

Coffee roasted in Sochi by ourselves

Espresso	150
Americano	220
Filter coffee S M	220 250
Hario V-60	250
Cappuccino S M	250 320
Flat white	250
☼ Latte	320
Chicory cappuccino on coconut milk	320
Coffee tonic homemade tonic	320
Lemon latte with andaliman	350
☼ Salted caramel latte	350
Raff with bourbon vanilla	390
🌿 Plant-based milk +100	
Cheese foam +70	
Any coffee can be made on decaf	

Cocoa and matcha

Banana cocoa	350
Cocoa with melted belgian chocolate milk or dark	350
☼ Matcha latte classic blue pink	320

Special drinks

Espresso-mulled wine	350
Raf orange-masala	350
Grog dogrose raspberry	490
Mulled wine	490
red wine on red non-alcoholic wine	

Warm drinks

Masala Kumquat-cranberry-thyme	450
Taiga Tea Sea buckthorn tea	450
Raspberry and currant tea	450

Tea and herbal collection

Black green pu-erh tie guan yin	350
Fruit collection butterfly pea flower tea	
ivan tea strawberry rooibos tea	
Mint-rose-fennel	
Blackberry-lemon balm-cornflowe	
Chamomile-rosemary-sage	

Fresh juices

Apple	350
Orange grapefruit citrus mix	400

Cold drinks

Tarragon with mint lemonade	350
Lemonade grapefruit-raspberry	350
Milkshake <small>from our garden to Sochi</small>	390
vanilla chocolate strawberry coffee	

Juice and water

Franz Josef Rauch	250
Petroglyph sparkling or still 330 ml	350
Dausuz sparkling or still 800 ml	420

Sparkling wine

	125 ml
Vidadelsur, Rose, Cava Spain	420
Tesori, Prosecco Brut Italy	490

White wine

Cruzeiro Vinho Verde Portugal	420
Ritterstolz riesling Germany	490
Misty Cove, Marlborough Sounds Sauvignon Blanc New Zealand	690

Rosé

Cruzeiro Vinho Verde rosado Portugal	420
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Red wine

Conde de Monterroso tempranillo Spain	450
I Colombi, Sangiovese, Toscana IGT Italy	490
Warwick Estate, The First Lady Cabernet Sauvignon South Africa	490

Cocktails

Aperol Spritz	550
Strawberry gum sparkling, bubble gum liqueur, strawberry confiture, lemon juice	550
Blackberry fizz sparkling, blackberry-rosemary confitur, lemon fresh	550
Wild cherry homemade tincture on cherries and coffee, red vermouht, lemon fresh	550

Beer and cider

Will-Brau Helles	420
Mort Subbite	420
Maisels Original	420
Dada cider	420
Will Brau non alc	420

Breakfasts

from 9:00 to 13:00 on weekdays and until 14:00 on weekends

Croissants

Classic	160
Almond	250
Jam and butter	260
With ham and poached egg	470
With salmon and poached egg	570

Eggs

Big breakfast: scramble, croissant, mix salad, <u>fig jam</u> , butter	
- with salmon	690 <small>from our garden to Sochi</small>
- with ham	670
☑ Three sunny-side up eggs	320
Sunny-side up eggs with chicken breast, broccoli and truffle sauce	490
4 cheeses french omelet or scramble with truffle cream	520
French omelet with tomatoes and strachatella	450
Zucchini pancakes with salmon, poached egg and hollandaise sauce	690
Benedict on cubed brioche	
- with ham	590
- with salmon and spinach	690

On homebaked bread

Hot sandwich with ham, tomatoes and cheese	420
☑ Tartine with tempura prawns, avocado and egg	590
☑ Grain bread with avocado and salmon	620

Porridges

Rice with coconut milk and white chocolate mango ganache	420
Oatmeal with milk chocolate	390
Buckwheat risotto with mushrooms, spinach and poached egg	450

We can cook any porridge on cow's milk and without additives

All day

Syrniki	
✘ - with <u>fruit jam</u> and sour cream	520 <small>from our garden to Sochi</small>
✘ - with wild strawberries and sour cream	590
☑✘☑ - tofu with coconut caramel	470
Big avocado toast with salmon	520 690

Please let us know if you have an allergy or intolerance to any food

Main menu *all day*

Starters

Homebaked bread with butter	220
Chicken liver pate with lingonberry	350
☒ Prawns bang bang	560
Toast with tuna and tonnato sauce	420
✗ Vegetable bowl with feta sauce and avocado	520
✗☒ Green salad with broccoli in peanut sauce	490
✗☒ Half an avocado with prawns and mango sauce	650
✗☒ Niçoise salad	620
Salad with crisp eggplants and tomatoes	470
☒ Caesar with chicken prawns vegan 🌿	520 590 550

Soups

☒ Chicken soup with meatballs, orzo and spinach	390
🌶️☒☒ Indian spicy soup dal	390
✗☒ Pumpkin soup with prawns	390 450
🌶️☒☒ Tom Yum with seafood and jasmine rice	650

Hot meals

Cutlets

- turkey with tabbouleh and green vegetables	550
- salmon with mashed potatoes	690
✗ Baked sweet potato with feta and mashed avocado	620
Pasta with chicken and mushrooms <small>can be made gluten-free</small>	560
☒ Pappardelle with duck confit and sun-dried tomatoes	620
Gnocchi 4 cheeses with blueberries	550
☒ Oats with rabbit and porcini mushrooms	550
Chicken schnitzel with Romano's salad	590
✗ Stewed veal cheeks with mashed potatoes	690
✗ Halibut with potatoes and coconut bechamel	790

Shawarma

- with chicken	450
☒ - with prawns and mango sauce	550

Potato draniki ✗ | pancake

- with ham and truffle cream	520 570
- with salmon and sour cream	570 620

Add to any dish

Poached egg	90	Bread and butter	220	Tuna	250
Mozzarella cheese	130	Ham	160	Strachatella	260
Parmesan	180	Avocado	250	Confiture:	110
Salmon	220	Prawns	250	wild strawberry fig	

from our garden to Sachi



NEW YEAR'S SPESCHL

Olivier with crayfish tails
and smoked chicken breast 520

Vitello tonnato 620
with lingonberries

690

Sandwich with red caviar

750

Duck breast with dried beets
and spicy sauce

Salmon pie with caviar sauce 890

Warm croissant with pear
and brie cheese 490

Gingerbread raf  370

White cocoa with tangerine
and juniper 320



LUNCHES

from 12:00 to 16:00

2 meals + drink	550
3 meals + drink	650

SALAD

Caesar salad with chicken

- 🌿 Green salad with broccoli and almonds
- Healthy bowl with green buckwheat and avocado

SOUPS

- 🌿 Pumpkin cream soup with coconut milk and croutons
- Chicken ramen soup
- Baked bell pepper soup with strachiatella

Ciabatta +40

MAIN COURSE

Pasta with chicken
Plant-based meat bolognese pasta
Greccotto with parmesan
Turkey cutlets with vegetables and asian dressing

BEVERAGE

Espresso
Americano
Tea black | green | fruit
Milk +50

WINE

White | Red +250

Details from your waiter