

# MUSHROOMS

RESTAURANT

## STARTERS

Bruschetta with avocado, chili and soft cheese	320
Bruschetta with tomatoes	460
Bruschetta with salted milk mushrooms, sour cream and horseradish	320
Bruschetta with smoked salmon	620
Burrata with ripe tomatoes	690
Tuna tartar with avocado	780
Salmon tartar, avocado, marinated onion	790
Scallop, cabbage, ponzu sauce, truffle	790
Veal tartar with honey and mustard cream and flatbread	580
Venison tartar with horseradish sauce	560
Duck pate with chanterelle marmalade and brioche	590
Baked mushrooms	620
Oyster mushroom pappardelle in a creamy truffle sauce	860
Timber mushrooms with crispy eggplants and tomatoes	620
Pickled mushrooms platter (porcini, milk mushrooms, honey mushrooms, button mushrooms)	690

## SALADS

Buttermilk & saffron milk cap mushroom salad with warm potatoes	420
Salad with avocado, shrimps and persimmon	650
Grilled chicken, spinach, couscous and tomatoes	580
Crispy shiitake with lettuce, sesame and truffle dressing	540
Beef pastrami with oyster mushrooms and avocado	780
Salad with goat cheese, porcini and persimmon	680

## PASTA

Linguine with poached egg	480
Calamarate with salmon and cream and tomato sauce	670
Linguine with clams and bottarga	980
Spaghetti bolognese	640
Tagliolini with porcini and truffle sauce	780
Maccheroncini with pesto and shrimps	640
Veal lasagna with russules and parmesan	720

## RAVIOLI

With porcini	780
With crab meat in a champagne and truffle sauce	1220
With veal in a creamy truffle sauce	640

## RISOTTO

With porcini and parmesan mousse	890
Venere rice with seafood	920
With crab meat	1220
With saffron, green asparagus and seasonal truffle	820

## SIDE DISHES

Baked broccoli with parmesan	440
Cauliflower with truffle mousse	490
Baked potatoes with porcini	610
Black rice	240
Baked potato / puree / truffle fries	200
Grilled vegetables	350
Grilled / steamed asparagus	420
Spinach	390

Tiramisu	360
Chocolate cheesecake with cherry and walnuts	460
Truffle honeycake with honey crumbs	540
Sour cream cake with persimmon	460
Carrot cake	480
Pumpkin pie	420
Chestnut panna cotta with honey persimmon	420
ICE CREAM	
Truffle / vanilla / chocolate	180
SORBET	
Mango / lime	180

BREAD AND BUTTER 150

## SEASONAL MUSHROOMS

Black Truffle 1 g. ....	
White Truffle 1 g. ....	

## CARPACCIO

Seabass carpaccio, champignon, tomato	620
Zucchini carpaccio with arugula and parmesan in truffle oil	490
Porcini carpaccio with scallops	890
Beef carpaccio with arugula	690

## SOUPS

Wild mushrooms cream soup	540
Lentil soup with lamb	640
Cod & halibut ukha with stewed vegetables	560
Tom Yam with shrimps and timber mushrooms	690
Salted milk mushrooms stew	640
Borsch with veal and porcini mushrooms	640

## PIZZA

Focaccia with rosemary / sun dried tomatoes	200/420
Margherita	560
Burrata	820
Quattro formaggi	690
Ricotta with porcini	690
With truffle sausage and mozzarella di bufala campana	650
Exotic with oyster mushrooms	650

## MAIN COURSE

### FISH AND SEAFOOD

Halibut, spinach, mashed potatoes, caviar sauce	990
Trout with quinoa, spinach and yoghurt sauce	1220
Pikeperch cutlets, crispy vegetables, tar-tar sauce	780
Scallop, truffle puree, edamame, green onion	1280
Seabass with oyster mushrooms and young potatoes	890

### MEAT

Duck leg with beans and porcini mushrooms	660
Beef in tomato sauce, avocado and poached egg	890
Veal, asparagus, black chanterelles, mashed carrots	1220
Rack of lamb, young potatoes, green peas	1320
Chicken with tomatoes and sesame sauce	780
Free-range goatling with orzotto and black chanterelles	820
Chopped roesteak with rice and poached egg	860
Lamb cutlets with green beans and coriander	680

### GRILL

King crab (100 g)	990	SAUCES 150
Octopus (100 g)	990	Tomato
Dorado	980	Parsley pesto
Chicken	690	Homemade truffle mayonnaise
Rack of lamb (100 g)	690	Pepper
Ribeye (100 g)	890	Morels

