BREAKFAST

From 9:00 until 14:00 on weekdays and until 15:00 on weekends

We serve a complimentary glass of sparkling wine for breakfast every day

EGGS farm organic egg + 90	
Sunny-side up eggs with tomatoes, capers and oregano	390
Egg-white omelette with zucchini and sun-dried tomatoes	420
Scramble with parmesan and truffle	560
Benedict with Tambov ham, burrata and sun-dried tomatoes	590
Scramble with langoustines, avocado and arugula	750
Crab with poached egg on pumpkin pancake*	880
Scramble with scallops and cauliflower	690
Benedict with Murmansk salmon and red caviar	890
Healthy breakfast: green buckwheat, poached egg, avocado, spinach salmon + 300 langoustines + 300 crab + 600	450
ON BREAD gluten free + 50	
Avocado toast	390
poached egg + 90 stracciatella + 200 salmon + 300 crab + 600	(00
Duck breast with parmesan and broccoli	630
Bread and butter with red caviar	790
Toast with prosciutto and stracciatella	590
Langoustines with peach cream and zucchini on a croissant	720
PORRIDGE	
Oatmeal with figs, raspberries and almonds gluten-free organic cereals + 50	350
Green buckwheat with morels and pine nuts	520
Rice with coconut milk and ripe mango spirulina + 90	550
COTTAGE CHEESE	
Ricotta pie with spicy caramel and cherry	490
Syrniki with cherry jam and sour cream	550
Syrniki with wild strawberry jam and sour cream	590
TOPPINGS	
Poached egg	90
Mashed avocado Parmesan Truffle Ham Stracciatella	200
Salmon Red caviar Langoustines	300
Crab	600
Figs from our garden in Sochi	

We can cook any dish gluten-free except *



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STARTERS

	Bread with tomato butter	230
	Olives	290
	Burrata with truffle beets and sun-dried tomatoes	690
ଙ୍କ	Chicken pâté with figs and cherry jam	520
	Salmon ceviche with mango, avocado and yuzu	750
	Baked ramiro pepper with smoked pear and Chevre cream	520
	Beef tartare with parmesan mousse and pike caviar	590
	Tuna tartare with ponzu and avocado	690
	Scallops crudo with lychee and fennel	750
	Langoustines with avocado, sweet potato, scallops and green pea cream	820

SOUPS

Chicken broth with roasted thigh and asparagus	450
Tomato seafood	690
Cauliflower cream with parmesan and white chocolate	570

VEGETABLES

Sweet potato gratin with artichokes and coconut béchamel	540
Seared broccoli with avocado and yogurt	620
Green salad with avocado, broccoli and kiwi cream	570

MAIN COURSES

Tangerine orzo with duck breast and cranberries	720
Paccheri pasta with rabbit meat in cherry caramel and parsnip cream	840
Halibut with green buckwheat and pike caviar	1190
Quail with ptitim, sweet potato cream and pistachio sauce	990
Salmon with broccoli and grapefruit beurre blanc	1090
Duck breast with mashed celery roots and crispy sweet potato	890
Tagliatelle pasta with scallops, cauliflower and truffle	890
${f \mathfrak P}$ Moroccan octopus with chateau potatoes, figs and lemon pesto	2190
Argentine beef with caramelized carrots and red wine sauce	1390

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🕸 Figs from our garden in Sochi



DESSERTS

		400
Basque cheesecake with melted chocold	ite	490
Syrniki with wild strawberry jam and sour cream 💥		590
SHOWCASE		
Black truffle 💥 tonka beans, coffee caramel, truffle oil		470
		480
Macadamia vanilla mousse, praline		460
Bergamot ∅ Ж		470
earl grey, citrus, mint Passion fruit		490
Passion truit lemon pepper, shiso		490
Lavender honey cake $arnothing$		490
mixed cream sour, honey biscuite		
Cauliflower-raspberry & 💥 cauliflower cream, raspberry jam,		490
beetroot, chocolate biscuite		
Mango ⊘ ⋊		490
mango mousse, fresh mango filling, white chocolate glaze		
Fig-raspberry 🗶		450
fig mousse, raspberry and fig jam, dark chocolate glaze		
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San Sebastian cheesecake served with wild strawberry or cherry jam	for 150 g	490
Tonka bean bon-bon		150
Almond pecan bon-bon 🖙 🖉 🎘		150
PASTRY		

PASTRY

Classic croissant	160
Croissant with butter and jam	260
Pistachio croissant	290
Puff with berries	350

 \odot vegan $\not {\mathbb{X}}$ gluten-free \oslash sugar-free

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