



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 except *

FOR IMMUNITY AND HEALTH

Wellness shot Beauty boost	350
grapefruit, collagen, lemon, jerusalem artichoke syrup, acai	
Wellness shot Energy & detox	350
orange, spirulina, green apple, matcha, celery, parsley	
Wellness shot Immunity	350
ginger, lemon, honey	

ON OUR HOMEMADE BREAD

serve on gluten-free sun-dried
tomato bread + 100

👑 Avocado toast	570
stracciatella +350 salmon +570 crab +990	
Toast with red caviar	990
^{new} Sandwich with Tambov ham, parmesan and truffle sauce*	790
Croissant with butter and jam*	390

EGGS

we can prepare any egg dish
without dairy products

Sunny-side up eggs with uzbek tomatoes, olives and tartine	620
Zucchini pancakes with poached egg	520
salmon +570 langoustines +570 crab +990	
👑 Benedict with Tambov ham, porcini mushrooms, and pickled zucchini	820
Shakshuka with feta cheese and Greek yoghurt	850
Egg-white omelette with zucchini and uzbek tomatoes	570
Benedict with salmon and pickled zucchini	950
Scramble with parmesan and truffle	620
Healthy breakfast with green buckwheat, avocado, poached egg and spinach	590
salmon +570 langoustines +570 crab +990	
👑 Scramble with langoustines, avocado and arugula	950
👑 Potato dranik with parmesan mousse*	490
salmon +570 crab +990	
👑 Big green salad	790
salmon +570 langoustines +570 crab +990	

PORRIDGE

🌿 Oatmeal with garden figs, raspberries and almonds	490
organic gluten-free cereal +50	
👑 Rice with coconut milk, ripe mango and kaffir lime ganache	950
spirulina +90	
👑 Greciotto with porcini mushrooms, poached egg and parmesan	850
^{new} Bulgur with king crab, red caviar and crayfish sauce*	1400

COTTAGE CHEESE

^{new} 🌿 Ricotta cake with garden persimmon and coconut mousse*	590
👑 Gluten-free syrniki with wild strawberry confiture and sour cream	790
Gluten-free syrniki with garden cherry confiture and sour cream	720

WE RECOMMEND TO ADD

Poached egg	150
Avocado Parmesan Tambov ham	200
Chicken breast Tomatoes	250
Truffle	300
Stracciatella Porcini mushrooms	350
Red caviar	400
Salmon Langoustines	570
Crab	990
Confiture: garden cherry wild strawberry	160 200



🌿 Figs, persimmons and raspberries from our garden in Sochi

👑 The chef recommends



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

We can cook any dish gluten-free except *

STARTERS

Bread with tomato butter*	290
Crushed olives	470
👑🌿 Chicken pâté with garden figs and cherry jam	520
<small>new</small> Beef tenderloin tartare with truffle and parmesan mousse	950
👑 Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	990
Caesar salad with	
- chicken	790
- langoustines	950
- crab	1550
Half of avocado with langoustines and bisque sauce	750
👑 Big green salad	790
salmon +570 langoustines +570 crab +990	
Salmon tartare with guacamole	1090

SOUPS

Chicken broth with sous vide breast, romaine lettuce and celery root	490
<small>new</small> Pumpkin cream soup with parmesan mousse langoustines +570 crab +990	550
<small>new</small> Tom yum with seafood and jasmine rice	1090
👑 Seafood bouillabaisse	990

STREET FOOD

👑 Shawarma with chicken breast and yogurt sauce*	790
Shawarma with scallops, langoustines and parmesan sauce*	950
<small>new</small> Vegan shawarma with root vegetables*	690
Burger with beef and parmesan mousse*	950
<small>new</small> 🌿👑 Burger with Moroccan octopus, garden fig and cherry caramel*	1850

PASTA

can be cooked with gluten-free pasta

<small>new</small> Tagliatelle Cacio e pepe	820
<small>new</small> Orzo with rabbit and stracciatella	990
<small>new</small> Pappardelle with beef cheeks and spinach sauce	990
👑 Tagliatelle with scallops, cauliflower and truffle	1150
👑 Paccheri with rabbit confit in cherry caramel and parsnip cream	1190
<small>new</small> Tagliatelle with langoustines, tomatoes and olives	1150



MAIN COURSES

Chopped turkey cutlet with green buckwheat, broccoli and porcini mushrooms	890
👑 Halibut with mashed potatoes and porcini mushrooms	1550
Sous vide chicken breast with red quinoa, avocado, broccoli and parmesan sauce	990
Beef cheek with mashed celery root and vegetables	1290
👑 Chicken breast with orzo pasta, porcini mushrooms and truffle cream*	1050
Argentine beef with seasonal vegetables and red wine sauce	1590
👑 Salmon steak with red quinoa, avocado, broccoli and bisque sauce	1890
Duck breast with sweet potato mousse, apples and lingonberry	1090
👑 Beefsteak with porcini mushrooms, mini corn, carrot and bisque sauce	1150
<small>new</small> Scallops with mashed cauliflower, ponzu sauce and bisque	1490
👑 Moroccan octopus with potatoes, bisque sauce and parmesan mousse	2100

BREAKFASTS ALL DAY

Zucchini pancakes with poached egg salmon +570 langoustines +570 crab +990	520
Avocado toast stracciatella +350 salmon +570 crab +990	570
Toast with red caviar	990
Gluten-free syrniki with sour cream and	
- wild strawberry confiture	790
- garden cherry confiture	720