


# LE BAZAR

-  Bruschetta with Parma ham  
and stewed farm cheese (120 gr) .....390 ₺
-  Baked camembert with cranberry  
and cherry sauce (255 gr) **VEG** ..... 740 ₺
-  Grilled Haloumi with arugula, sun-dried tomato  
and beaten cucumber (175 gr) **VEG** .....450 ₺
-  Quinoa pasta with seafood  
and Roquefort cheese (210 gr) .....780 ₺
-  Farm cheese board (220 gr) **VEG** ..... 790 ₺

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To this dish we recommend:



Sparkling









White wine







Red wine

FARM CHEESES









-  Salad with baked beetroot,  
young cheese and pine nuts (180 gr) **VEG** ..... 350 ₺
-  Steak-salad with roast beef  
and cottage cheese (180 gr) ..... 490 ₺
-  Salad with fried duck breast  
and honey pumpkin (200 gr) ..... 460 ₺
-  Grilled tuna salad with tomatoes  
and mozzarella cheese (200 gr) ..... 490 ₺
-  Caesar salad with tiger shrimps (175 gr) ..... 470 ₺
-  Season vegetables salad  
with farm cheese (180 gr) **VEG** ..... 340 ₺

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To this dish we recommend:





-  Sparkling
-  White wine
-  Red wine
-  Strong alcohol

## SALADS















	Scallop tartar with ice cream and snow crab (140 gr) .....	590 ₱
	Tuna tartar on rice chips (125 gr) .....	560 ₱
	Salmon tartar with Mascarpone cheese and fresh greens (155 gr) .....	550 ₱
	Beef tartar with capers and red onion (160 gr) .....	570 ₱
	Suzdal cask pickles(260 gr) <b>VEG</b> .....	360 ₱
	Meat delicacies in four types of serving (240 gr) .....	590 ₱
	Farm cheese board (220 gr) <b>VEG</b> .....	790 ₱
	Wine snacks board for the company (440 gr) .....	1 290 ₱

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To this dish we recommend:





-  Sparkling
-  White wine
-  Red wine
-  Strong alcohol

## TARTAR & BOARDS

	Lightly salted herring on the onion hay (190 gr) .....	330 ₺
	«Stroganina» - sliced frozen sockeye with poached egg and cream cheese (165 gr) .....	550 ₺
	Tuna a la Forshmak (125 gr) .....	510 ₺
	Tomato carpaccio with toasted salmon and Mozzarella cheese (160 gr) .....	470 ₺
	Okroshka parfait with smoked eel (124 gr) .....	290 ₺
	Bruschetta with Parma ham and stewed farm cheese (120 gr) .....	390 ₺
	Bruschetta with lightly salted salmon (110 gr) .....	370 ₺
	Bruschetta with squash caviar and Parmesan cheese (115 gr) <b>VEG</b> .....	210 ₺
	Bruschetta with veal liver pate with pickled cucumber (170 gr) .....	230 ₺
	Rabbit liver pate with ciabatta (165 gr) .....	320 ₺
	Veal liver pate with «Borodino bread» croutons (170 gr) .....	320 ₺
	Potato pancakes with bacon julienne (170 gr) .....	350 ₺
	Chinese cabbage steak with dry-cured tomatoes (180 gr) <b>VEG</b> .....	390 ₺
	Lazy dumplings with mushrooms and sour cream (200 gr) <b>VEG</b> .....	390 ₺

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To this dish we recommend:

-  Sparkling
-  White wine
-  Red wine
-  Strong alcohol

## APPETIZERS

Borsch with fried beef and smoked sour cream (260 gr) .....	360 ₺
Onion cream soup with parma ham (200 гр) .....	370 ₺
Mushroom cream soup with buckwheat popcorn (210 gr) <b>VEG</b> .....	410 ₺
Saltwort soup «4 meats» (250 gr) .....	370 ₺
Cream fish soup with pike perch & cod (270 gr) .....	370 ₺

## SOUPS

Poached chicken cutlet with mashed potatoes (225 gr) .....	430 ₱
Turkey steak with fried vegetables and truffle paste (250 gr) .....	590 ₱
Open ravioli with duck and cream cheese (205 gr) .....	590 ₱
Rabbit fillet roll with Mozzarella cheese and arugula (270 gr) .....	720 ₱
Rabbit giblets with creamy pearl barley (215 gr) .....	450 ₱

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To poultry and rabbit dishes we recommend:



Sparkling



White wine



Red wine



Strong alcohol

## POULTRY & RABBIT

Beef a la Stroganoff with farm cheese mousse (250 gr) .....	780 ₺
Risoni pasta with marbled beef, bacon and porcini mushrooms (250 gr) .....	760 ₺
Zucchini pancakes with stewed veal cheek (280 gr) ....	690 ₺
Filet mignon with grilled vegetables and cranberry decoction (250 gr) .....	780 ₺
Beef cheek with cream risotto and blue cheese (260 gr) .....	740 ₺
Rib Eye steak (Price for 100 gr) .....	690 ₺
Stewed beef ribs with baked potatoes and mushroom julienne (Price for 100 gr. Garnish is included) ....	1 590 ₺
Pork loin steak with green beans (270 gr) .....	520 ₺
«Royal» scrambled eggs with bacon and porcini mushrooms (240 gr) .....	490 ₺

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To meat dishes we recommend:



White wine



Red wine



Strong alcohol

MEAT

Mussels and royal shrimps stew (290 gr) .....	680 ₺
Baked salmon with grilled asparagus and quinoa (215 gr) .....	790 ₺
Halibut with vegetable sauté (190 gr) .....	700 ₺
White cod on the grill with «pelati» sauce and pasta ptitim (235 gr) .....	640 ₺
Pike cutlets with mashed potatoes (210 gr) .....	530 ₺
Grilled wild langoustines with spicy broth (255 gr) .....	650 ₺
Murman scallop with truffle pasta and mushed celery (210 gr) .....	710 ₺

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To the dishes of the category «Fish & Sea» we recommend:



Sparkling



White wine

# FISH & SEA



Milk chocolate fondue cake with orange ganache (160 gr) .....	290 ₱
Cheesecake with strawberry sorbet (190 gr) .....	330 ₱
Mango panna cotta with passionfruit ice cream (110 gr) .....	280 ₱
Apple strudel with banana ice cream (110 gr) .....	310 ₱
Sparkling vine ice cream (70 gr) .....	270 ₱
Pumpkin pie with mango and sea buckthorn ice cream (150 gr) .....	300 ₱
Pear and creamy chocolate ricotta (140 gr) .....	340 ₱

Sorbet made from natural berry and fruit purees:

Raspberries (57 gr) .....	150 ₱
Melon (57 gr) .....	150 ₱
Strawberry (57 gr) .....	150 ₱
Cherry (57 gr) .....	150 ₱
Mango-sea buckthorn (57 gr) .....	150 ₱

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To our desserts we recommend:

 Sparkling wine

## DESSERTS