



SPIRITS

WHISKEY	40
BLENDED	
Glendale	420
Highland Queen 8 YO	420
Johnnie Walker Red Label	460
Bushmills	470
Tullamore Dew	470
Famous Grouse Scotch	490
Kilbeggan	520
West Cork	560
Jameson	740
Johnnie Walker Black Label 12 YO	790
Monkey Shoulder	990
Dewars 12 YO	990
Bellevoye Finition Sauternes	990
Johnnie Walker Gold Label Reserve	1390
SINGLE MALT	
The Singleton 12 YO	980
Benriach The Original Ten	1120
Cardhu 12 YO	1120
Glenkinchie 12 YO	1180
Talisker 10 YO	1280
Glenfiddich 12 YO	1800
Highland Park 12 YO	1990
The Singleton 18 YO	2380
Macallan Double Cask 12 YO	2690
AMERICA/BOURBONS	
"Carus Unum" Kentucky	390
Jim Beam White	590
Jim Beam Red Stag	610
Jim Beam Double Oak	740
Jack Daniel's Old №7	690
Jack Daniel's Gentleman Jack	720
Makers Mark	990
VODKA	40
Baikal Ice	290
NERPA Organic	370
Finlandia Vodka / Finlandia Grapefruit	370
NERPA DEEP&ICE	590
Beluga Gold Line	720
Grey Goose	810
COGNAC & ARMAGNAC & BRANDY	40
Torres 5 Solera	440
Metaxa 5 stars	470
Artsakh Mulberry 3 YO	540
Roulet VS	790
Hennessy VS	1140
Courvoisier VS	1150
H By Hine VSOP	1290
Gelas Bas Armagnac Single Cask 12 ans	1490
Hennessy VSOP	1590
Courvoisier VSOP	1590
Remy Martin VSOP	1820
Leyrat XO	2400
Remy Martin XO	3200
CALVADOS & GRAPPA	40
Friulana Nonino	730
Du Pere Laize VSOP, Lecompte 5 ans	990
Il Moscato di Nonino Monovitigno	1020
TEQUILA	40
Onza Tequila Silver	360
Onza Tequila Gold	390
Jose Cuervo Gold	460
Jose Cuervo Especial Silver	690
Sauza Gold Tequila Gallo	790
Espolon Blanco	880
VERMOUTH	80
Martini Fiero	440
Cinzano Bianco, Rosso, Extra Dry	440
Padro & Co. Blanco Reserva / Rojo Clasico	690
BITTERS & LIQUEURS	40
Baileys, Cointreau, Sambuca	410
Jagermeister, Campari, Aperol	440

BITTERS M&F	40
Currant & blackthorn, Crimean corne - lime, Limoncello, Smoked prunes, Apple pie, Horseradish Vodka, Peper Vodka	290
Set of 7 betters (smoked prunes not included)	1120
GIN	40
Gordon's	460
Cruxland	490
Hayman's Old Tom Gin	620
Bombay Sapphire	690
Roku Japanese Craft Gin	870
Botanist	1160
Tanqueray № Ten	1290
RUM	40
Legendario Anejo Blanco	390
Legendario Elixir de Cuba	490
Bacardi Oakheart Original	490
Legendario Anejo	590
Captain Morgan White	390
Captain Morgan Spiced Gold	390
Flor de Cana Anejo Clasico	390
Ron Viejo de Caldas Tradicional 3 YO	390
Captain Morgan Dark	470
Flor de Cana Gran Reserva	560
El Dorado 12 YO	940
Zacapa 23 YO	1480

COCKTAILS

Cornflower blue Spritz rum, berry cordial, sparkling wine, blueberries	normal	300	790
Raspberry Spritz Aperol, raspberry liqueur, raspberry puree, sparkling wine, lemon juice, soda water	normal	300	810
Aperol Spritz Aperol, sparkling wine, orange, soda water	normal	300	810
Campari Spritz Campari, sparkling wine, orange, soda water	normal	300	810
Passion Spritz Vodka, passion fruit puree, vanilla, sparkling wine, lemon juice, mango puree	normal	300	810
Lychee Lee rum, lychee liqueur, raspberry puree, passion fruit puree, pine-apple juice, lemon juice, simple syrup	normal	300	810
Long Island Ice Tea vodka, gin, tequila, triple sec, lemon juice, cola	strong	300	810
Endorphin blackthorn bitter, pineapple juice, tequila, lychee liqueur, raspberry, lemon juice, simple syrup	normal	200	790
Martini Fiero & Tonic Martini Fiero, tonic, orange	normal	300	750
Pomegranate tini gin, pomaganate juice, simple syrup	normal	120	720
Song of the sea gin, basil, kiwi, simple syrup, lemon juice	normal	150	720
Wild berry tini gin, mors, strawberry syrup, rosemary	normal	150	720
Mojito rum, mint, lime, soda water, simple syrup	light	300	710
Signature mojito spiced rum, apple juice, mint foam, lime, simple syrup, mint	light	300	710
Whiskey Sour whiskey, lemon juice, simple syrup, bitters	normal	300	710
Smokey sour prune bitter, lemon juice, passion fruit puree, whiskey, simple syrup, protein	normal	200	710
Negroni gin, Campari, Cinzano Rosso	strong	200	710
Rosemary Lemongrass Gin&Tonic Bee Gin London Dry, lemongrass cordial, rosemary, tonic	normal	300	690
Grapefruit Yuzu Gin and Tonic Bee Gin Flavoured, yuzu/bamboo/lemongrass cordial, thyme, tonic	normal	300	690
Forest Mystery gin, feijoa/spruce cones cordial, dry wine, protein, magic	normal	200	690
Mulled wine red wine, honey, orange, lemon, spices, apple	normal	175	690

HOMEMADE DRINKS

LEMONADES	300	1000
Tarragon	390	1170
Classic	390	1170
Rosehip	390	1170
Raspberry	390	1170
Pear	390	1170
Passion fruit-orange	570	1710
Sea buckthorn-almond	570	1710
Mango-Passion Fruit	570	1710

MOJITO	300
Classic	390
Strawberry	390
Grapefruit	390
Kiwi	390
Signature	530

SMOOTHIES	3Y00
Pear-Strawberry	530
Berry	530
Pineapple-Strawberry	530

MILKSHAKES	300
Vanilla	390
Strawberry	390
Chocolate	390
Banana	390
Mango	390

HOMEMADE MORS	200
Cranberry-lingonberry	180
Cornel	180
Blackcurrant	180

JUICES

FRESH SQUEEZED JUICE	200
Orange, Grapefruit, Pear, Kiwi, Lemon, Carrot, Celery, Apple	390
Pineapple	610
Pomegranate	870
JUICE	200
Orange, Pineapple, Cherry, Tomato, Apple	280

PURE & MINERAL DRINKS

Water 8.2	500	390
Fontalba Premium still	750	790
Fontalba Premium sparkling	750	790

TEA

Assam, Earl Grey, Pu-erh 10 y.o., Jasmine Pearl, Sencha, Ivan-chai, Creamy Oolong, Rosehip with Thyme	400	390
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SIGNATURE FRUIT TEAS

Lingonberry-elderberry, Chamomile with lemon, Taiga collection with rose petals, Rosehip with orange, Ginger-honey sbiten, Sea buckthorn with passionfruit and cones	400	610
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EXTRAS

Honey	50	140	Marshmellow	7	40
Jam	65	180	Syrup	10	40
white cherry / raspberry			Lemon	30	50
			Cream	50	60
Milk	50	50	Peach foam	30	70
Mint	5	70	Mint & lime foam	30	70
Thyme	3	70	Lime	40	90

COFFEE & HOT DRINKS

Espresso		30	220
Americano	120/200	260/390	
Coffee with ice cream		90	340
Cappuccino	230/350	360/560	
Doppio		60	390
Latte	230/450	390/560	
Flat white		230	390
Cacao		200	430
Hot chocolate		150	430
Matcha latte		200	430
Vanilla Raf coffee		350	440
Orange Raf coffee		350	440
Sagan Raf coffee		350	440
Singapore Latte		230	440
Mochaccino		300	440

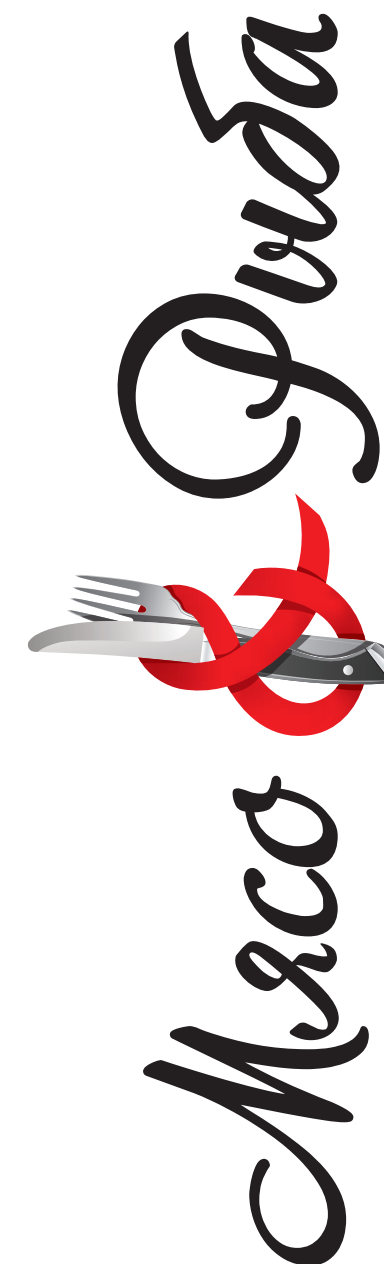
BEER

DRAUGHT BEER	
Craft Lager specially made for Meat&Fish	300/500 390/490
IPA specially made for Meat&Fish	300/500 390/490
Craft Stout specially made for Meat&Fish	300/500 390/490
Franziskaner	300/500 430/560
Abbe Brune	300/500 430/560
BOTTLED BEER	
S-port Pilsner N/A	330 430
S-port IPA N/A	330 430
Maisels Weisse Alkoholfrei	500 590

NON ALCOHOL WINE

SPARKLING	
Frestillant Blanc	750 2900
WHITE	
Mio Angelo Casa Vinicola Costanza	750 2200
RED	
Mio Angelo Casa Vinicola Costanza	750 2100
Dr. Zenzen, Deutscher Dornfelder	750 3400

* This brochure is a promotional material. Full menu, information about ingredients, energy and nutrition all value of food and drinks, portion size and prices on alcohol beverages can be found in consumers corner or can be presented by the restaurant staff by request. All prices indicated in Russian Rubles. For allergen information please consult with your waiter.



STEAK AND FISH HOUSE

APPETIZERS

MEAT

Roastbeef bruschetta	132	490
Assorted pates chicken, chicken liver, rabbit liver	360	740
Beef carpaccio	70/84	990
Tartar of farm raised beef with Stracciatella and anchovies	200	1390

Sharing meat platter roast beef, brisket, rabbit liver pate, lamb tongues, Russian smoked salo	310/30	1590
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FISH

Oluterskaya herring carpaccio with baked potato and cowberry	163	390
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Crab and shrimps bruschetta	365	1390
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Wild salmon bruschetta	233	890
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Stroganina of Siberian muksun	80/80	790
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Tartar of wild salmon and crab with avocado	185	1390
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Grilled avocado with crab	235	1290
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Scallops carpaccio with black truffle	135	1390
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Whelk, backed in green butter	4 pc./40	1190
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Eggplant with crab and pepper-apple sauce	245	1490
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Olyutor Herring Forshmak	150/30	490
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VEGETARIAN

