



Spring menu

11 MARCH – 27 APRIL


SALADS AND STARTERS

AVOCADO AND TOMATOES ON A GRAIN BREAD TOAST, CRIMEAN ONION, BASIL AND PINE NUTS olive oil • cherry tomatoes • mint • balsamic cream • chervil	370	
GREEN MIX OF SORREL AND SPINACH WITH SUN-DRIED TOMATOES green apple • zucchini • spinach • citrus dressing • sun-dried tomatoes • pine nuts	320	
GREEN SOUP WITH TOMATOES AND GRAPE SEED OIL tomatoes • shallots • grape seed oil • ciabatta	360	
SINGAPORE STYLE CRISPY EGGPLANT sweet chili sauce	330	
		HUMMUS WITH SESAME CRISPS sesame oil • lime 270
		AVOCADO WITH GREEN SALAD, LENTIL AND GOJI BERRIES 440 spinach • grapes • flax, chia, pumpkin and sunflower seeds • grape seed oil • sprouts

FIRST COURSE

BORSCH WITH PORCINI AND RED BEANS served with Borodinsky bread and lean sour cream	280
CAULIFLOWER CREAM SOUP WITH GINGER PUMPKIN nutmeg • coconut milk • microgreens • sun-dried tomatoes, mint and basil oil	260

MAIN DISHES

BAKED PUMPKIN WITH FREGOLA AND SPINACH soya beans • chili pepper • basil oil • tomato sauce	380	JAPANESE PILAW WITH BULGUR AND VEGETABLES/SHRIMPS bulgur • carrot • zucchini • onion • sesame oil • soy-garlic sauce • seaweed	330/440
VEGETARIAN BURGER ON CIABATTA porcini • lettuce • tomatoes • red onions • sun-dried tomatoes • spinach	470	BAKED POTATOES WITH WILD MUSHROOMS AND LEAN SOUR CREAM	370
FRIED TOFU WITH BUCKWHEAT NOODLES IN TERIYAKI SAUCE 	460	UDON NOODLES WITH SEAFOOD shrimp • squid • oyster sauce • vegetables	530

DESSERT

SOURBERRY TART	360
COCONUT PANNA COTTA	270
SORBET (1 SCOOP) lime / blackberry	110