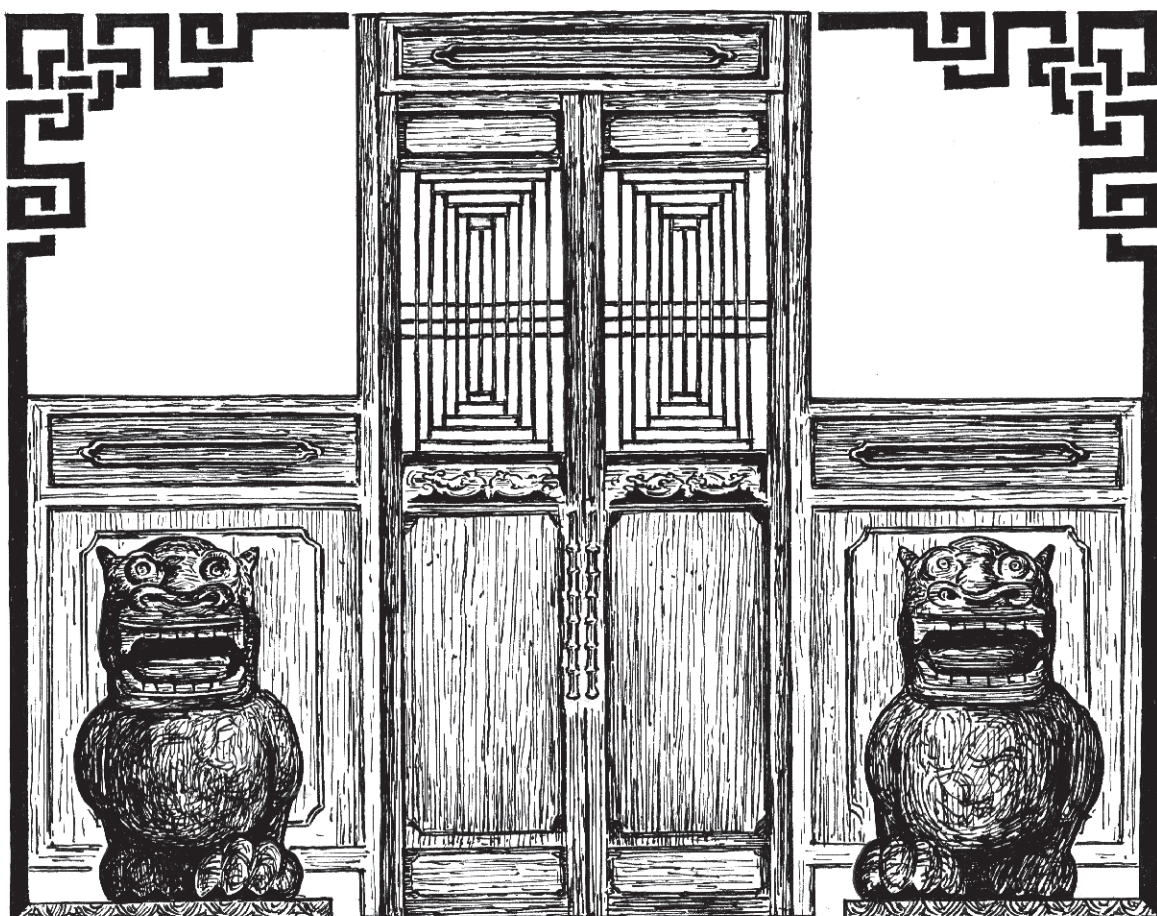
