
MENU

OYSTERS

Versailles No. 1	1 pc	99*
Boudeuse No. 4	1 pc	126*
	1 pc	159*
Gillardeau spéciale No. 2	1 pc	194*
White pearl No.1	1 pc	89*
Mediterranean No. 0	1 pc	77*
Mediterranean No. 1	1 pc	78*
Fines de Claire Marennes Oléron No. 3	1 pc	49*
Gorhou spéciale No.4	450/70/40/40	1719
Grilled seafood platter (small) squids, cuttlefish, scallops, mussels, octopus, shrimp 16/20, greens-based garlic sauce		
Grilled seafood platter (big) squids, cuttlefish, scallops, mussels, octopus, shrimp 16/20, shrimp 6/8, greens-based garlic sauce	1000/70/40/40	3529*
Cold seafood platter (small) Mediterranean oyster No.1 - 4pcs, tiger shrimp, mussels, bulots, ceviche with dorado, salmon and tuna, aioli sauce, pepper sauce, wine-onion sauce	750/4 pcs 210/90	1179
Cold seafood platter (big) Mediterranean oyster No.0 - 3 pcs, Mediterranean oyster No.1 - 3 pcs, tiger shrimp, mussels, bulots, ceviche with dorado, salmon and tuna, aioli sauce, pepper sauce, wine-onion sauce	1300/6 pcs/420/90	1939*

ASSORTMENT OF FISH AND SEAFOOD PER WEIGHT

Price per 100 gr

Wild-caught seabass	100	129*
Tuna fillet	100	209*
Turbot flatfish	100	169*
Parrotfish	100	152*
Red snapper	100	159*
Surmullet	100	172*
Dorado 300/400	100	88*
Seabass 300/400	100	88*
Royal sole fish	100	289*
Norwegian salmon fillet	100	139*
Monkeyfish	100	219*
Bulot	100	112*
Baby cuttlefish	100	119*
Baby octopus	100	209*
Baby squid	100	88*
Headless tiger shrimps 16/20	100	139*
Tiger shrimp with heads 6/8	100	309*
Octopus	100	398*
Sea scallop	100	398*

BRUSCHETTA MENU

Bruschetta with wild-caught salmon	90	115
Bruschetta with light-salted salmon and tomatoes	110	115
Bruschetta Tonato - tuna with olives and tomatoes	115	115
Bruschetta with shrimps and remoulade sauce	115	115

COLD STARTERS

Cold appetizer with wild-caught salmon with avocados and croutons	120/45	249
Salmon Tartare with cream cheese, ginger broccoli and orange mustard	180	272
Carpaccio with salmon, Ponzu sauce and parmesan cheese	85	184
Pike caviar with crispy toasts	55/75	395*
"Matias" herring for gourmets	530	332

HOT APPETIZERS

Stone-baked sea scallops with spinach in cheese sauce	180	309
Seafood sauté with caramel sauce	320/40	739
Half-dozen of baked bulots with camembert cheese and croutons	100	242
Bowl of mussels with a choice of tomato or in white wine sauce	830/100	332

SALADS

Olivier salad with salmon and red caviar	200	219
Seafood salad	260	429
Poke salad with salmon and tiger prawns	220	369
Tataki tuna salad	190	252
Crispy shrimps salad with caesar sauce	230r	209
Signature Greek salad	330	179



SOUPS

Zuppa di pesce (thick tomato soup with seafood)	350	234
Dutch soup with mussels	400	179
Light transparent pike perch soup	400	209
Signature Tom Yam soup	400	347

FISH, SEAFOOD AND LOBSTERS

Chile seabass with mussel sauce and teriyaki veggies	110/90/60	917*
Branzino with shrimp sauce on a bed of potato casserole	100/165/30	269
Black cod with muslin parsnip	200	929
Dorado with vegetables and spinach	260/150	339
Tuna tagliata in nori seaweed with mustard flavored sauce with spinach and shiitake mushrooms	220	362
Grilled lobster with bisque sauce	3a 100	399*
Lobster Thermidor with dorado	3a 100	419*

MEATS

Australian Rib Eye steak	100	424*
Lamb ribs	100	432
Foie gras escalope with caramel sauce	70/125/70	489*

PASTA AND RISOTTO

Spaghetti with mussels and basil	350	159
Spaghetti with seafood in cream sauce	360	324
Risotto with tiger prawns and zucchini	330	244
Spaghetti nero with shrimps	390/10	285

SIDE DISHES

Creamy spinach with parmesan cheese	150	74
Wild black rice	150	60
Grilled vegetables with pesto sauce	270	99
Mashed potatoes with parmesan cheese	170	60
Grilled asparagus with mustard flavored cheese sauce	100/50	209

SUSHI, ROLLS

SASHIMI

Salmon	100	219
Eel	100	298
Shrimp	100	221
Tuna	100	249

NIGIRI SUSHI

Salmon	35	59
Shrimp	30	51
Tuna	35	59
Eel	35	69
Sea scallop	35	99

SUSHI GUNKAN

with salmon	35	65
with tuna	35	68
baked with crab 	35	149
baked with eel 	35	69
with tobiko	35	57

