

LE BAZAR

■ Lightly salted herring on the hay (190 gr.)	330 ₺
■ 鲱鱼加有泡葱红沙拉 (190 克)	330 ₺
🍷 Farmers' cheese board (220 gr.)	640 ₺
🍷 农民美味盘 (220 克)	640 ₺
■ Borsch with young fried beef and smoked sour cream (260 gr.)	360 ₺
■ 炸牛肉奶牛和熏酸奶油 (260 克)	360 ₺
🍷 Beef a la Stroganoff (220 gr.)	620 ₺
🍷 炒牛肉丝加有白磨新马铃薯 (220 克)	620 ₺
🍷 Drunk cherry with milk chocolate ice-cream (130 gr.)	290 ₺
🍷 桃巧克力蛋糕和牛奶巧克力奶油的 (130 克)	290 ₺












To this dish we recommend:

- 🍷 white wine
- 🍷 red wine
- spirits
- 🍷 dessert wine





对这道菜, 我们建议:

- 白葡萄酒 🍷
- 红酒 🍷
- 烈酒 ■
- 甜点酒 🍷





A LA RUSSE 俄罗斯菜单

	Tuna tartar on rice chips (125 gr.)560 ₺
	在米粉片上的金马葱塔塔 (125 克)560 ₺
	Salmon tartar with mascarpone and greens (155 gr.)550 ₺
	三文鱼塔塔酱、加有新鲜蔬菜奶酪慕斯 «马斯卡布尼» (155 克)550 ₺
	Beef tartar with capers and red onion (160 gr.)530 ₺
	牛肉塔塔酱加有马槟榔红葱 (160 克)530 ₺
	Tomatoes & cucumber tartar with sesame oil (170 gr.)290 ₺
	西红柿黄瓜塔塔酱 (170 克)290 ₺
	Meat delicate in four servings (240 gr.)590 ₺
	肉美味盘 (240 克)590 ₺
	Suzdal cask pickles (260 gr.)360 ₺
	圆筒的咸菜 (260 克)360 ₺

To this dish we recommend:

-  sparkling wine
-  white wine
-  red wine
-  spirits

对这道菜, 我们建议:

-  起泡葡萄酒
-  白葡萄酒
-  红酒
-  烈酒

TARTAR & BOARD 抬抬和板





- Sprats starters with roasted baby potatoes(170 gr.) . . . 370 ₺
- 西和和炸的清土豆的小吃(170 克) 370 ₺
- 🍷🍷 Okroshka parfait with smoked eel (124 gr.) 290 ₺
- 🍷🍷 熏冷冷熏拌熏的芭菲(124 克) 290 ₺
- 🍷🍷 Okroshka parfait with meat (140 gr.) 290 ₺
- 🍷🍷 肉冷斯拌斯的芭菲 (140 克) 290 ₺
- 🍷 Bruschetta with light salted salmon(110 gr.) 370 ₺
- 🍷 微微地腌三文鱼布鲁斯克特塔 (110 克) 370 ₺
- 🍷 Bruschetta with squash caviar & parmesan cheese (115 gr.) 210 ₺
- 🍷 Bruschetta with light salted salmon(110 gr.) 370 ₺
- 🍷 布鲁斯克特塔加有西葫芦酱帕马森干酪 (115 克) 210 ₺
- 🍷 Potato pancakes with bacon julienne (170 gr.) 350 ₺
- 🍷 土豆饼加有熏猪肉菜丝汤 (170 克) 350 ₺
- 🍷 Chinese cabbage steak with dry-cured tomatoes (180 gr.) 390 ₺
- 🍷 白菜排加有干西红柿 (180 克) 390 ₺

<p>To this dish we recommend:</p> <ul style="list-style-type: none"> 🍷 sparkling wine 🍷 white wine 🍷 red wine ■ spirits 	<p>对这道菜, 我们建议:</p> <ul style="list-style-type: none"> 起泡葡萄酒 🍷 白葡萄酒 🍷 红酒 🍷 烈酒 ■
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SNACKS 小吃

 Steak-salad with roast beef and cheese(180 gr.).	490 ₺
 奶渣干酪和牛肉的沙拉 (180克)	490 ₺
 Salad with fried duck breast & honey pumpkin (200 gr.).	460 ₺
 焗炒鸭胸肉蜂蜜的沙拉 (200克).	460 ₺
 Grilled tuna, tomatoes & mozzarella cheese (200 gr.) .	490 ₺
 西红柿干酪叉烧金枪鱼沙拉«马苏里拉» (200克)	490 ₺
 Caesar salad with tiger shrimps (175 gr.).	470 ₺
 «凯撒沙拉»加有对虾 (175克).	470 ₺
 Season vegetables salad with cottage cheese (180 gr.).	340 ₺
 新鲜蔬菜家常奶酪沙拉 (180克)	340 ₺

To this dish we recommend:

