






















STARTERS	price, rub	weight, gr/pcs	FISH AND SEAFOOD	price, rub	weight, gr/pcs
kuban tomato carpaccio with stracciatella cheese and basil oil 	690	200	black sea mussels sautéed in white wine 	990	420
black sea oyster 	450	1pcs	langoustines with mussels, squid and octopus (for two)	3500	800
khasansky oyster	600	1pcs	silver mugil fillet with fried green onions, cucumber, tomato confit and vierge sauce 	990	120/160
japanese oyster	650	1pcs	dorado fillet with orzo paste, mango mousse and sautéed spinach	1190	120/100
sea urchin on ice with ponzu sauce and fresh cucumber tartare	450	1pcs	black ravioli with scallop and dorado in tomato-cream broth with annual herbs	990	250
sea plater: horseradish glazed scallop, langoustine tartare with cream cheese, mussels with concasse tomatoes, black sponge, black sea oyster	1500	1pcs/200	MEAT AND POULTRY		
trout tataki with jalapeno sauce 	750	220	duck breast with ginger foam, sweet cherries, kvass balsamic and spinach shoots	990	170
black currant marinated salmon fillet with soft salted cucumber mousse 	990	200	rabbit ravioli with mushroom sauce and truffle cappuccino	790	180/50
veal liver pâté on brioche with onion jam and porcini mushroom powder	690	210	fillet mignon with potato cream, green asparagus and porcini mushrooms	1390	120/225
assorted italian sausages and farm cheese	990/1900	190/370	smoked lamb tongues with parsnip root and pickled vegetables salad 	990	150/220
cheese collection 	1600	290	FROM THE GRILL		
SALADS			black sea trout fillet 	650	80/40
seasonal vegetable salad with jalapeno 	790	150	rainbow trout 	990	250
octopus salad with baked pepper, potatoes and arugula with white balsamic cream	1390	170	octopus tentacles	1690	130
lamb heart with crispy vegetables and lettuce	690	200	picanha steak with demi-glace sauce	1190	250/50
goat cheese with pear, marinated in orange curry, with flax chips and arugula	990	225	newport steak with demi-glace sauce	1190	250/50
SOUPS			chuck roll steak	1390	300
seafood and white fish cacciucco	790	300	dagestan mutton loin 	1190	280
sorrel and sour cream soup with bresaola and salted yolk	650	250	SIDES		
cucumber gazpacho with mint, marinated salmon and crispy onions 	550	330	grilled vegetables 	390	200
cream of green pea with poached egg 	550	250	fried spinach with white wine 	390	150
			steamed broccoli 	390	200
			green asparagus with butter	750	200
			baked cherry tomatoes 	450	200
			baked potato with thyme 	290	200
			cream mashed potato	290	150
			DESSERTS		
			milk chocolate mousse with dark beer, crème cheese and caramel basil	590	130
			milk truffle cheese avocado	590	160
			pineapple anna pavlova	590	145
			ice cream, made in swissôtel kamelia confectionery	200	50
			sorbets, made in swissôtel kamelia confectionery 	200	50
			seasonal fruits and berries 	690	500

 well-being (vitality)  local specialties  vegan

We care about your health. Please, inform the waiter about the products, which may cause allergic reactions. You may find a table of allergens at the end of the menu.
 This brochure is advertising-informational material. You can find a detailed menu in the consumer's corner. Period of validity: since 15.06.2020 till next edition.
 all prices are in russian rubbles including vat.