

# WINTER MENU

## APPETIZERS AND SALADS

Salmon glavlax .....	<b>940</b>
Milfey leek with king crab and coconut cream .....	<b>1540</b>
Olivier with quail .....	<b>920</b>
Eel Carpaccio Salad .....	<b>980</b>
Roast beef tenderloin with sweet and sour pepper sauce.....	<b>1200</b>

## MAIN COURSE

Izumidai with eggplant cream and mountain parsley sauce .....	<b>1100</b>
Flounder in rice wine sauce with shiitake mushrooms .....	<b>1100</b>
Sturgeon fillet in tomato marinade with garlic cream .....	<b>1680</b>
Turbot stewed in white wine 1 kg .....	<b>8700</b>
Chicken with curry sauce.....	<b>1160</b>
Grilled veal tenderloin in onion marinade .....	<b>1380</b>

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.

