Yogurt with Fruit or Granola | 320

Syrniki with Sour Cream I 430 and Berry Jam

Egg Benedict | 1050 with Salmon and Avocado on Crispy Toast

Blinis with Sour Cream | 310

Porridge I 350

Oatmeal, Rice, Buckwheat (cooking time 35 min)

Sunny Side-Up Fried Eggs / Omelette / Scrambled Egg | 350

Topping of your choice I 150 Ham, Bacon, Cheese, Tomatoes

Sauce of your choice 1 50 Sour Cream, Ketchup, Mustard, Mayonnaise, Olive Oil

Chicken Sausages | 280

Vienna Sausages I 360Pork and Beef

Bread Basket | 200

Club Sandwich 1 950 with Chicken Breast, Egg, Bacon and French Fries

Vegetable Salad 1 450
Paprika, Tomatoes,
Cucumbers, Sour Cream
or Olive Oil

Fruit Salad | 390

Fresh Juice 1 400 orange, grapefruit, apple, carrot, celery

Fresh pineapple juice 1 700

Hot Chocolate | 350

Milk I 100

Coconut or Almond milk | 160

Juice I 250 apple, orange, tomato

Croissant with Berry Jam 1 390

to choose from

Sweet Pastries I 120 assorted, 1 pc

BURGERS & SANDWICHES

with Tomato Sauce and Cheddar Cheese, Gherkins

or Spicy Jalapeno to choose, served with French Fries

CTraditional Club Sandwich 1 950 with Sous Vide Chicken Breast, Egg, Bacon, served with French Fries

SALADS

V Southern Tomato Salad with Burrata 1 890 with Red Onion and Grainy Mustard

Caesar Salad with Chicken Breast | 650

√ Crunchy Green Salad I 430
with Spinach, Celery, Grapes, Nuts
and Yoghurt Dressing

Caesar Salad with Shrimps 1 890

- Salad Nicoise with Tuna 1 660 with Potatoes, Green Beans and Quail Eggs
- Vegetable Salad I 450
 with Sweet Paprika, Tomatoes,
 Cucumbers with Sour Cream
 or Olive Oil
- Salad with Smoked Duck Breast I 650 with Spiced Pear and Raspberry Sauce

Mixed Salad Leaves
with Roast Beef | 790

with Gorgonzola and Orange-Walnut Dressing

APPETIZERS

- Chef's Special Cured Salmon Gravlax I 1370 with Toasts and Pink Sour Cream Sauce
- CY Cheese Assorted I 1350
 Parmesan, Blue Cheese, Maasdam,
 Camembert

SOUPS

with Salmon, Cream and Cherry

Chicken Soup with Noodles I 410

√ Roasted Tomato Soup | 690

√ French Onion Soup I 440

Antipasti I 1230 Meat Delicacies Assorted and Vegetable Zakuski

Cy Olives I 500 Tondo & Kalamata (100 g)

Finnish Fish Soup | 950

Tomatoes

with Herbs

with croutons

DESSERTS

√ Apple tart I 400

with vanilla ice cream

- ↑ Triple Chocolate Mousse Tart | 480
 - √ Cheesecake San Sebastian I 450

 - NIGHT MENU 22:30 07:00
 - ✓ VEGETARIAN DISHES

HOT MEALS

FISH & SEAFOOD

Crispy Zander | 1100 with Green Pea Puree and White Wine Sauce

- **Asian-style salmon | 2200** with Wok Vegetables
 - ** Steamed Halibut I 1250
 with Mashed Potatoes and
 Edamame

Ravioli with Salmon 1 850 and Bisque Sauce

POULTRY & MEAT

Crispy Cornish
Chicken Tabaka I 1600
with Potatoes, Pickled Red Onion
and Salsa Sauce

Turkey Cutlets I 800 with Quinoa and Paprikash Sauce

Beef Medallions I 2300 with Grilled Vegetables, Blue Cheese

Duck Breast I 1200with Sweet Potato Puree and Cherry Demi-Glace Sauce

Sauce and Onion Confit

Beef Cheeks I 1650 with Celery Puree and Truffle Demi-Glace Sauce

PASTA & RISOTTO

Risotto with Shrimps | 870

- √ Porcini Mushrooms Risotto I 700
 with Fragrant Truffle Oil
- Spaghetti Carbonara I 750 with Cream, Bacon, Egg Yolk and Parmesan

Spaghetti al Pomodoro I 580 in Napoli Sauce with Cherry Tomatoes and Parmesan

√ Tagliatelle with Wild Mushrooms I 810 in Cream Sauce

Linguini with Shrimps 1 990 in Napoli sauce with Vegetables

C Penne with Salmon I 1100 and Cream Sauce

BREAD

Artisan Bread Basket I 200 with Butter

VEGETARIAN DISHES

- √ Green Pea Hummus I 550 with Broccoli
- **Red Cabbage Steak I 730** with Sweet Potato Puree







RUSSIAN CUISINE

Classic Russian
Borsch I 560
with Roast Beef and Garlic
Bread

C Siberian Handmade
Pelmeni 1 810
stuffed with pork and beef
with sour cream

Russian Stolichny Salad I 490 with Chicken Breast

Russian Zakuski on Bread I 800 Herring, Smocked Lard, Pickled Mushrooms

Beef Stroganoff I 1490
Beef Fillet with Mushrooms
and Mashed Potatoes

Russian Blini with Chef's Special Cured Salmon Gravlax I 1230 with cream cheese and capers

Pozharsky Cutlet I 690 and Mashed Potatoes with Fried Bacon