

# WINTER MENU

## SALADS AND APPETIZERS

Baked Ramiro peppers with tuna basturma and homemade feta cheese .....	<b>1330</b>
Custard ring with cream of smelt caviar and smoked salmon .....	<b>830</b>
Olivier with smoked quail roll and crayfish necks .....	<b>790</b>
Meat cut with yuzu-wasabi sauce and green sals .....	<b>1370</b>

## SOUPS

Hash with brisket .....	<b>980</b>
Kimchi Shchi .....	<b>1100</b>

## HOT DISHES

Carbonara with smoked snow crab .....	<b>1310</b>
Shrimp schnitzel with chopped radish and avocado .....	<b>1350</b>
Braised lamb with ajapsandali and black garlic sauce .....	<b>1870</b>

## DESSERT

Seahorse Grand Marnier .....	<b>990</b>
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Dear guests, if you are allergic to any product, please notify your waiter about this. The menu is an advertising product of our restaurant. The approved control menu with the dishes served, a description and information about the nutritional value of the finished product: calories, protein, fat, carbohydrate content is in the consumer board and is provided upon your first request.