Bruschetta with avocado, strachatella and tomatoes	125	440
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Grape snails under green butter	6 pc./130	570
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Greek giant black and green olives, marinated with herbs and orange	150/150	990
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Baked eggplant with feta cheese cream	230	690
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Milk mushrooms in sour cream	170	790
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Fresh burrata from an Italian cheesemaker	200/125	1490
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Cheese platter served with homemade quince jam and tomato jam	180/100	1590
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Rye bread toasts with sea salt and spices	200	390
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SALADS

MEAT

Roast beef with rocket leaves and cheese sauce	75/40	590
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Steak and Tomatoes Salad	257	1390
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Salad with roasted rabbit kidney and strawberry	175	740
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Chicken Caesar salad	300	740
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FISH

“Mimosa” salad with wild salmon	213	640
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Smoked Eel, Avocado & Spinach Salad	245	990
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Warm salad with wild salmon in cream sauce	200	840
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Crab salad with grapefruit	170	1290
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VEGETARIAN

Beetroot salad with brinza cheese, orange segments and basil dressing	295	590
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Crispy eggplants salad with sweet tomatoes and creamy cheese	250	690
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Greek salad	305	770
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Salad platter beetroot salad with brinza cheese, salad with roasted rabbit kidney, crispy eggplants salad, smoked eel, avocado & spinach Salad	470	1290
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SOUPS

MEAT

Rich Russian borsch with duck, apples and cowberry	360/30	570
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Veal brisket consomme with cheakpea	300/55	590
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Kvass okroshka (cold soup) with chicken	260	390
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FISH

Tom Yum Seafood Soup	310/75/30	890
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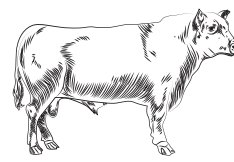
Sturgeon and black cod ukha with fish pie	370/44	990
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Georgian yoghurt okroshka (cold soup) with rapa whelk and fresh herbs	250	440
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VEGETARIAN

Smooth pumpkin cream-soup	307	470
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Cream of ceps and oyster mushrooms with truffle oil and quail eggs	315	570
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MEAT

STEAKS OF GRAIN-FED BEEF

Ribeye* Black Angus marbled beef grain fed 250 days	400	3690
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Filet Mignon* Black Angus marbled beef grain fed 250 days	250	2990
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Striploin* Black Angus marbled beef grain fed 250 days	300	2990
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Mironoff* Black Angus marbled beef grain fed 250 days	500	3490
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Blade* Black Angus marbled beef grain fed 250 days	300	2190
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Vonorim* Black Angus marbled beef grain fed 250 days	300	2890
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Skirt* Black Angus marbled beef grain fed 250 days	250	1160
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Pork steak Black Boar*	300	1240
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Giant meat grill platter skirt, lamb and marbled beef kebab, grilled chicken, blade, chicken sausages, pork steak Black Boar, beef ribs	1800	5690
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* The weight of raw meat. Please specify your desired cooking doneness to your waiter.

MEAT MAINS

Home-made chicken sausages	150/70	890
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Whole grilled chicken in a crispy crust	460/40	990
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Beef ribs with honey sauce	400/68	1390
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Marbled beef kebab	200/75	1790
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Pozharskiye cutlets by Alexander Filin recipe	200/65	790
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Lamb and marbled beef lula kebab	210/65	990
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Beef Stroganoff with mushrooms served in a bowl of rye bread	280/300	1790
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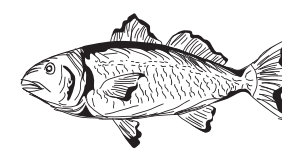
Burger of marble beef with Gorgonzola cheese in a black bun	350	1790
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Duck dumpling with ceps and black truffle	205	990
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Chef's burger	350	790
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Baked ham hock with cabbage steak	750/270	1290
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Duck breast with carrot puree and orange sauce	150/110	1190
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FISH

