

## THE SET-MENU FROM EVGENII VIKENTEV

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### NOVELS OF CURRENT ART °

11 000

The idea behind this tasting menu is to explore the trends and tendencies in the art scene through the lens of gastronomy to show the close connection between them.

#### NOVEL ONE: small forms

- prawn, jerusalem artichoke, foie gras
- venison, gingerbread pancake, sea-buckthorn
- cured beetroot, raspberry, beetroot ice cream

#### NOVEL TWO: FAST FOOD

- squid, sturgeon caviar, eggplant

#### NOVEL THREE: CONTEXT

- red caviar, pineapple, lavender

#### NOVEL FOUR: ECLECTIC

- okroshka, sea urchin, scallop
- buckwheat bread, baked potato, horseradish

#### INTERMISSION

- tequila, chamomile, cardamom

#### NOVEL SIX: INDIRECTLY

- cod, cod liver, green peas
- beef, mussels, pine nuts

#### NOVEL SEVEN: EVERYTHING FOR EVERYONE

- pumpkin, rose, red pepper

#### NOVEL EIGHT: IMMERSIVENESS

- ???

#### NOVEL NINE: FUTURISM

- chocolate, cured fish
- pear, white chocolate, oyster leaf

### WINE PAIRING °

6 000

The set is available for order daily at 19:00. Booking 24 hours in advance is required.

In case you are allergic to any products, please inform us about it while booking.

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° Discounts do not apply to this section of the menu.

## CAVIAR °

	* Tasting serving	Serving	Double serving
Classic osetra caviar	1 420	2 640	5 280
Osetra «grey» caviar	2 600	5 000	10 000
Unpasteurized lightly salted osetra caviar	2 825	5 450	10 900
«Russian» sturgeon caviar	3 100	6 000	12 000
Sturgeon pressed caviar	2 250	4 300	8 600
Pressed osetra caviar «Astrakhanka»	2 100	4 000	8 000
Astrakhanskaya sterlet caviar	2 125	4 050	8 100
Sevruga lightly salted caviar	2 500	4 800	9 600
Osetra caviar imperial	4 300	8 400	16 800
Albino caviar	4 500	8 800	17 600
Kaluga caviar	3 100	6 000	12 000
Beluga black pearl caviar	4 200	8 200	16 400
Astrakhan Beluga caviar	7 850	15 500	31 000
Trout caviar	500	800	1 600
Smoked trout caviar	500	800	1 600
Pink salmon caviar	500	800	1 600
Chum salmon caviar	550	900	1 800
Pike caviar	550	900	1 800
Tasting set of three varieties of caviar for two persons (sturgeon caviar, sevruga caviar, sterlet caviar)			11 500

\* "Silver spoon" (25 g) of any kind of caviar is served with Beluga vodka shot or lemon ice tea.

## BARGEMAN'S BREAKFAST °

72 000

Osetra caviar // 1 kg

«Beluga Noble» vodka // 1L or  
Russian sparkling wine Tete de Cheval BrutP 1,5 l

Small pancakes (oladi)

Boiled potatoes with butter oil and dill

Lightly salted pickled cucumbers, Cucumber terrine,

Marinated porcini mushrooms

Sliced loaf of white bread

«Brown» bread – rye-brioche soaked in special cream

Mayonnaise «eggs» with green peas

Boiled quail eggs with scallions

Potato noodles with Stracciatella

Open pies (rasstegai) with viziga

«Tomilinskaya» sprats marinated in homemade style

Homemade «canned» halibut

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## PICKLES

Pickled cucumbers / tomatoes	380
Fermented cabbage (sauerkraut)	380
Honey mushrooms / butter mushrooms salted	550
Porcini mushrooms marinated	780
Milk mushrooms in sour cream	830

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## STARTERS

Oysters (Japan)	/ 1 pc	750
Murmansk sea urchin		420
Sea urchin, new season carrot mousse, Karelian trout roe, honey		550
Brown bread sandwich with mullet bottarga		850
Bread with black caviar		1 850
Raspberry tart, Uzbek tomatoes, salmon roe ice cream, black currant shoots		720
Strachatella from Novo-Ivanovo, young peas, blackcurrant leaf sorbet, basil		550
Murmansk salmon, sea-buckthorn sauce, ryazhenka cream cheese, buckwheat chips		920
Far Eastern scallop, cloudberry, pike caviar, horseradish cream		1 420
Olyutorskaya herring, fresh cheese, hazelnuts, red cabbage puree, pickled beetroot		570
Murmansk mackerel, pistachio sauce, bell pepper jelly, cilantro		1 230
Voronezh beef tartare, sorrel, honey, dried beef, green pea sauce		720
Khanty-Mansi venison, foie gras, porcini mushrooms, lemongrass		980
Meat delicacies (deer, duck, maral, bear)		1 150

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## SALTED AND SMOKED FISH

Cured Arkhangelsk toothfish lard	560
Salmon Gravlax	1 120
Siberian muksun	1 150

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## SALADS

Vinaigrette salad (Russian beet salad), mushroom oil, sour cream with beets	720
Olivier (Russian salad) from baked vegetables, beer boiled king crab, capers, tarragon	1 200
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 230
Lettuce leaves, smoked salmon, poached egg, red caviar	1 380

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## HOT STARTERS

Buckwheat pancakes, sturgeon caviar, poached egg, romano and dandelion sauce	1 630
Far Eastern Octopus, coconut kefir, baked eggplant	1 450
Scallop, Krasnodar rice, pumpkin sauce, chamomile mousse	1 200
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 100
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	980

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## SOUPS

Mushroom soup, celery root, potatoes, egg, bulgur	900
Viziga broth, fried pies (rasstegai), pickled radish	1 450
Okroshka, sea urchin, scallop	1 260
Pomor fish soup with halibut, salmon, cream, pink salmon caviar	1 580
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	950

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## MAIN COURSE

Baked eggplant, sorrel, spinach and milk oolong sauce	850
Corn porridge, Kamchatka crab, pine nuts	1 900
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	1 760
Murmansk salmon, chanterelles, zucchini, chervil	2 430
Halibut, smoked pork belly sauce, cauliflower, mushrooms	1940
Far Eastern black cod, bulgur, asparagus, rapana broth, fir oil	2 370
Sterlet baked in salt with Abkhazian lemons	/ 100 g 720
Cabbage roll with Astrakhan beluga sturgeon, mushroom sauce, sturgeon caviar	2 480
Krasnodar quail, pecan sauce, Jerusalem artichoke	1 270
Nizhny Novgorod duck breast , parsnip puree, mango sauce, mushrooms	1 750
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 550
Voronezh beef bavet, roasted bell pepper sauce, raspberries	1 900
Karachay lamb, broccoli, spinach, mint and anchovy sauce, pistachio	3 600

## DESSERTS

Fir Pavlova, mint mousse, Crimean strawberry, cocoa marshmallow	650
Gingerbread sponge cake, condensed milk mousse, chicory	650
Ice cream, blueberry, waffle, cocoa crumble	650
Pistachio meringue, cream cheese, raspberry	750
"More than honey" Ice cream with Altai honey, honey cake, lemon mousse, mead	650
Porcini mushroom mousse, malt ice cream, fried white chocolate, peach jelly	650
Chocolate, not chocolate, crushed sorrel ice cream, Peruvian mint	650
Cherry ice cream, sturgeon caviar (12g), olive oil, chocolate cookies	1 400