



STARTERS

meat delicacies: dry-cured beef, smoked pork ham, sujuk, basturma	230 g	1400 P
fish platter: salted salmon, hot smoked eel, salted escolar with rye toasts, cream cheese and capers	260 g	1700 P
 tuna tartare with mango, raspberry cream and ponzu sauce	280 g	850 P
pike caviar and salmon roe with sour cream served with grain bread croutons and wheat pancakes	30/30/50/ 130/15 g	1950 P
 hummus with sun-dried tomatoes and flatbread	200 g	600 P
 local cheese platter with dried fruits, honey and grapes	140/110 g	900 P
european cheese platter with grapes, dried fruits and fruit jam	150/150 g	1300 P

SALADS

 green salad with spinach, zucchini, pear, blue cheese, cucumbers, edamame beans, pine nuts and honey-citrus dressing	200 g	550 P
beef steak salad with glass noodles, chopped cucumbers, wood ear mushrooms, asparagus, cherry tomatoes, edamame beans and thai chili sauce	290 g	1100 P
 local cheese with sautéed spinach, pecans, tomatoes, pineapple, mango and chili sauce	250 g	1450 P
rabbit liver pâté with pecans, blackcurrant confiture, port wine jelly and homemade bread	200 g	650 P
 greek salad with feta cheese	260 g	750 P
 classic caesar salad — romaine lettuce, croutons, classic caesar dressing and chicken	260 g	950 P
 classic caesar salad — romaine lettuce, croutons, classic caesar dressing and tiger prawns	260 g	1400 P

HOT STARTERS

coconut prawns with chili sauce	235 g	1200 P
baked camembert with pecans and custard cherries with ginger	230 g	1100 P
cauliflower steak with nut sauce	200/50 g	750 P
chicken caesar roll with french fries	250/100/50 g	700 P
 burger with meat alternative patty, fresh vegetables and roasted pepper served with french fries	280/150/50 g	900 P
 the club sandwich with chicken, tomato, romaine lettuce, bacon, mayonnaise on wheat bread served with french fries	300/100/50 g	750 P

SOUPS

 mushroom soup with three types of mushrooms, tomatoes and fresh herbs	300 g	600 P
chicken noodle soup	350 g	550 P
beef borscht with sour cream and pork lard	300/50/40 g	600 P
 fish soup with salmon and pike perch with small fish pie	300/50 g	1000 P

PIZZA

pizza quattro formaggi	440 g	950 P
pizza margherita	425 g	750 P
pizza with gorgonzola, pear and pecans	350 g	750 P
pepperoni pizza	440 g	900 P
pizza with seafood and tomato sauce	495 g	1300 P

PASTA

ptitim with prawns and sun-dried tomatoes in creamy sauce	310 g	1100 P
black spaghetti with rapana, asparagus, cherry tomatoes and cream sauce	300 g	850 P
spaghetti carbonara	320 g	850 P
potato gnocchi with artichokes and asparagus with a sauce of your choice: tomato / creamy	300 g	850 P

FISH AND SEAFOOD

 white wine black sea mussels with thyme and concasse tomatoes	300/150/20 g	1050 P
 fried black sea fish (confirm the assortment with our waiter)	200/50 g	1350 P
escolar steak with black risotto and white wine sauce	120/90/40 g	1400 P
 local trout fillet with dried tomatoes with creamy spinach and pine nuts	80/90 g	1500 P
octopus with turmeric potato cream and beurre blanc pepper sauce	70/130/60 g	1700 P

MEAT AND POULTRY

filet mignon with asparagus, artichoke, carrot and chocolate demi-glace sauce	120/110/40 g	1700 P
 handmade pork and beef pelmeni with chicken broth and sour cream	240/90/40 g	850 P
beef stroganoff with mushrooms, mashed potatoes, pickled cucumbers and sauerkraut with pickled cranberries	130/140/50 g	1100 P
beef cheeseburger with bacon, cheddar cheese and barbecue sauce with pickled vegetables	325/100/40 g	1300 P
duck leg with mashed beetroot, marinated chinese pear and caramel sauce with teriyaki	125/130/25 g	850 P

FROM THE GRILL

hanger steak with demi-glace sauce	260/50 g	1700 P
pork neck with herbs and tomato sauce	140/50/40 g	850 P
salmon fillet with white wine sauce	120/50/30 g	1800 P
butterfish steak with white wine sauce	230/50/30 g	1150 P
chicken shashlik with adjika sauce	240/50 g	850 P

SIDES

 grilled vegetables	150 g	550 P
mashed potatoes	150 g	450 P
 jasmine rice	100 g	300 P
potato gnocchi with parmesan	150/15 g	300 P
french fries	100/50 g	300 P

DESSERTS

cheese cake with strawberry sorbet	165 g	550 P
vanilla crème brûlée with berries	150 g	650 P
tartlet with green tea mousse and mango-passion fruit ganache	220 g	500 P
 brownie with coconut ice cream and dark chocolate sauce	225 g	550 P
ice cream and sorbet made in swissôtel kamelia confectionery	50/15 g	350 P
  seasonal fruits	500 g	1100 P

 well-being (vitality)  local specialties  International food favorites  vegan



KIDS MENU

MENU

STARTERS AND SALADS

	rustic salad with cherry tomatoes, cucumber, radish, egg and sour cream	200 g	450 ₺
	chicken caesar roll	250/100/50 g	700 ₺
	surimi sticks salad	180 g	450 ₺
	carrot and apple slices with cream cheese	150/40 g	350 ₺
	vegetable sticks with cheese sauce	150/40 g	450 ₺

SOUPS

	beef meatball soup	250 g	350 ₺
	classic beef borscht	250 g	450 ₺
	chicken noodle soup	250 g	350 ₺
	 cream of vegetables	250 g	300 ₺

MAIN DISHES

	 trout fillet, cooked to your choice steamed / grilled	80 g	850 ₺
	 chicken shashlik	120 g	450 ₺
	chicken cutlets with a side of your choice	110/50 g	550 ₺
	meat cutlets (beef and pork) with a side of your choice	120/50 g	600 ₺
	mini cheeseburger	200/100/50 g	850 ₺
	chicken nuggets with cheese sauce	170/100/50 g	650 ₺

MAIN DISHES

	spaghetti carbonara	320 g	850 ₺
	colored pelmeni	180/40 g	550 ₺
	potato dumplings with mushrooms	200/50 g	500 ₺
	cherry dumplings with almond sauce	200/50 g	500 ₺

SIDES

	mashed potato	100 g	300 ₺
	idaho potatoes with ketchup	100/50 g	300 ₺
	french fries	100/50 g	300 ₺
	pasta with cheese	150/30 g	300 ₺
	potato gnocchi with parmesan	150/15 g	300 ₺
	jasmine rice	100 g	300 ₺
	buckwheat	150 g	300 ₺

DESSERTS

	angry birds — bird's milk with chocolate and cherries	90 g	450 ₺
	puzzle — cheesecakes: berry, chocolate, mango and classic	115 g	450 ₺
	fairy tale — shortbread trio with sweet condensed milk and fruit coulis	140 g	450 ₺
	strawberry milkshake with whipped cream, cookies and chocolate crumbs	300 ml	550 ₺
	assorted ice cream and sorbets	50/15 g	350 ₺

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We care about your health. Please, inform the waiter about the products, which may cause allergic reactions. You may find a table of allergens in the consumer's corner. This brochure is an advertising-informational material. You can find a detailed menu in the consumer's corner. Period of validity: since 01.06.2024 till next edition.

all prices are in russian rubbles including vat