4 100	Casarecce with smoked salmon and leeks	1 890
Black truffle, cream sauce and Parmesan tagliolini	1 650	Rabbit and sage ravioli	1 490
Spaghetti with vongole	2 590	Veal, parmesan and black truffle ravioli	1 650
Porcini mushroom risotto	1 690	Paccheri with braised beef and cacio e pepe sauce	1 990
Seafood risotto	2 550		
Creamy risotto with beef tartare	2 100	Spaghetti with artichokes, shrimp, and pickled lemons	1 900

MAIN COURSE

Sea bass in salt 100 g | 890

Sicilian style sea bass with tomatoes, olives and capers 100 g | 990

Tuna steak with beetroot and wild lingonberry	2 100	Chicken fillet in lemon sauce with capers and potatoes	1 990
Miso salmon with avocado and wasabi sauce	3 550	Fillet Rossini with foie gras and black truffle	3 550
Pie with braised beef, porcini mushrooms and truffle sauce	2 490	Sea bass with asparagus and beurre blanc sauce	2 690
Mediterranean dorado with basil and broccoli	2 550	Turkey patties with mashed potatoes and mushroom sauce	1 450
Grilled octopus with Napoli tomato sauce, black olives and capers	3 650	Kamchatka crabcake served with fried zucchini	2 990
Black cod with celery and tomatoes	2 650	Sicilian-style sea bass	2 990
Shrimps with mashed potatoes	2 100	Halibut with asparagus and champagne sauce	2 990
Beef Stroganoff with mashed potatoes	2 100	Beef tenderloin steak with shallot sauce	2 900
Crab with porcini mushrooms and berblanc sauce	4 990	Black pepper strip loin with fried romaine	4 990
Duck confit leg with potato gnocchi and truffle	1 690		
Norwegian veal cheeks with gratin potatoes and cucumbers	2 590		

DRY AGING MEAT

For dry age we use prime beef of marbling score, 250+ days of grain-based diet; we mature it in a special chamber with a climate that allows natural fermentation and dehydration of meat, which gives a special taste and aroma, making meat's structure in delicate, and the taste becomes more saturated.

Bone-in Ribeye 100 g | 2 100

T-bone 100 g | 2 100



Steak sauces:
Pepper / Mushroom / Texas / Spicy Napoletana | 350

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GRILL

Calamari	1 100	Argentine shrimps	2 100
Salmon fillet	2 550	Filet mignon 250 g	6 100
Sea bass	2 250	Ribeye 400 g	6 100

SIDE DISHES

French fries with parmesan	750	Grilled / steamed broccoli	1 100
Baked potatoes	750	Spinach	1 100
Mashed potatoes / with black truffle	650 / 1 100	Fried zucchini	890
Grilled vegetables	1 100	Asparagus	1 650

DESSERTS

Cherry and chocolate	990	Creme brulee with berries	990
Napoleon cake with pear	890	Mango and almond cake	1 100
Honey cake with sour cream and fresh strawberries	990	Italian cheese plater	2 650
Classic tiramisu	990	Ice cream	450
Wild berry panna cotta	990	Chocolates: hazelnut / coffee / truffle	350
Blueberry tartlet	1 200	Sorbet	650
Raspberry tartlet	1 490	Assorted sorbet	3 550
		Berry platter	2 190



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