

À La Carte

Chef de cuisine Marat Smyrnov

STARTER

TEMPURA PRAWNS (G) 8.5€

Tempura king prawns, sweet chili sauce, lime

CABBAGE & WALNUT (L) 9.5€

Fried red cabbage, sour cream mousse, walnut, cauliflower, herb oil

POTATO WAFFLE & SALMON (L, G) 13€

Potato waffle, lightly salted salmon, mixed salad, creme fresh, pickled pearl onion, quail egg, herb oil, tomato dust

BEEF TARTAR (G) 14€

Beef tartar, homemade adžika, egg yolk, pickled pearl onion, shallots, cucumber, Cornichon, chives

We suggest french fries with ketchup as well 4€

SNACK SELECTION (L) 20€

Cheese and ham selection, black and green olives, fig jam, capers, rise crisps



SALAD

**CAESAR SALAD WITH CHICKEN/
KING PRAWNS (L, G)** **12€/13€**

Romaine lettuce, Caesar sauce, cherry tomatoes, quail egg, croutons, matured cheese

GOAT'S CHEESE SALAD (L) **12€**

Mixed salad, cucumber, goat's cheese cream, strawberry jam, blueberry, beetroot-raspberry balsamic, walnut praline, herb oil

SALMON SALAD (L) **14€**

Lightly salted salmon, mix salad, avocado, lemon sauce, poached egg, quinoa, wakame, lightly salted cucumber, hollandaise sauce

SOUP

**CREAMY SWEET POTATO SOUP WITH
CHANTERELLES (L, G)** **9€**

Sweet potato, cream, chanterelles, sundried tomatoes, garlic croutons, herb oil

TOM KA GAI (L) **9.5€**

King prawns, smoked chicken, champignons, black rice



PASTA / DUMPLINGS

**HOMEMADE DUMPLINGS WITH BEEF
AND PORK (L, G)** **12€**

onion, bacon, sour cream

PASTA TAGLIOLINI & SEAFOOD (L, G) **14€**

Pasta tagliolini, seafood cocktail, king prawns, sundried tomatoes, leek, tomato sauce, white wine, parmesan

ORZOTTO & MUSHROOMS (L, G) **13€**

Pearl barley, champignons, crispy onion, hiratake, truffle, herb oil

SIDE DISH

FRENCH FRIES WITH KETCHUP **4.5€**

SWEET POTATO FRIES WITH AIOLI SAUCE **6€**

FRESH SALAD **4.5€**



MAIN COURSE

PORK RIBS WITH BBQ SAUCE (L) 19€

Grilled pork ribs, oven roasted potatoes, pickled red cabbage, aioli sauce, potato popcorn, chives

BEEF CHEEK (L) 20€

Slowly cooked beef cheek, mini carrots, beetroot-potato mash, eryngi mushroom, demi glace sauce, herb oil

SALMON FILLET (L) 23€

Salmon fillet, cauliflower cream, blanched pakchoi, roasted almond, berblan sauce with buckthorn, nori chips, herb oil

BURGER

TRUFFLE BURGER WITH FRENCH FRIES (L, G) 15€

Charcoal grilled patty, Brioche, iceberg salad, truffle mayo, fried onion, tomato, cheddar, bacon, french fries

BURGER "MOOS" WITH FRENCH FRIES (L, G) 16€

Charcoal grilled patty, Brioche, salad iceberg, tomato, cheddar, bacon, caramelized red onion, aioli, pickled cucumber, onion jam, french fries



DESSERT

WHITE CHOCOLATE MOUSSE & NEKTARIN (L) **8.5€**

White chocolate mousse, caramelised nektarine, almond praline, salted caramel icecream

RASPBERRY BROWNIE (L, G) **9€**

Sponge cake, raspberry glaze, chocolate mousse, meringue, chocolate crumbs, sour cream ice cream

COTTAGE CHEESE PANCAKES WITH VANILLA SAUCE (L, G) **8.5€**

Cottage cheese pancakes, vanilla sauce, strawberry jam, fresh berries

CRÈME BRÛLÉE (L) **8.5€**

Classical crème brûlée, fresh berries

ICECREAM SELECTION (L) **5€**

L – contains lactose

G – contains gluten

Information about ingredients and allergens will be provided by the servers if needed



Sushi

GOURMET MAKI

PHILADELPHIA MAKI 8 PCS **10.5€**

cream cheese, salmon, avocado, sesame

CALIFORNIA MAKI 8 TK **10€**

snow crab, avocado, cucumber, sesame

TORA MAKI 8 TK **11€**

cream cheese, king prawn, cucumber, sesame

AKAMI MAKI 8 TK **12.5€**

tuna, cucumber, frillice, sesame

GOURMET PHILADELPHIA MAKI 8 TK **13.5€**

cream cheese, salmon, avocado, cucumber, caviar

NIWATORI MAKI 8 TK **11.5€**

cream cheese, breaded chicken, tomato, frillice salad, caesar sauce, unagi sauce, sesame

SPICY MAKI

SAKURADZIMA MAKI 8 TK **11.5€**

spicy sauce, salmon, cucumber, frillice, sesame

HIGANBANA MAKI 8 TK **12.5€**

spicy sauce, tuna, cucumber, frillice, sesame



KIOTO MAKI 8 TK

cream cheese, spicy sauce, king prawn, cucumber, masago, frillice, sesame

11.5€

AKITA MAKI 8TK

snow crab, cucumber, spicy sauce, sesame

12.5€

KAWAI MAKI 8TK

cream cheese, spicy sauce, tempura prawns, cucumber, masago, sesame

12.5€

TEMPURA MAKI

TEMPURA SIAKE MAKI 8 TK

cream cheese, salmon, avocado, unagi sauce, sesame

12.5€

TEMPURA EBI MAKI 8 TK

cream cheese, king prawn, avocado, unagi sauce, masago, seesame

12€

TEMPURA MAGURO MAKI 8 TK

cream cheese, tuna, avocado, unagi sauce, sesame

14€

TEMPURA NIWATORI MAKI 8 TK

cream cheese, breaded chicken, tomato, frillice salad, caesar sauce, unagi sauce, sesame

13€

TEMPURA CALIFORNIA MAKI 8 TK

cream cheese, snow crab, avocado, unagi sauce, sesame

12€



BAKED SUSHI

BAKED KANI MAKI 8 TK

13€

cream cheese, salmon, avocado, cucumber, spicy sauce, snow crab, masago, mayo, unagi sauce, sesame

BAKED EBI MAKI 8 TK

13€

salmon, king prawn, masago mayo, avocado, unagi sauce, sesame

BAKED SIAKE MAKI 8TK

13€

cream cheese, snow crab, salmon, avocado, mayo, unagi sauce, sesame

BAKED MAGURO MAKI 8 TK

14€

cream cheese, snow crab, tuna, mayo, unagi sauce, sesame

BAKED RAINBOW MAKI 8 TK

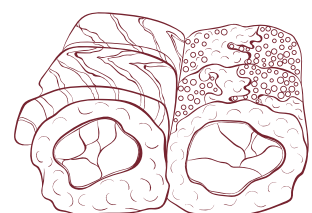
14€

cream cheese, snow crab, avocado, tuna, spicy snow crab, salmon, king prawn, mayo, unagi sauce, sesame

BAKED PHILADELPHIA MAKI 8TK

13€

cream cheese, snow crab, avocado, salmon, unagi sauce, sesame



POKE BOWL

sushi rice, carrot, cucumber, avocado, seaweed salad, corn, edamame beans, radish, red cabbage, sesame

VEGETABLES/	9€/
TEMPURA CHICKEN/	10€/
KING PRAWNS/	11.5€/
SALMON/	12€/
TUNA/	13€
TEMPURA PRAWNS/	12€/
BAKED SALMON/	12.5€/
BURNED SALMON/	13€/
BURNED TUNA	13.5€

SETS

HOSOMAKI SET 24TK **18€**

cucumber maki 6pcs, avocado maki 6pcs, salmon maki 6pcs, tuna maki 6pcs

SUSHI SET 14TK **23€**

philadelphia maki 8pcs, salmon nigiri 2pcs, tuna nigiri 2pcs, seaweed gunkan 2pcs

MIX SET 22TK **25€**

california maki 8pcs, tempura siake maki 8pcs, kingprawn hosomaki 6pcs

SPECIAL SET 28TK **33€**

cucumber maki 3pcs, avocado maki 3pcs, salmon maki 3pcs, tuna maki 3pcs, baked vikerkaare maki 8pcs, tora maki 8pcs

BAKED SET 24TK **36€**

tempura ebi maki 8pcs, baked kani maki 8pcs, baked philadelphia maki 8pcs

