

bread (хлебные изделия)

petite rye smetana butter, pink fleur de sel 14

small plates (закуски)

caviar service einkorn blinis, smetana, sieved egg, chives

golden oscietra 28g, 50g, 100g, 250g

kaluga 28g, 50g, 100g, 250g

fabergé duck egg maison nico brioche, salmon roe, pickled cucumber 27

salad wreath greens, beets, walnuts, prunes, almond coulis 16

cured salmon sea buckthorn, petite rye, cultured beet butter 23

olivier lobster, smoked trout roe, heirloom potatoes, cured egg yolk, pea tendrils 33

liberty duck liver pashtet black currant, maison nico brioche, late harvest tokaji 23

wood-fired potatoes and mushrooms liberty duck fat, dill, almond smoke 14

beet greens meyer lemon zest, pink rock salt 10

sauerkraut cabbage, carrot, pink himilayan salt 5

pickle lacto-fermented cucumber, salt 5

soups (супы)

borscht beet coulis, root vegetables, smetana 16

einkorn pelmeni herbed chicken, bone broth, tokyo turnips 18

large plates (основные блюда)

stroganoff einkorn noodles, wild mushroom coulis, fennel oil 33

ukha black cod, salmon roe, consommé 41

golubtsi wagyu, wood-fired cabbage, spiced tomato, buckwheat 52

*optional 5g kaluga caviar add on 24

our 22% health and quality of life service charge is split amongst our staff and allows for a higher than average hourly wage, 100% of employee health insurance and 401k with company matched contribution
consumption of raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness