A close-up, slightly blurred photograph of a dining table. In the foreground, a glass of golden beer is partially visible on the left. In the background, a silver fork and a white napkin are set on a white tablecloth. A green and gold patterned napkin is folded in the foreground, featuring a gold embroidered rectangular border with a stylized 'S' in the center.

Hunger as a source
of inspiration?

- IT IS POSSIBLE

COLD APPETIZERS

BURRATA DI BUFALA ^{7, 8, 12} 18 €

pear, green pistachios,
prosciutto crudos

KALE SALAD ^{8, 10}  12 €

pumpkin, quinoa, chickpeas,
pecans, pomegranate,
mustard dressing

CURED SALMON FILLET ^{4, 7, 10} 18 €

orange, pomegranate,
goat cheese

MEDITERRANEAN SALAD ^{2, 12, 14} 21 €

octopus, northern shrimp,
fennel, olives, bell pepper,
Amandine potatoes,
lemon vinaigrette dressing

TUNA TARTARE ^{3, 4, 11} 19 €

avocado, mango, kimchi aioli,
tapioca crisps

VITELLO TONATO ^{3, 4, 7, 10, 12} 18 €

veal, tuna sauce, capers,
mustard seeds

SMOKED DUCK BREAST ¹² 14 €

lingonberries, beetroot,
onion jam, spicy oil

DELICACY CHEESE SELECTION ^{1, 7, 8, 12} 18 €

truffle honey, grapes,
grissini, roasted nuts, berries

HOT APPETIZERS

PATAGONIAN SQUID AND TIGER PRAWNS ^{1, 4, 12, 14} 21 €

Puttanesca sauce, anchovies,
olives, chili, focaccia bread

SEA SCALLOPS ^{4, 7, 8, 12, 14} 24 €

salsify-apple puree, asparagus,
hazelnuts, trout caviar

EGGPLANT ^{1, 6, 9, 10, 11}  14 €

Miso-tofu cream,
vegetable julienne, spicy glaze,
sesame seeds

LINGUINE CARBONARA ^{3, 7} 16 €

Pancetta, egg yolk, hard cheese,
black pepper

PEARL BARLEY RISOTTO ^{6, 7, 8, 9} 21 €

king trumpet mushrooms,
shiitake mushrooms,
button mushrooms,
truffle cheese, pine nuts

TAGLIATELLE WITH PRAWNS AND MUSSELS ^{2, 3, 4, 7, 12, 14} 21 €

tiger prawns, black mussels,
trout caviar, creamy sauce,
spinach, hard cheese

SOUPS

SWEET POTATO CREAM SOUP ^{5, 12}  12 €


coconut milk, lemongrass,
Kaffir lime, crispy rice,
mint oil

SEAFOOD CHOWDER ^{2, 4, 7, 9, 12, 14} 21 €

sea scallop, squid, tiger prawns,
salmon, parrotfish, black mussels,
vegetable julienne

Hot Appetizers

MAIN COURSE

CRISPY CAULIFLOWER ^{1, 3, 7, 11}  18 €
tahini-yogurt sauce,
Middle Eastern spices, lemon

BLACK COD FILLET ^{1, 4, 6, 7, 10, 12} 38 €
mashed potatoes, broccolini,
Mu-err mushrooms,
Shimeji mushrooms, spinach,
soy-ginger glaze

TIGER PRAWNS ^{2, 7, 12} 29 €
spicy glaze, grilled vegetables,
Chimichurri sauce

PARROTFISH ^{2, 4, 12} 34 €
wild rice, fennel, mango,
yellow curry-lobster sauce

GUINEA FOWL ^{7, 9, 10, 12} 27 €
root vegetables,
red cabbage, green apple,
mustard-tarragon sauce

BEEF CHEESEBURGER ^{1, 3, 6, 7} 28 €
bacon, Cheddar, BBQ sauce,
truffle fries, garlic aioli

LAMB RUMP ^{7, 12} 32 €
butternut squash, cumin,
Fuji apples, lingonberries

TOURNEDOS ROSSINI ^{1, 3, 7, 10, 12} 55 €
Uruguay Black Angus beef fillet,
brioche, spinach,
summer truffle, Foie gras

DESSERTS

WHITE CHOCOLATE MOUSSE CAKE ^{1, 3, 6, 7, 8} 11 €
green pistachios,
yogurt, raspberries