## DESSERTS

CHEESE PLATTER	
Camembert, gorgonzola, parmesan, goat in the ash, taleggio	1220
FOR TEA	
Truffle with chocolate and porcini	90
Candies with hazelnuts and chocolate	270
JAM	
black chanterelles / strawberry	
white cherry / cherry / cones	180

## LEMONADES

Raspberry cooler	390
Peach & Sage	420
Blueberry & Basil	350

## FRESH SQUEEZED JUICES

Carrot	280
Orange/Grapefruit/Apple	320
Pineapple	520
Celery	480

## KVAS & HOMEMADE FRUIT DRINKS

Russian Traditional Kvas	200ml / 1000 ml	170 / 650
Cranberry	200 ml / 1000 ml	170 / 700
Cranberry-chokeberry	200 ml / 1000 ml	170 / 700

## MILKSHAKES

Vanilla-caramel	550
Chocolate-cinnamon	550
Strawberry-raspberry	550

## WATER

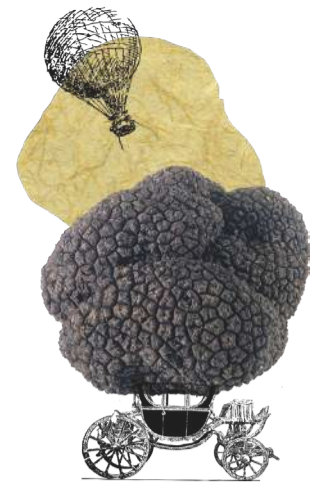
evian Evian	330 ml / 750 ml	350 / 520
BADOIT Badoit	330 ml / 750 ml	350 / 520

## “YA“ JUICES“

Orange/Apple/Cherry/Tomato/Pineapple	250
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## SOFT DRINKS

Pepsi/Mirinda/7UP/Tonic/Ginger Ale	280
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## COCKTAILS

### MUSHROOMS SOUR 550

Gin Beefeater, vermouth Cinzano Extra Dry infused on chamomile, bitter of fly-agaric, glair

### MUSHROOM MARY 550

Vodka ONEGIN infused with smoked porcini mushrooms and chili pepper, tomato juice, celery, fennel, Tabasco sauce, Worcester sauce

### CHOKEBERRY APEROL 580

Aperol on the chokeberry, sparkling wine, soda, orange

### AMANITA GIMLET 690

Gin Beefeater, Elderberry liqueur, honey with aloe, bitter of fly-agaric

### OLD FASHION 690

Whiskey Maker's Mark, Angostura bitter, Porto Kopke Fine Ruby, sugar rusy

### MARTELLATA 600

Cognac Martell, maple syrup, lemon and orange juice

### PENICILLIN 620 / 1050

Ginger freshly squeezed juice, lemon freshly squeezed juice, honey syrup, whiskey Laphroaig 10 y.o. whiskey to choose: Wild Turkey 81 / Macallan 12 y.o.

### TRUFFLE HONEY CAKE 670

Baileys liqueur, whisky Jim Beam Honey, cream

### BLACK SOUR 750

Whisky Johnnie Walker Black Label 12, glair, lemon juice, Angostura bitter

### SUMMER TONIK 650

Gordon's Premium Pink, Cherry Brandy liquor, tonic, rosemary

### TANQUERAY NEGRONI 700

Jin Tanqueray No. TEN, Campari, Cinzano Rosso

### SINRISE TWIST 790

Tequila Espolon Blanco, Beherovka liquor, Passion Fruit Syrup, Grapefruit fresh, Grapefruit bitter, glair

## BOTTLED BEER

Lefe Blonde (330 ml)	490
Lefe Bruin (330 ml)	490
Magners Cider (330 ml)	450
Beck's non-alcogolic (330 ml)	490
Goose Island Indian Pale Ale (355 ml)	550
Goose Island 312 Urban (355 ml)	550

## DRAFT BEER

Lefe Blonde (300 / 500 ml)	500 / 600
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## APERITIFS 50 ml

Campari / Aperol	300
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## BITTERS 50 ml

Beluga Hunting Berry / Herbal	390
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## VERMOUTH 100 ml

Cinzano Rosso / Extra Dry	320
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## SPARKLING WINE

Cinzano Prosecco (150 / 750 ml)	600 / 2800
Cinzano Asti (750 ml)	2600
Cinzano Rose semisweet (750 ml)	2600

## VODKA 50 ml

Absolut Original	290
Beluga Noble	370
Beluga Gold Line	900
Ketel One	300
Grey Goose	550
ONEGIN	400

