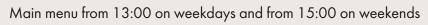


Breakfasts with a complimentary glass of sparkling wine from 9:00 until 14:00 on weekdays and until 15:00 on weekends

WELLNESS SHOTS	290
Beauty boost grapefruit, collagen, lemon, jerusalem artichoke, acai	
Energy & detox orange, spirulina, green apple, matcha, celery, parsley	
EGGS	
Sunny-side up eggs with tomatoes, capers and oregano	390
Egg-white omelette with zucchini and Uzbek tomatoes	420
Scramble with parmesan and truffle	560
Benedict with Tambov ham, sun-dried tomatoes, morels and parmesan mousse	590
Scramble with langoustines, avocado and arugula	<i>75</i> 0
Crab with poached egg on zucchini and sweet potato pancake*	880
Scramble with scallops and cauliflower	690
Benedict with Murmansk salmon and red caviar	890
Healthy breakfast with green buckwheat, avocado, poached egg and spinach salmon + 300 langoustines + 300 crab + 600	450
Quinoa bowl with asparagus, avocado and poached egg salmon + 300 langoustines + 300 crab + 600	550
ON BREAD	
serve on gluten free + 50 Avocado toast	390
poached egg + 90 stracciatella + 200 salmon + 300 crab + 600	390
Duck breast with parmesan and broccoli	630
Bread and butter with red caviar	790
Toast with prosciutto and stracciatella	590
PORRIDGE	
	350
Green buckwheat with morels and pine nuts	520
Rice with coconut milk, ripe mango and kaffir lime ganache spirulina + 90	590
COTTAGE CHEESE	
Ricotta pie with raspberry jam, fresh strawberries and coconut mousse	450
Syrniki with black currant confiture and sour cream	550
Syrniki with wild strawberry jam and sour cream	590
TOPPINGS FOR ANY DISH	
Poached egg	90
Mashed avocado Parmesan Truffle Ham Stracciatella	200
Salmon Red caviar Langoustines Spinach	300
Crab	600
	000

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We can cook any dish gluten-free except *

35
ZABYLI SAHAR One Trinity Place

STARTERS

230
290
650
520
720
660
550
620
590
560
750
590
690
750
450
690
550
570

SPECIAL

Sauteed seafood 890 | 1590 Fresh oysters on weekends 390 for one | two persons please ask your waiter for availability

MAIN COURSES

Duck breast with carrot cream, asparagus and coriander sauce	720
Paccheri pasta with rabbit confit in cherry caramel and parsnip cream	790
Halibut with green buckwheat and bisque sauce	1190
- Scallops with cream of cauliflower and asparagus	860
Salmon with broccoli and grapefruit beurre blanc	1090
Beef cheek with potato cappuccino and demiglace sauce	790
Tagliatelle pasta with scallops, cauliflower and truffle	890
	1990
Argentine beef with seasonal vegetables and red wine sauce	1390
Broiler chicken with truffle puree, morels and jerusalem artichoke root	890
™ Organic burger*	890
Poached spinach	300
Asparagus	490

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DESSERTS

Black truffle ℋ	470
Yuzu 🗷	490
Macadamia 💥	480
Bergamot ∅ Ж	470
Wild strawberry-wine	450
Passion frut	490
Lavender honey cake \varnothing	490
Cauliflower-raspberry ∅ ¾	490
Mango cream mochi ⅙	490
Smetannik	450
Basque cheesecake with wild strawberry or cherry jam	490
Tonka bean bon-bon	150
Almond pecan bon-bon $\sim 20\%$	150
Syrniki with sour cream 🗶	
and wild strawberry jam	590
and with black currant confiture	550
Affogato with homemade vanilla ice cream 💥	390

PASTRY

Croissants	
classic	160
with butter and jam	260
with pistachio cream	320
Puff with vanilla and strawberries	320