

Breakfasts from 9:00 until 14:00 on weekdays and until 15:00 on weekends We serve a glass of sparkling wine as a compliment

We can cook any dish gluten-free

for immunity and health	
Wellness shot Beauty boost grapefruit, collagen, lemon, jerusalem artichoke, acai	290
Wellness shot Energy & detox orange, spirulina, green apple, matcha, celery, parsley	290
www. Wellness shot Immunity ginger, lemon, honey	290
Smoothie pear-ginger-almond	450

EGGS

	Sunny-side-up eggs with tartin, chanterelles confit and uzbek tomatoes	490
w	Zucchini and pumpkin pancake with poached egg and - salmon	920
	- crab	1090
	Scramble with scallops and cauliflower	690
	Egg-white omelette with zucchini and uzbek tomatoes	420
	Benedict with Murmansk salmon, red caviar and pickled zucchini	920
	Healthy breakfast with green buckwheat, avocado, poached egg and spinach salmon +300 langoustines +300 crab +600	490
	Scramble with parmesan and truffle	560
w	Bowl with quinoa, poached egg and green salad salmon +300 langoustines +300 crab +600	650
	Benedict with chanterelles confit, tambov ham and pickled zucchini	670
	Scramble with langoustines, avocado and arugula	790

 Φ Figs, persimmons and raspberries from our garden in Sochi @zabylisahar.rest



Photo-menu

ON OUR HOMEMADE BREAD

serve on gluten-free sun-dried tomato bread + 50

Avocado toast stracciatella +200 salmon +300 crab +600	420
Sandwich with red caviar	790
rew Confit rabbit with parmesan and broccoli	550
™ 🕏 Toast with stracciatella and persimmon	490
™ ® Toast with stracciatella and figs	550

PORRIDGE

Oatmeal with figs, raspberries and almonds organic gluten-free cereal +50	390
Rice with coconut milk, ripe mango and kaffir lime ganache spirulina +90	620
Greciotto with confit chanterelles, poached egg	570

and parmesan

COTTAGE CHEESE

™ 🕏 Ricotta cake with persimmon and coconut mousse	490
Syrniki with wild strawberry jam and sour cream	650
Syrniki with cherry confiture and sour cream	590

WE RECOMMEND TO ADD	
Poached egg	110
Mashed avocado Truffle	200
Parmesan Stracciatella	200
Chicken breast Ham	200
Salmon Red caviar Langoustines	300
Spinach Chanterelles confit	300
Crab	600



Main menu from 13:00 on weekdays and from 15:00 on weekends

We can cook any dish gluten-free except *

STARTERS		SOUPS	
Bread with tomato butter	230	Chicken broth with roasted thigh and asparagus	450
Crushed olives	290	··· Seafood bouillabaisse	790
Uzbek tomatoes with stracciatella and yuzu sauce	650	™ Tomato soup with stracciatella	650
	420		
Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	720	MAIN COURSES Chopped turkey cutlet with green buckwheat, broccoli and spinach	590
□ Guacamole with uzbek tomatoes and chips with beets and garlic	550	Halibut with green buckwheat and bisque sauce	1190
rew ☑ Vegan Caesar with spirulina and rock salt <u>chips</u> chicken breast +200 langoustines +300 crab +600	590	Sauteed seafood 89 for one two persons	90 1590
Half of avocado with langoustines and bisque sauce	640	Sous vide chicken breast with root vegetable cream and truffle mousse	790
Green salad with avocado, broccoli and kiwi cream	590	Salmon with broccoli and grapefruit beurre blanc	1090
 Pumpkin hummus with turmeric and rock salt <u>chips</u> yeast-free buckwheat chips from Len and Grechka Bakery 	390	Scallops with cauliflower, ponzu sauce and chanterelles confit	890
RAW		Large bowl with quinoa, asparagus, avocado and - sous vide chicken breast	990
Beef tenderloin tartare with truffle cream on rye bread	690	- sous vide salmon	1290
Salmon ceviche with mango, avocado and yuzu juice	790	Duck breast with carrot cream, asparagus and coriander sauce	720
new Tuna crudo	790	Cauliflower steak with truffle mousse	590
Salmon tartare with guacamole	<i>75</i> 0	Beef cheek with mashed potatoes and demi-glace sa	uce 790
		Moroccan octopus with potatoes, figs and lemon pesto	1990
STREET FOOD		Salmon cutlet with fresh vegetable salad	890
shawarma with chicken breast	550	Argentine beef with seasonal vegetables	1390
Shawarma with scallops and langoustines	690	and red wine sauce	1390
Taco with crab and shiso sauce	<i>7</i> 50		
Tacos with duck confit and pickled onions	560	BREAKFASTS ALL DAY	
Burger with rabbit or beef cutlet, chanterelles and truffle mousse*	890	Avocado toast stracciatella +200 salmon +300 crab +600	420
PASTA		Zucchini and pumpkin pancake with poached egg and	
we can cook any pasta		- salmon	920
with gluten-free spaghetti, except*		- crab	1090
Ravioli with eggplant and sun-dried tomatoes*	680	Greciotto with confit chanterelles, poached egg and parmesan	570
Homemade spaghetti with sautéed seafood	980	Syrniki with sour cream and	
Paccheri pasta with rabbit confit in cherry caramel and parsnip cream	790	- wild strawberry jam - cherry confiture	650 590
Tagliatelle pasta with scallops, cauliflower and truffle	890	- cherry confinitie	370







DESSERTS

Black truffle ₹	490
Coffee-persimmon €	490
Macadamia ℋ	480
Lychee-wild strawberry ∅ 🦋	520
Vanilla-pear-almond ∅ ৠ	490
Fig-raspberry ×	490
Lavender honey cake \varnothing	490
Cauliflower-raspberry ∅ ⋊	490
Mango ∅ ¾	520
Smetannik	450
Basque cheesecake with berry jam	550
Bon-bon tonka bean	150
almond pecan ∅ ৠ	
date-walnut ∞∅ 🎉	
Syrniki with sour cream 💥	
and wild strawberry jam	650
and cherry confiture	590
PASTRY	
Croissants	
classic	220
with butter and jam	320
Puff with pistachio cream	350
Signature puff pastry pies with white chocolate cream, vanilla biscuit and seasonal berries Please ask your waiter for the assortment	890

 $\quad \ \ \, \ \ \, \ \ \,$ vegan $\ \ \, \ \ \,$ gluten-free $\ \ \,$ sugar-free $\ \ \,$ figs, persimmons and raspberries from our garden in Sochi