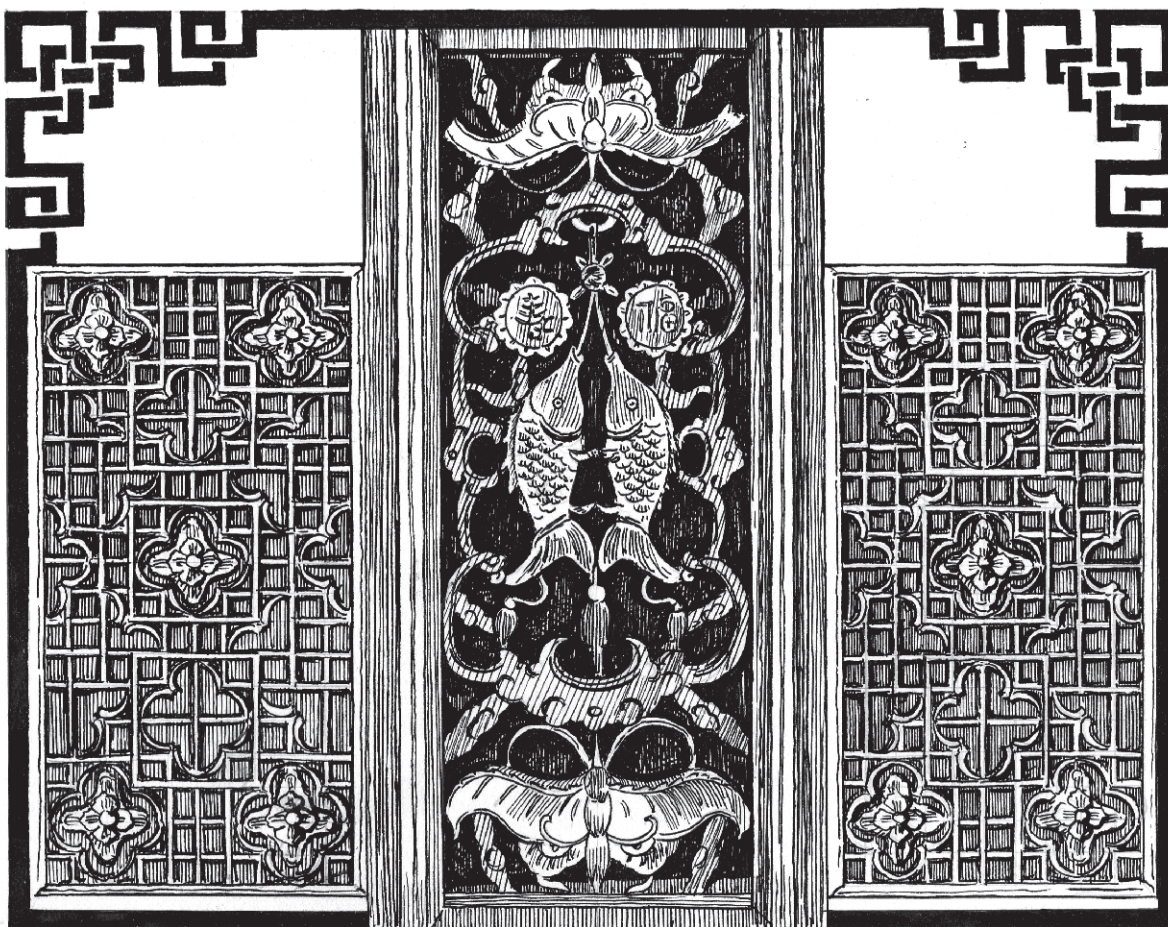




