

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 grapefruit, collagen, lemon, jerusalem artichoke syrup, acai	370
Wellness shot Energy & detox orange, spirulina, green apple, matcha, celery, parsley	370
Wellness shot Immunity ginger, lemon, honey	370

EGGS

we can prepare any egg dish
without dairy products

Sunny-side up eggs with uzbek tomatoes, olives and tartine	650
👑 Zucchini pancakes with poached egg* salmon + 590 langoustines + 590 crab + 990	550
Benedict with Tambov ham, morels and pickled zucchini	850
👑 Shakshuka with feta cheese and Greek yoghurt	880
Egg-white omelette with zucchini and uzbek tomatoes	630
👑 Benedict with salmon and pickled zucchini	1050
Scramble with parmesan and truffle	650
Healthy breakfast with green buckwheat, avocado, poached egg and spinach salmon + 590 langoustines + 590 crab + 990	620
👑 Scramble with langoustines, avocado and arugula	990
new 👑 Big breakfast: scramble, avocado, salad mix, uzbek tomatoes, lime cream cheese, multigrain bread salmon + 590 langoustines + 590 crab + 990	1090
Potato dranik with salad mix and sour cream salmon + 590 langoustines + 590 crab + 990	490
👑 Big green salad salmon + 590 langoustines + 590 crab + 990	830



ON OUR HOMEMADE BREAD

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

👑 Avocado toast stracciatella + 370 salmon + 590 crab + 990	570
Toast with red caviar	990
new 👑 Swedish toast with salmon and red caviar	1190
Croissant with butter and confiture* wild strawberries or garden cherries to choose from	390

PORRIDGE

🌿 Oatmeal with garden figs, raspberries and almonds organic gluten-free cereal + 50	490
👑 Rice with coconut milk, ripe mango and kaffir lime ganache spirulina + 90	970
Greciotto with morels, poached egg and parmesan	870

COTTAGE CHEESE AND YOGURT

Ricotta cake with fresh berries and coconut mousse with tarragon*	590
Gluten-free syrniki with sour cream – and garden cherry confiture	750
– and wild strawberry confiture 👑	850
new 👑 Gluten-free syrniki with black raisin, lingonberry confiture and sour cream	790
new Homemade granola with fresh berries and ripe mango Greek or coconut yogurt to choose from	990

WE RECOMMEND TO ADD









Poached egg	150
Avocado Parmesan Tambov ham	220
Chicken breast Uzbek tomatoes	270
Truffle	300
Stracciatella Morels	370
Red caviar	450
Salmon Langoustines	590
Crab	990
Confiture: garden cherry wild strawberry	180 250

🌿 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*	320
	Smashed olives	490
<div><div></div><div></div></div>	Chicken pâté with garden figs and cherry confiture	550
<div><div></div><div></div></div>	Bowl with quinoa, beetroot cream and half of avocado salmon + 590 langoustines + 590 crab + 990	990
	Beef tenderloin tartare with truffle and parmesan mousse	990
<div><div></div></div>	Salad with tuna, potatoes and artichokes	850
	Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	1090
	Caesar salad with	
	– chicken	850
	– langoustines	990
	– crab	1690
<div><div></div><div></div></div>	Garden salad	990
	Half of avocado with langoustines and bisque sauce	850
<div><div></div></div>	Big green salad salmon + 590 langoustines + 590 crab + 990	830
	Salmon tartare with avocado	1290

SOUPS



	Chicken broth with sous vide breast, romaine lettuce and celery root	490
<div><div></div><div></div></div>	Gazpacho from uzbek tomatoes langoustines + 590 crab + 990	570
	Tom yum with seafood and jasmine rice	1290
<div><div></div></div>	Okroshka with beef cheeks on kvass*	590

STREET FOOD

<div><div></div></div>	Shawarma with chicken breast and yogurt sauce*	790
	Shawarma with scallops, langoustines and parmesan sauce*	990
	Burger with beef and cheddar cheese*	970
<div><div></div><div></div></div>	Burger with Moroccan octopus, garden fig and cherry caramel*	1890

PASTA

can be cooked with gluten-free pasta

	Paccheri Cacio e pepe	820
<div><div></div></div>	Orzo with rabbit and stracciatella	990
	Tagliatelle with scallops, cauliflower and truffle	1190
<div><div></div></div>	Tagliatelle with langoustines, tomatoes and olives	1290



MAIN COURSES

	Chopped turkey cutlet with green buckwheat, broccoli and morels	890
	Chicken breast with red quinoa, avocado, broccoli and parmesan sauce	990
<div><div></div></div>	Stewed beef cheek with mashed potato and artichokes	1120
<div><div></div><div></div></div>	Duck breast with carrot-vanilla puree and cherry demiglace	990
	Chicken breast with orzo pasta, morels and truffle cream*	1090
	Argentine beef with seasonal vegetables and red wine sauce	1690
<div><div></div><div></div></div>	Dorado fillet with olives, sun-dried tomatoes and spinach	1850
<div><div></div><div></div></div>	Minced lamb steak with uzbek tomatoes and mint pesto	1390
<div><div></div></div>	Salmon steak with red quinoa, avocado, broccoli and bisque sauce	1990
<div><div></div></div>	Minced beef steak with morels, poached egg and caramel-truffle demiglace	1220
<div><div></div></div>	Moroccan octopus with potatoes, bisque sauce and parmesan mousse	2350

BREAKFASTS ALL DAY

Zucchini pancakes with poached egg*	550
salmon + 590 langoustines + 590 crab + 990	
Avocado toast	570
salmon + 590 langoustines + 590 crab + 990	
Toast with red caviar	990
👑 Swedish toast with salmon and red caviar	1190
Gluten-free syrniki with sour cream	
– and garden cherry confiture	750
– and wild strawberry confiture 👑	850
👑 Gluten-free syrniki with black raisin, lingonberry confiture and sour cream	790