FISH STEAKS

Catfish steak	200	990
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Black halibut marinated with mint and sweet chilli sauce	200	1990
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Steak of wild salmon	200	1790
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Steak of sturgeon with honey and ginger	200	2490
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Black cod	200	1790
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Wild Salmon Wellington	270/50	1590
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Giant fish grill platter black halibut, catfish, wild salmon, far eastern calamari tentacles, smoked river trout, fried vendance	1100	5490
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MAIN COURSE OF FISH AND SEAFOOD

Fish-n-chips of cod with cuttlefish ink	130/90/30	690
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Farmers catfish just smoked	700*	1290
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Karelian rainbow trout grilled, steamed or smoked	300*	990
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Wild salmon and shrimp dumpling with crab bisque sauce	255	990
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Crispy Vendance	250/40	760
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Seafood with grilled vegetables scallops, far eastern calamari, shrimp, whelk	460	2390
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Fetuccine with shrimps, squids, mussels and vongole	375	990
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Risotto with Saffron and Seafood	295	990
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A kettle of mussels with blue cheese sauce	650	1890
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Flounder in Sweet and Sour Sauce with pineapples	150/400	1190
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* Raw weight.

SAUCES

Adjika, red wine, blue cheese, pomegranate, tartar, BBQ, truffle, grill sauce, lemon-garlic, beurre blanc, mustard-honey, homemade ketchup, pesto	50	190
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Balsamic Cream	30	190
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Pepper Sauce	25	270
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SEAFOODS

OYSTERS* per 100 g **390**

Solovievskaya
Imperial
Romarinika

Dear customers, please note that oysters are living organism, and many people can not digest large amounts of protein that they contain. Poisoning by excess protein or infection Norovirus, which is frequently found in oysters, is possible. We recommend to order them baked in the oven.

BAKED OYSTERS 1 pc. **370**

Hasan oysters in ginger sause
Hasan oysters in cheese sause

SHELLS*

Sakhalin scallop	100	560
Sea urchin	100	490
Pacific mussels	100	490
Vongole	100	490

SHRIMPS AND CRABS

Wasabi tiger prawns	260	990
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Large platter of assorted shrimp on ice for 2 people	600/90	2990
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Smoked northern shrimps on ice for 2 people	600/90	2990
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Northern shrimps on ice for 2 people	600/90	2990
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Crab legs baked with coconut milk and cheese	220/40	2990
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Live Kamchatka crab*	100	1490
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* Price per 100g., weight of item may vary.

SIDE DISHES

Sauteed baby potato with garlic	150	340
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French fries	120	360
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Mashed potatoes with white truffle oil	200	350
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Asparagus	120/20	540
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Grilled vegetables	310	640
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Rice with ceps and spinach	195	380
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Sweet potato fries	120	360
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DESSERTS

Handmade chocolates black truffle, orange truffle, salted truffle, coffee, Baileys	78	390
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Anna Pavlova with mango, passion fruit and vanilla ice cream	220	690
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Honey cake	140/47	490
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Our special blueberry cake	140/53	490
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Cheesecake San Sebastian	252	640
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Warm French apple tart with ice cream	235	490
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Wild strawberry pie	175	740
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Chocolate fondant with ice cream	180	590
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Eclair XXL 31 sm	155	530
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Blancmange with berries and tropical fruits	220	790
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Meringue roll with fresh raspberries and pistachios	149	740
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Crunch Napoleon	260	690
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Scoop of self-produced ice cream vanilla, strawberry, chocolate, blue cheese, salted caramel, blueberry	40	230
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Scoop of self-produced sorbet bazil, strawberry&raspberry, mango&passion fruit	40	230
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Pumpkin ice cream with candied fruits, seeds and pumpkin oil	74	240
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Fresh strawberry	100	460
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Blueberry	35	360
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Raspberry	35	460
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