

Aperitif

- rum • tangerine • clove **31**
rowanberry brandy • dried fruit compote • vodka **35**
vodka from the barrel • chokeberry • vermouth **38**

Tasting menu • 6 courses **199** • Selection 6 wines **199**

ham hock • leek • vinegar • horseradish
herring • apple • grape • cream
borscht • smoked mackerel • botton mushroom • marjoram
catfish • bay bolete • brussel sprout • eel
lamb • salsify • sweet potato • dry fruits
christmas tart • amaretto • brandy

* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 9:00 pm.

Tasting menu • 8 courses **249** • Selection 8 wines **249**

ham hock • leek • vinegar • horseradish
herring • apple • grape • cream
cod • carrot • celeriac • tomato
borscht • smoked mackerel • botton mushroom • marjoram
catfish • bay bolete • brussel sprout • eel
lamb • salsify • sweet potato • dry fruits
apple • custard • cinnamon • puff pastry
christmas tart • amaretto • brandy

* Tasting menu is available for the entire table. W accept orders from 6.00 pm. to 8:30 pm.

Menu a la carte

STARTERS

- borscht • smoked mackerel • botton mushroom • marjoram **28**
ham hock • leek • vinegar • horseradish **34**
pumpkin • chicory • granola • gorgonzola **36**
beef tartare • lovage • mushrooms • mustard seed **39**
foie gras • duck heart • mulberry• brioche **68**

MAIN DISHES

- octopus • ramen • shiitake • egg **82**
catfish • bay bolete • brussel sprout • eel **84**
lamb • potato • carrot • mushrooms **92**
roe deer • boudin noir • beetroot • salsify **98**

DESSERTS

- apple • custard • cinnamon • puff pastry **28**
salted caramel • vanilla • ginger • crumble **29**