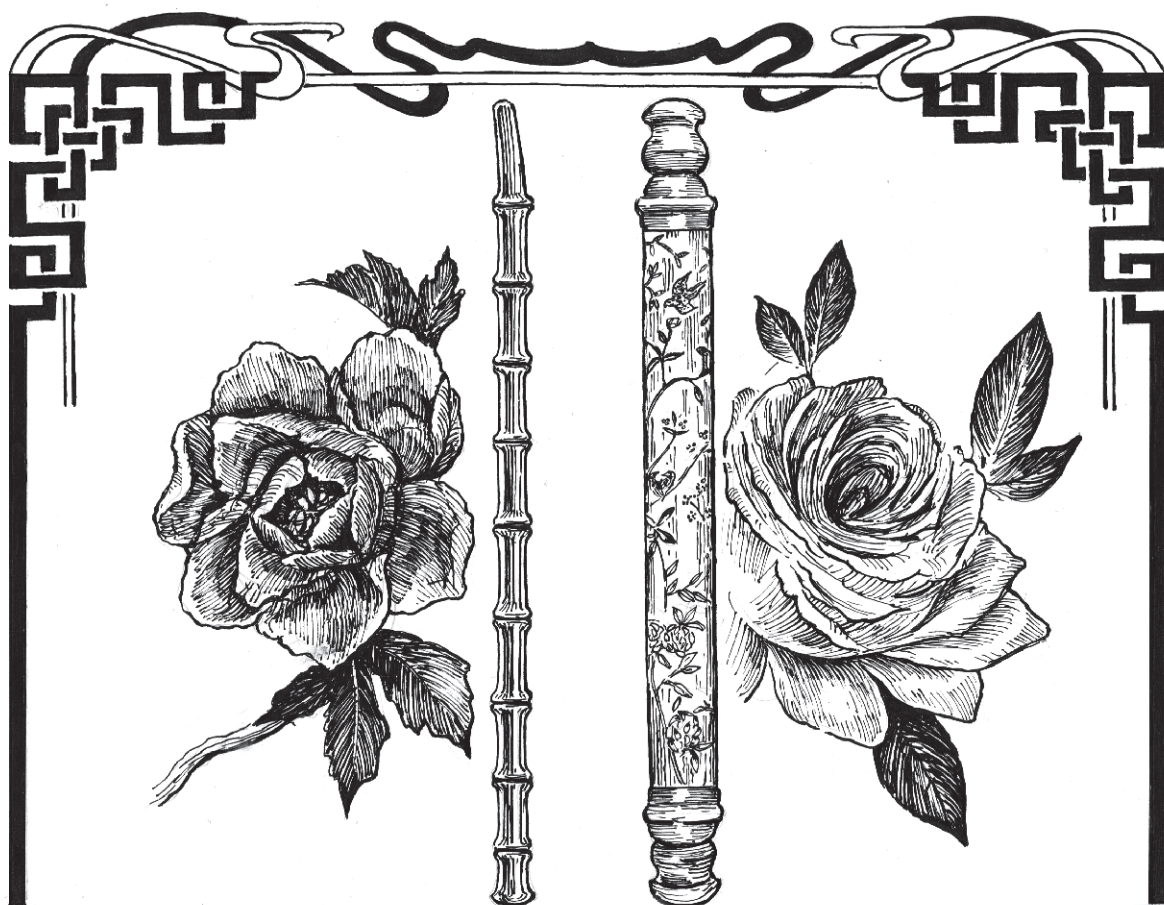
COLD STARTERS

Herring with potatoes	265 g	320	Veal carpaccio	170 g	650
Veal tongue with French mustard	110 g	430	Tuna tartare with avocado Asian sauce	170 g	700
Chantilly deer meat tartare	170g	560	Pike caviar served with cream and toasts	170 g	790
Bruschetta with salmon and avocado	200 g	650	Cheese plate Tete de Moine, Parmegano, Dorblue, Brie, truffle	210 g	1500
Frozen slices of raw deer meat	50/15 g	520	Antipasto Dried tomatoes, artichoke, Kalamata olives, capers, prosciutto and salami	265 g	1500
Far East scallop carpaccio	85 g	550	Homemade Stracciatella, prosciutto, olives, truffle oil	230 g	900
Red salmon ceviche with wasabi cream sauce	135 g	620	Amaebi shrim carpaccio	100 g	950
Bruschetta with roast beef and pepper salsa	250 g	650	Salmon tataki	95 g	760
Bruschetta with crab and avocado	190 g	690			
Beef tartare with chanterelle mushrooms	190 g	650			



SEAFOOD

Romarinka oyster	1 pc	200
Sea urchin	1 pc	250
Scallop	1 pc	390
Oyster	1 pc	450
• The waiter will check varies available		
Steamed King crab	1 kg	3900
Roasted King crab	1 kg	4200



SALADS

Russian salad Olivier
with confit chicken 220 g **390**

Fresh vegetables salad 200 g **420**

Chicken liver
and champignons salad 220 g **440**

Roast beef salad 200 g **480**

Red salmon
and avocado salad 175 g **590**

Octopus salad
with potatoes 290 g **720**

Homemade burrata 300 g **650**
served with dried tomatoes
and Pesto sauce

Vladivostok salad 350 g **1400**
Salad made of crab meat,
scallops, tiger shrimps, avocado
and citrus dressing



SOUPS

Chicken soup with a poached egg	300/50 g	350
Cream soup made of pumpkin	300 g	450
Russian soup Borscht served with Borodinsky bread and lard	300/35 g	470
Seafood Bisque soup	280 g	550
Seafood lentil soup	430 g	550
Asian duck soup	400 g	450



MAIN DISHES MEAT

Meat dumplings
with cream 290 g 370

Chicken cutlets
with mashed potatoes 220 g 450

Chicken & bacon pasta
in creamy sauce 240 g 470

Teriyaki chicken
celery cream 360 g 750

Millionka burger
Prime Beef meat,
fresh baked bun,
2 secret sauces by Chef 420 g 690

• Choose rare / medium rare /
medium / medium well / well done

Deer meat beefsteak 260 g 690
with truffle sauce
and mashed potatoes

• Choose rare / medium rare /
medium / medium well / well done

Deer meat stroganoff 240 g 730
with mashed potatoes

Deer heart with sautéed
fruits and berries 320 g 750

Sous-vide veal cheeks 300 g 820
with bulgur and mushrooms

Lamb shank 300 g 950
with berry confit
served with mashed chickpeas

BBQ pork ribs, baby potato 380 g 790



FISH

Salmon and halibut dumplings 180 g **370**

Pike cutlets with mashed peas 250 g **520**

Halibut steak per 100 g **520**

Grilled flounder, Asian souce 340 g **700**

Crab ravioli, bisque cream 250 g **850**

Russian dish "Skoblyanka" with sea cucumber and deer meat 400 g **660**

Pasta with schrimps and tomatoes 300 g **640**

Grilled salmon garnished with kinoa and spinach 350 g **850**

Local seafood risotto 300 g **850**

Sweet sour souce halibut, pineapple 400 g **950**

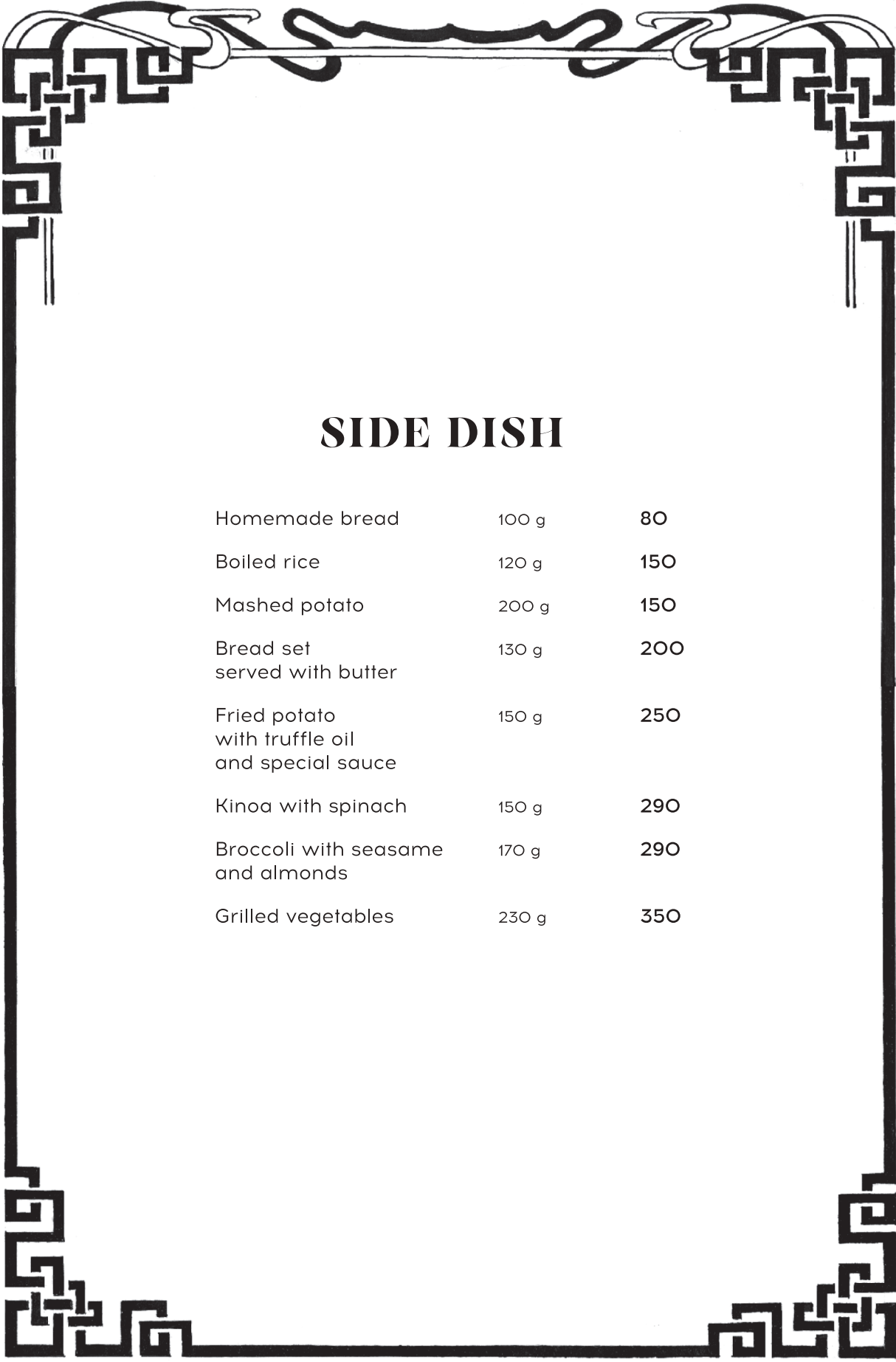
Grilled salmon 330 g **1400**

Scallop fried with foie gras and Jerusalem artichoke 200 g **1400**



GRILL

Grilled chicken fillet	365 g	550
Grilled pork	365 g	620
Striploin steak per	100 g	690
Ribeye steak per	100 g	850
Rack of lamb	265 g	1200



SIDE DISH

Homemade bread	100 g	80
Boiled rice	120 g	150
Mashed potato	200 g	150
Bread set served with butter	130 g	200
Fried potato with truffle oil and special sauce	150 g	250
Kinoa with spinach	150 g	290
Broccoli with sesame and almonds	170 g	290
Grilled vegetables	230 g	350



DESSERTS

Ice cream	50 g	150
Vanilla, chocolate		
Curd pancakes	250 g	390
served with sour cream, condensed milk and berry jam		
Yuzu mousse	90 g	400
Sour cream cake	140 g	450
White chocolate cheesecake	170 g	450
with a raspberry and yuzu filling		
Meringue pie with pistachios and berries	180 g	550