

PLATED MENU

Minimum: 10 persons

The prices are indicated per person.

The prices include VAT 18%.

Service fee of 5% will be added to the bill.

THREE COURSES – 3500 RUBLES

1 cold starter

1 main course*

1 dessert

freshly brewed coffee and tea, milk, soy milk and sweeteners, artisan bread and salted butter

FOUR COURSES – 4200 RUBLES

1 cold starter

1 hot starter

1 main course*

1 dessert

freshly brewed coffee and tea, milk, soy milk and sweeteners, artisan bread and salted butter

*You may add an option "Choose the main course on the spot". A guest may choose between two main courses – additional 750 Rubles required per person.

COLD STARTERS:

Caesar salad with roasted chicken

Greek salad

W Beef Carpaccio, rocket salad, blue cheese crème

Gravlax salmon, smetana, buckwheat blini, mimosa garnish

W Olivier salad our style

Beetroot salad and strawberry, goat cheese ice cream

Chicken liver pate, brioche

Vietnamese roll with vegetables, sweet chili sauce

Nicoise Salad

Tomato & buratta

Quinoa Tabbouleh salad with grilled pepper

HOT STARTERS:

Paris de champignon cream

W Bortsch, smetana

Green Pea soup

Organic egg, bell pepper & chorizo

Prawn ravioli, America sauce

Crab tortellini, America sauce

Potato & leek soup

Risotto Milanese

Warm beef tail pie

MAIN COURSES:

Grilled salmon, white beans

Duck leg confit, parsnip and shallot

Pan seared beef filet, potato gratin, green salad

Slow cooked beef cheeks, Casarecce pasta

Fish coulibiac

Stew white beans with vegetables

Pork belly, carrot and shallot

Pike-perch, potato confit, citron

DESSERTS:

Tiramisu

W Cheesecake, berries

Panna-Cotta

Warm chocolate cake, pistachio

Napoleon, lemon sorbet

Fresh fruit salad in orange juice, vanilla ice cream

Lemon tart, Choco ice cream

«Bird milk» soufflé, lemon sorbet