

TAPAS AND COLD STARTERS

Selection of bruschettas: tuna and tomato, duck pate, roasted sweet pepper and artichoke	540
Meat tapas: duck terrine, chicken liver pate, pastrami, prosciutto, smoked venison	850
Cheese board ♣	1100
Hummus with pita bread and marinated kohlraabi ♣	300
Crispy bread with truffle cheese ♣	200
Red caviar with potato flat cake and cucumber remoulade	380
Shrimp and avocado toast	300
Wolffish pastrami with eggplant puree and mango salsa	480
Seasonal vegetables with paprika sauce ♣	380
Vegetarian tapas ♣	680
Citrus, chili and herb marinated olives ♣	350
Smoked nuts ♣	480

TAPAS AND HOT STARTERS

Kamchatka crab with spinach arancini	580
Baked ricotta with seasonal mushrooms ♣	650
Potato flat cake with pastrami and gruyere	480
Herring with smoked potatoes and wild garlic pesto	280
Turkey nuggets	330
Smoked salmon spring rolls	340
Teriyaki chicken hearts skewers	200
Shrimp skewers	450
Smelt with cucumber marmalade	300
French fries ♣	180
Grilled vegetables with smoked ricotta ♣	420

TARTARES AND SALADS

Trout tartare with smashed cucumbers	540
Salmon poke with sea buckthorn sauce	760
Tuna poke with watermelon and tomato dashi	820
Steak tartare with black garlic cream	580
Caesar salad with poached egg <i>shrimp</i>	720
<i>chicken</i>	620
Tomato salad with burrata and strawberry relish ♣	950
Nicoise salad	850
Quinoa, avocado and spinach salad ♣	480
Green salad with strawberry and almond ♣	480
House salad with quail egg ♣	360

SOUPS

Thai seafood bouillabaisse	640
Beetroot soup	280
Okroshka	340
Watermelon gazpacho	350

GRILL: FISH AND SEAFOOD

Trout fillet with romaine lettuce and spicy yogurt sauce	920
Mullet with zucchini and smoked mussels	650
Seabass with herbs and summer salad	1150
Tuna burger <i>served with coleslaw salad</i>	950
Baby calamari with avocado and sauce xo	840

GRILL: MEAT AND POULTRY

Beef burger (150 g) <i>add cheese or bacon</i>	820 100
Rib eye steak with lettuce, blue cheese and fried onion	1650
Lamb roll with smoked potatoes and broccoli mole	870
Flank steak with burgundy sauce and fried potatoes	980
Duck breast with farro and spinach	880
Chicken with sweet chili sauce and sour cream	760
Turkey with seasonal vegetables and green curry	570

DESSERTS

Pavlova with strawberries, raspberries and blackberries	280
Cold pistachio souffle with white chocolate and raspberry	350
Baked pear with ice cream	350
Strawberry spice cake cheesecake	300
Ricotta mousse with chamomile, rhubarb and hibiscus	280
Lemon tart with mango	390
Seasonal tart with marzipan and vanilla ice cream	450
Chocolate mousse with blueberry and sweet potato	380
Honeydew melon with watermelon and plum wine sorbet	340
Ice cream (1 scoop) <i>Rum raisin, vanilla, chocolate, pistachio, strawberry, basil</i>	150
Sherbet (1 scoop) <i>Lemon-lime, strawberry and rhubarb, red peach mango, passion fruit, black currant, raspberry</i>	150

♣ Vegetarian

We can accommodate our vegan guests

All profit from the bar
supports Strelka Institute for Media,
Architecture and Design