

BREAKFAST until 2pm

Wheat or rye ciabbata sandwich:

~ with salami, fresh cucumber and Cheddar cheese 180 ₺

~ with tuna, red onion and egg 180 ₺

~ with crispy chicken, curry sauce and vegetables 180 ₺

Mozzarella croissant with pesto, tomatoes and rucola 260 ₺

Wheat croissant with salmon and pesto sauce 290 ₺

Mixed rye-wheat croissant with ham and cheese 210 ₺

Sunny side up eggs (3 eggs) 130 ₺

Omelette made with baked milk 130 ₺

(milk is simmered on low heat for eight hours or longer)

You can add salmon, brisket meat, porcini mushrooms, tomatoes, Cheddar cheese

hit **Egg Benedict** 200 ₺

You can add bacon, salmon or roastbeef

Buckwheat porridge on baked milk with apple and cinnamon 190 ₺

Millet porridge with baked pumpkin 190 ₺

Oat porridge with granola and honey 190 ₺

Rice porridge with grated coconut and chia seeds 190 ₺

Yoghurt with mango puree, granola and honey 190 ₺

Cottage cheese with sour cream 170 ₺

You can add raisins, jam, sweetened condensed milk

hit **Cottage cheese pancakes** with sour cream 210 ₺

Pancakes with maple syrup, sour cream and fresh berries 350 ₺

Pancakes with cherry jam and sour cream 250 ₺

hit **Spinach blin's** with salmon 280 ₺

You can add guacamole, sour cream, cream cheese

SALADS

Stracciatella with persimmon, greenery and rice chips 450 ₺

Fresh vegetables with soft Greece cheese and crispy capers 380 ₺

Mozzarella, tomatoes and basil salad 420 ₺

Farm salad with poached egg and crispy ciabatta 320 ₺

hit **Crispy chicken salad** with quinoa, vegetables and original sauce 390 ₺

hit **Caeser salad with grilled chicken**, cheese grana padano and ciabatta 490 ₺

new **Salad with beef**, fresh vegetables and teriyaki sauce 490 ₺

Tuna Poke with quinoa, avocado and edamame beans 680 ₺

Romaine lettuce with seafood 670 ₺

Salad with salmon, quinoa, avocado and tomatoes 590 ₺

Tuna tataki salad with rucola 550 ₺

hit **Salad with shrimps and avocado** with Dijon mustard and honey sauce 680 ₺

APPETIZERS

Salmon paste with cucumber and poppy seeds jam 390 ₺

hit **Chicken liver paste** with onion marmalade 280 ₺

Hummus with butternut and chickpea 240 ₺

new **Porcini mushroom paste** with redcurrant jam and nuts 380 ₺

new **Kargopol milk mushrooms** with sour cream, potatoes and aromatic oil 480 ₺

Yellowfin tuna ceviche with tomatoes and pickled onion 590 ₺


Salmon tartar with rice crisps in oriental style 480 ₺

hit **Beef tartar** with Pecorino mousse 380 ₺

Reindeer tartar pickled raisins and soubise sauce 450 ₺

Crispy aubergines with Stracciatella cheese and tomatoes 490 ₺

hit **Baked beetroot** with sheep cheese and black currant mousse 310 ₺

 **Cauliflower steak** with nut sauce 390 ₺

 **Grilled avocado with tomatoes**, spinach and chimichuri sauce 490 ₺

Raw cured reindeer meat with carrot crisps 550 ₺

Italian cheese platter 690 ₺

SOUPS

Miso with seaweed and tofu 200 ₺

You can add salmon, mushrooms, egg or chicken

Chicken soup with noodles and porcini mushrooms 320 ₺

Halibut fish soup with white sea algae and basil pesto 350 ₺

hit **Pumpkin cream soup** 320 ₺

Scandinavian soup with smoked catfish and vegetables 350 ₺

Minestrone with spinach, egg and chicken meatballs 350 ₺

PASTA / RISOTTO

hit **Ravioli with chicken**, potato mousse and Grana Padano cheese 370 ₺

Ravioli with shrimp, salmon and bisque sauce 490 ₺

Tagliatelle with salmon, sauce pesto and peas 560 ₺

hit **Linguine with smoked brisket meat** and egg-yolk and pecorino cheese sauce 390 ₺

Tagliatelle with chicken, mascarpone sauce and tomatoes 370 ₺

Risotto with octopus and tiger prawn 590 ₺

FISH

hit **Pike cakes** with mashed potatoes and tartare sauce 390 ₺

new **Unagi cod** with baked cauliflower and hollandaise sauce 550 ₺

new **Pikeperch fillet** with sweet potato puree and onion mousse 580 ₺

Fillet of the halibut with pumpkin cream, Romesco sauce and cucumber tartar 680 ₺

Dorado or Seebass on the grill with vegetable marrows salad and chimichurri sauce 950 ₺