APRICOT FOAM ^{1, 3, 6, 7, 8} 11 €
rye bread-malt crumbs,
almond cream,
apricot gel

COCONUT AND PINEAPPLE ¹  11 €
warm coconut sponge,
caramelized pineapple,
coconut sorbet

«SNOB»
MARSHMALLOWS ^{6, 7} 15 €
passion fruit, blackcurrant,
sea buckthorn

ARTISAN BISCUIT SELECTION ^{1, 3, 6, 7, 8, 11, 12} 8 €
cranberry and orange sable,
honey and almond triangles,
chocolate cookies



LIST OF ALLERGENS

/dish can include allergens
and products of their content/

- 1 - Cereals / Gluten
- 2 - Crustaceans
- 3 - Eggs
- 4 - Fish
- 5 - Peanuts
- 6 - Soybeans
- 7 - Milk
- 8 - Nuts
- 9 - Celery
- 10 - Mustard
- 11 - Sesame seeds
- 12 - Sulfur dioxide
- 13 - Lupin
- 14 - Molluscs

 - Vegan

 - Vegetarian

ROYAL DELICACY

Served with buckwheat pancakes, sour cream, egg, chives and dill

Tiek pasniegta ar griķu rauga pankūkām, skābo krējumu, olu, maurlokiem un dīlēm

Подается с гречневыми оладьями, сметаной, яйцом, зеленым луком и укропом



OSCIETRA

/Caviar of Russian sturgeon/

One of the world's most famous caviar types. This caviar of Russian sturgeon has a rich, clean, intense flavor. Color from black to luxurious bronze, 2.8-3.1 mm in size.

/Krievijas stores kaviārs/

Kaviārs ir viens no pasaulē pazīstamākajiem un visaugstāk novērtētajiem kaviāra veidiem. To ražo no krievu storēm, un tam piemīt bagātīga, tīra un salīdzinoši intensīva garša. Oscietra kaviāra pērļu krāsas tonis variē no melna līdz greznai bronza, kaviārs ir 2,8-3,1 mm liels.

/Икра русского осетра/

Одна из самых известных в мире видов икры. Эта икра русского осетра с богатым, чистым, интенсивным вкусом. Цвет от черного до роскошной бронзы, размером 2,8-3,1 мм.

50 g - 100 €



CALVISIUS SIBERIAN CLASSIC

/Caviar of the Siberian sturgeon/

Caviar of the Siberian sturgeon. A medium-sized fish weighing from 8 to 40 kg, originally inhabiting the river basins of Siberia (from the Ob to the Kolyma) and Lake Baikal. The size of the eggs depends on the age of the fish (from 2.5 to 3 mm), the color varies from dark gray to light brown, amber, with a hard texture and a slight hint of nuts and seaweed. Caviar is versatile, used in combination with various products in the most traditional Russian style. Recommended Pairing: Brut champagne, Chablis wine and vodka.

/Sibīrijas stores kaviārs/

Sibīrijas stores ikri. Vidēja izmēra zivs, kas sver no 8 līdz 40 kg, sākotnēji apdzīvoja Sibīrijas upju baseinus un Baikāla ezeru. Kaviāra izmērs ir atkarīgs no zivs vecuma (no 2,5 līdz 3 mm), krāsa svārstās no tumši pelēkas līdz gaiši brūnai, dzintara krāsai, ar stingru tekstūru un nelielu riekstu un jūras aļģu nokrāsu. Kaviārs ir daudzpusīgs, to izmanto kopā ar dažādiem produktiem vistradicionālākajā krievu stilā. Ieteicamais savienojums: Brut šampanietis, Chablis vīns un degvīns.

/Икра сибирского осетра/

Икра сибирского осетра. Некрупная рыба весом от 8 до 40 кг, первоначально обитавшая в речных бассейнах Сибири (от Оби до Колымы) и озере Байкал. Размер икры зависит от возраста рыбы (от 2,5 до 3 мм), цвет варьируется от темно-серого до светло-коричневого, янтарного, с твердой текстурой и легким привкусом ореха и водорослей. Икра универсальна, используется в сочетании с различными продуктами в самом традиционном русском стиле. Рекомендуемое сочетание: шампанское брют, вино Chablis и водка.

50 g - 120 €