## ORGANIC VODKA 50 ml

Chisti Rosi	500
Chisti Rosi Rye	500

## BREAD WINE & SAMOGON

Polugar White Rabbit Reserve	650
Samogon Handsa Organic	450

## FORTIFIED WINE 75 ml

Kopke Fine White Porto / Ruby Porto	450
Porto Tawny Warre's Otima 10 Year Old	900
Porto Graham's 20 y.o.	1500
Quinta do Infantado LBV 2012	750
Sherry Pedro Jimenes	710
Sherry Valdespino Oloroso Solera 1842	990
Amontillado. N.P.U. Special Reserve	690
Ratafia de Champagne Geoffroy 50ml	720
Pineau des Charentes, Francois Voyer	510

## COGNAC 50 ml

Martell VS / VSOP / XO	650 / 980 / 2300
Courvoisier Napoleon	1500
Courvoisier VSOP	990
Gautier XO Pinar del Rio	900
Roulet Grande Champagne VS	500

## ARMAGNAC 50 ml

Chateau de Laubade XO	1300
Janneau Napoleon	990

## CALVADOS 50 ml

Pere Magloire VSOP	1100
Pays d'Auge Vieille Reserve, Pierre Huet	900

## GRAPPA, AQUA VITAE & GRAPE DISTILLATE 50 ml

Berta Magia 2006	2000
Acquavite di Vino Mazzetti D`Altavilla 20	
Anni	600
Il Moscato Monovitigno	700
Nebbiolo Sibbona	650
Il Pirus di Nonino	990

## LIQUEURS 50 ml

Bailey's	330
Grand Marnier Cordon Rouge	550
Fruko Schulz Triple Sec	380
Limoncello	390

## GIN 50 ml

Beefeater	450
Monkey 47	1250
Tanqueray No. TEN	890
Bols Genever	450
Gordon's Premium Pink	450
Hendrick's	730

## WHISKY 50 ml

### SINGLE MALT

<b>MACALLAN COLLECTION</b>	
The Macallan 12 y.o Fine Oak	930
The Macallan 12 y.o Double Cask	930
The Macallan 18 y.o Fine Oak	2200

Glenfiddich 12 y.o.	850
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Auchentoshan American Oak	650
Singleton 12 y.o.	930
Singleton Tailfire	790

### BLENDED

<b>JOHNNIE WALKER COLLECTION</b>	
Johnnie Walker Gold Label	950
Johnnie Walker Black Label 12	710

Chivas Extra	945
Chivas 12 y.o.	750
The Famous Grouse Finest	350
Monkey Shoulder	500

### ISLAND

Talisker 10 y.o.	1100
Laphroaig 10 y.o.	890
Lagavulin 16 y.o.	1250

### AMERICAN

Maker's Mark	650
Jim Beam Double Oak / White	550 / 420
Wild Turkey 81 Bourbon	550
Jack Daniel's	490
Jim Beam Honey	390
Bulleit Bourbon / 95 Rye	600 / 600

### IRISH

Jameson / Caskmates	450 / 600
Dubliner	400
Bushmills Original	400

### JAPANESE

Yamazaki 12 y.o.	1300
Hibiki Harmony Japanese	800

## RUM 50 ml

Havana Club 7 y.o.	750
Angostura Reserva	350
Angostura 5 y.o.	450
Angostura 7 y.o.	750
Angostura 1919	990
Sailor Jerry	370
Zacapa 23 y.o. Solera	990
Brugal XV	590
Brugal Anejo	400
Brugal 1888	830
Captain Morgan Spiced Gold	370

## DIGESTIFS 50 ml

Amaro d`Altavilla, Mazzetti	300
Becherovka	310
Jagermeister	390
Fernet Branca / Branca Menta	600

## TEQUILA 50 ml

Olmecca Altos	720
Don Julio Blanco / Reposado	990 / 1400
Espolon Blanco	450
Cazadores Reposado	500
Rancho Alegre Blanco	350
Sauza Gold / Silver	450 / 400

## MEZCAL 50 ml

Grand Mezcal la Escontida	980
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## WARMING TEA

Cloudberry with elderflower	650
Taiga	550
Currant infusion	550
Ginger Passionfruit	550

## TEA

Dian Hong / Longjing / Earl Grey / Daisy / Jasmine / Blooming Sally / Herbal collection / Czvetogor / French Rose	450
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Da Hong Pao / Tieguanyin / Nai Xiang / Pu'er / Ginseng	650
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## COFFEE

Espresso / Americano	180
Cappuccino / Latte	200
Truffle coffee	350
WITH SOY MILK	
Cappuccino / Latte	280

