



MEN NU

A.E.C.

Starters

Marinated salmon tartare, avocado mousse, cucumber and herbs emulsion	890	
Dorado ceviche, grapes, shiro dashi sauce	820	
Salmon gravlax	670	
Butterfish carpaccio with cranberries, herbal salsa	540	
Beef tenderloin tartare, potato chips with French espelette pepper	950	
Foie gras, port wine glaze, coffee soil	1100	
Cheese platter, honey, walnuts, cashew and fried almonds	1420	
Caciotta with truffle, maasdam, gorgonzola with blue mold, camembert, raclette		
Feta cream, olives, citronette sauce, flatbread	450	
Pistachio hummus, nut mix, flatbread	630	

 – vegan

Crepe taco with Kamchatka king crab, avocado, Rouille sauce	680
Crepe taco with beef rib and pickles	520
Zucchini waffle, shrimps, goat cheese, guacamole	850

And more...

Jamon Price per 10 g	195
Pork lard Price per 20 g	150
Assorted olives Greek, black, capers	390 
Buckwheat bun, farm butter, smoked salt	150
Flatbread	150

Salads

Tomatoes & strawberry with basil and tomato water	550	 
Tomatoes with stracciatella and tapenade	950	
Duck jamon, roasted eggplant caviar, Greek yogurt	970	
Roast beef, vitello tonnato, green chili, quail egg	1050	
Warm salad with langoustines, pumpkin garam masala, tonnato sauce	1100	

Soups

Fish soup, smoked sour cream	730	
Mushroom soup, smoked sour cream	690	
Cold Okroshka soup with fermented kvass drink served with crab or pastrami	650	
Strawberry gazpacho with duck jamon	660	

Main course

Linguine with shrimps, broccoli mousse
and bisque sauce 950

Crab raviolis, kimchi bisque and salmon mousse 950 

Octopus with 'burnt' potatoes, spicy bisque
and cuttlefish ink tuile 1150 

Halibut, sauteed vegetables, fish Beurre Blanc
sauce 1490

Salmon, potato gnocchi, citrus Beurre Blanc
sauce 1780

Wild dorado, pil pil sauce 2300

Calf tail raviolis, morels and porcini mushrooms 850 

Farm chicken, onion jus sauce, young potatoes,
soaked lingonberries 980

Duck breast, young carrots, kale,
duck jus sauce 1460

Beef tenderloin, eggplant mille-feuille,
black sesame 1950

Beef rib, pomegranate, salsa 2300

Side dishes

Eggplant mille-feuille, tomatoes, nuts	520	
Young potatoes, porcini mushrooms, greens	600	
Asparagus, broccoli, kale, citrus	890	

Desserts

Chocolate stones 300

White chocolate with sea buckthorn, Peruvian Chuncho chocolate truffle, milk chocolate with pistachio urbech and whole pistachios

Taiga forest 660

Malachite stone Takamaka 620 

Cheesecake with seasonal berries 550 

Porcini mushroom 850 

Ice cream: chocolate / mint / vanilla 150

Price per 1 scoop

Seasonal fruit & berries 1500 

For teatime

Raspberry jam	150
Fir cone jam	200
Fig jam	150
Honey	100
Pine nuts	200