Grilled salmon fillet with edamame beans and chimichuri sauce 650 ₺

You can add grilled vegetables, baked potatoes, mashed potatoes, buckwheat with cheese

MEAT

hit **Chicken ground-meat patty** with creamy mashed potatoes and sweet pepper lecco 350 ₺

!!! **Grilled chicken breast** with quinoa risotto 420 ₺

Chicken giblets with couscous, fresh-salted cucumbers and truffle mousse 340 ₺

!!! **Turkey medallions on grill** with green pea cream 480 ₺

Piglet flank with mashed potatoes, barbecue sauce and pickled onion 490 ₺

!!! **Charcoal baked piglet ribs** with fresh-salted cucumbers, jalapeno and adjika 650 ₺

!!! **Steak Bryansk beef** with egg and coleslaw 480 ₺

!!! **Veal liver on grill** with pan-fried bulgur and chanterelle mousse 390 ₺

Beef Stroganoff with oyster mushrooms and creamy mashed potatoes 590 ₺

!!! **Grilled filet mignon** with baked potatoes 950 ₺

!!! **Grilled flank steak** with potato mousse 650 ₺

!!! **Reindeer fillet** with celary cream, caramelized carrots and cloudberry gel 750 ₺

hit **Reindeer Osso Buco** with bulgur porridge and vegetables 490 ₺

hit **Beef marrow** and «Borodinsky» bread and smoked salt 440 ₺

You can add grilled vegetables, baked potatoes, mashed potatoes, buckwheat with cheese

COFFEE / CHOCOLATE

black	Espresso	30 ml	100 ₺
	Espresso doppio	60 ml	150 ₺
	Americano	150 ml	100 ₺
with milk	Cappuccino	230 ml	150 ₺
	Latte	300 ml	170 ₺
with cream	Cappuccino cream	230 ml	190 ₺
sweet	Raf coffee	230 ml	200 ₺
	Classic / caramel-ginger / honey-orange		
	Mint latte	300 ml	220 ₺
	Viennese coffee	230 ml	210 ₺
	Iced coffee	300 ml	250 ₺
with vegetable milk	Cappuccino with coconut milk	230 ml	270 ₺
	Latte with almond milk	300 ml	290 ₺
	Matcha latte with coconut milk	300 ml	290 ₺
belgian chocolate	Hot chocolate	70 ml	190 ₺
	Cacao	300 ml	190 ₺

MILKSHAKES

Italian ice-cream	Classic / Chocolate with cocoa / Pistachio	250 ml	230 ₺
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SMOOTHIE

great for your breakfast or lunch	Strawberry, banana, milk and chia seeds	350 ml	270 ₺
	Blueberry, cream and honey		270 ₺
	Mango, orange, milk and banana		310 ₺
	Pineapple, avocado, spinach and almond milk		420 ₺
	Coconut milk with pineapple		370 ₺

SOFT DRINKS

homemade lemonade	Tarragon with lime	350 / 700 ml	220 / 420 ₺
	Gooseberry with basil		200 / 380 ₺
	Wild berries		190 / 360 ₺
	Black tea with passionfruit		190 / 340 ₺
	Spicy orange		210 / 400 ₺

Our own cooking	Cranberry mors drink	250 ml	150 ₺
	Sea buckthorn kissel		150 ₺
England	Fentimans	275 ml	270 ₺
	Lemon / Elderflower / Rose / Dandelion & Burdock / Ginger beer / Cola / Mandarin		

WATER

Russia	Baikal	250 / 530 ml	170 / 240 ₺
	Still / Sparkling		
Italy	Acqua Panna	250 / 750 ml	250 / 390 ₺
	San Pellegrino		250 / 390 ₺
Georgia	Borjomi	500 ml	240 ₺
Norway	Voss	375/800 ml	490 / 900 ₺

JUICE

fresh squeezed juices	Apple	250 ml	250 ₺
	Carrot (Served with cream)		220 ₺
	Orange		310 ₺
	Grapefruit		310 ₺
	Celery		340 ₺
	You can make any mix you like		

TEA

classic	Black Assam	600 ml	250 ₺
	Black Earl Gray		250 ₺
	Green Longjing		250 ₺
	Additive to tea: mint, thyme, Baikal Sagan-Dailja (Adams Rhododendron), sepals cloudberrries		
chinese oolong	Milk oolong		300 ₺
	Jasmin oolong		300 ₺
	Ginseng oolong		300 ₺
	Tie Guanyin		300 ₺
	Da Hong Pao		300 ₺
herbal tea	Camomile		250 ₺
	Ivan-tea		250 ₺
	Herbal mix		250 ₺
tea without tea	Blackberry with bergamot		270 ₺
	Raspberry with rosemary		270 ₺
	Sea-buckthorn tea with orange and rosemary		320 ₺
	Pineapple with basil		380 ₺