-  sparkling wine
-  white wine
-  red wine
-  spirits

对这道菜, 我们建议:






-  起泡葡萄酒
-  白葡萄酒
-  红酒
-  烈酒

SALADS 沙拉

Mushroom cream soup with buckwheat popcorn (210 gr.)	410 ₺
爆米花荞麦饭奶油蘑菇汤 (210 克)	410 ₺
Meat saltwort with sour cream (250 gr.)	370 ₺
加有酸奶油的酸白菜焖肉 (250 克)	370 ₺
Cream fish soup with pike perch & cod (270 gr.)	370 ₺
白梭吻鲈鳕鱼三文鱼鱼汤 (270 克)	370 ₺
Green peas cream soup with crispy bacon (210 gr.)	380 ₺
青小豆焦脆熏猪肉奶油 (210 克)	380 ₺



SOUPS 汤



Filet mignon with grilled vegetables and cranberry decoction (250 gr.)	780 ₺
菲力牛排与炒蔬菜加曼越橘(250 克).	780 ₺
Skirt steak with baked vegetables & “chimichourry” sauce (220 gr.)	760 ₺
马切捷肉排加有烤蔬菜 «奇米丘尔里» 酱 (220 克).	760 ₺
Beef cheek with cream risotto & blue cheese(260 gr.).	710 ₺
小牛肉面颊与蓝纹奶酪奶油的意大利顿饭(260 克).	710 ₺
Veal liver steak with barley porridge and parmesan cheese(230 gr.)	610 ₺
牛肝排和大麦迷加帕尔干酪(230 克).	610 ₺
Rib-eye steak (for 100 gr.)	690 ₺
二人牛肉排骨(多汁的烧肉眼牛排)(100 克).	690 ₺
Pork loin steak with green beans (270 gr.).	520 ₺
肋条猪排加有绿豆 (270 克)	520 ₺
Chicken pie (240 gr.)	410 ₺
大师傅作法的库尔尼克 (240 克)	410 ₺
Chicken cutlet with mashed potatoes (225 gr.)	430 ₺
鸡肉帕绍特加有土豆泥 (225 克).	430 ₺

To this dish we recommend:	对这道菜, 我们建议:
 white wine	白葡萄酒 
 red wine	红酒 
 spirits	烈酒 

MEAT & POULTRY 肉禽类热菜

Mussels and royal shrimps stew (290 gr.)	650 ₺
蛤和大烤菜 (290 克)	650 ₺
Baked salmon with mashed corn and onion cream (200 gr.)	790 ₺
烤熟的三文与玉米泥和葱	790 ₺
Halibut with vegetable sauté (190 gr.)	700 ₺
浅灰色庸鲽加有蔬菜索捷 (190 克)	700 ₺
White cod on the grill with «pelati» sauce (235 gr.) . . .	640 ₺
烧白鳕鱼皮拉季汁 (235 克)	640 ₺
Pike cutlets with mashed potatoes (190 gr.)	530 ₺
狗鱼饼加有土豆泥 (190 克)	530 ₺
Grilled wild langoustines with spicy broth (255 gr.) . . .	650 ₺
鱼烤的豆和香 (255 克)	650 ₺
Murman scallop with truffle pasta and mushed celery (210 gr.)	670 ₺
摩尔曼斯克的扇与松露泥和西芹泥	670 ₺

To this dish we recommend:
 sparkling wine
 white wine

对这道菜, 我们建议:
 起泡葡萄酒
 白葡萄酒

FISH & SEA 鱼热菜


Baked apple with "Honeybear" ice-cream and Glintwein sause (130 gr.)	300 ₺
烤熟的苹果与蜂蜜酒冰淇淋加香料酒(130 克).	300 ₺
Cheesecake with strawberry sorbet (190 gr.)	330 ₺
苹果薄酥卷与香蕉芭菲 (190 克).	330 ₺
Apple strudel with banana ice cream (110 gr.)	310 ₺
苹果薄酥卷与香蕉芭菲 (110 克)	310 ₺
Mint panna cotta with cherry sorbet (120 gr.)	280 ₺
薄荷«潘纳-科特塔»加有果汁冰糕樱桃 (120 克)	280 ₺
Sparkling vine ice cream (70 gr.)	270 ₺
商行香香酒的冰淇淋 (70 克).	270 ₺
Pumpkin pie (150 gr.)	300 ₺
南瓜大烤与芒果和沙棘的冰淇淋 (150 克).	300 ₺

Sorbet:


果汁冰糕:

Raspberry (57 гр.)	150 ₺
马林 (57 克)	150 ₺
Melon (57 гр.)	150 ₺
香瓜 (57 克)	150 ₺
Strawberry (57 гр.)	150 ₺
草莓 (57 克)	150 ₺
Cherry (57 гр.)	150 ₺
樱桃 (57 克)	150 ₺

To this dish we recommend:

 dessert wine

对这道菜, 我们建议:

 甜点酒

DESSERT 甜点