ROLLS

Unagi with eel and cream cheese	220	279
Futomaki with eel, scallop, salmon and avocado	260	309
Roll with tiger shrimp	260	180
Roll with fried salmon teriyaki	310	236
Green dragon	210	225
California with salmon	200	219
Philadelphia	280	319
Philadelphia with eel	280	329
No-rice Alaska roll with wild-caught salmon	160/50	319
Chukka salad with peanut sauce	100/30	73

DESSERTS

Ultimate cheesecake made with matcha	140/40/10	149
Chocolate fondant with a scoop of ice cream	115/30/50	139
Crème brûlée	110	79
Beer pie with creme patissiere	145	79
Assorted ice cream and sorbets	50	40
Tiramisu	150	109
Panna Cotta	130/20	109

BAR

WATER

Water UA carb./still	400	59
Rocchetta carb./still	250	59
Borjomi	330	69

LEMONADES

Citrus	250	59
Pear	250	59
Ginger and lemon	250	49

FRESH JUICES

Pineapple	250	198
Orange	250	119
Grapefruit	250	119
Apple	250	85
Carrot	250	65
Celery	250	112

SOFT DRINKS

Pepsi	330	49
7up	500	36
Assorted Sandora juices	250	39
Red Bull	250	69

COFFEE

Espresso	30	49
Ristretto	15	49
Americano	80	49
American with milk	120	55
Latte	200	69
Cappuccino	120	59
Flat White	170	72
Ice coffee with mint and brownie Decaffeinated coffee	230 30	86 49

Assorted Singapore tea TWG

It is the only tea in the world, which belongs to the luxury category. Its leaves are of the highest quality. Special harvesting technologies make this tea truly luxurious.

BLENDED TEA

Eternal summer	400	109
Rooibos with the scent of sweet flowers, summer roses, berries and fruits. Does not contain theanine.		

BLACK TEA

Royal Breakfast	400	109
A blend of high-altitude Ceylon and rich Kenyan black tea		
Alfonso	400	109
Black tea with mango and calendula petals		
Number 12	400	109
The best coffee beans and rich black tea create a unique taste and aroma		

GREEN TEA

Chun Mee	400	109
Green tea with delicate taste and rich aroma		
Sweet France	400	109
Green tea with french chamomile and rose petals		
Jasmine Queen	400	109
Green tea with jasmine flowers		

HOME TEA

Citrus with passionfruit	400	86
freshly-squeezed lemon, freshly-squeezed orange, passionfruit syrup, mint		
Raspberry and currant	400	86
raspberry puree, currant puree, rosemary, sugar syrup		
Ginger	400	86
fresh ginger, honey		

COCKTAILS

Oyster shot Finlandia, tomato juice, freshly-squeezed lime, Worcestershire sauce, Tabasco sauce, black pepper, served with an oyster	50	124
Aperol Spritz Aperol, sparkling wine, freshly-squeezed orange, soda	180	159
Bazilio Finlandia, angostura, freshly-squeezed lime, peach syrup, basil	120	148
Passionfruit Spring Bacardi, freshly-squeezed lemon, freshly-squeezed orange, passionfruit syrup, soda	175	148
Basil Colada Twist Bacardi, Malibu, freshly-squeezed lime, passionfruit syrup, basil	120	148
Whisky Sour Jack Daniels, angostura, freshly-squeezed lemon, sugar syrup	130	148
Venetian Spritz Bombay Sapphire, sparkling wine, elderberry syrup, lime	200	180
The Butterfly Vesper Martini Extra Dry, Blue Moscato, lavender syrup, grapefruit	210	148
Old Fashion Jack Daniel's, angostura, soda, sugar	120	159
Sea-buckthorn Gringo Jose Cuervo, Cointreau, sea buckthorn puree, freshly-squeezed orange, rosemary	160	159

VERMOUTH

Martini Bianco	50	56
Martini Extra Dry	50	56
Martini Gran Lusso	50	90

BITTERS

Jägermeister	50	112
Limoncello	50	96
Becherovka	50	70
Fernet Branca	50	170

GRAPPA

Berta Valdavi	50	219
Libarna gambarotta	50	104

VODKA

First Guild Grand	50	129
First Guild Prestige	50	59
First Guild Povazhna	50	39
Grey Goose	50	149
Finlandia	50	89
Finlandia Cranberry	50	89

WHISKEY

Jack Daniel's	50	149
Jameson	50	139
Glenmorangie 18 Years Old	50	849
Glenmorangie Nectar d'Or	50	369
Glenmorangie Quinta Ruban	50	389
Glenmorangie Lasanta	50	389
Glenmorangie The Original	50	279
Ardbeg 10 Years Old	50	359
Chivas Regal 18 Years Old	50	340
Chivas Regal 12 Years Old	50	209

COGNAC

Hennessy VS	50	210
Hennessy VSOP	50	349
Hennessy XO	50	796
Remy Martin VSOP	50	268

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Bombay Sapphire	50	125
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RUM

Bacardi Superior	50	98
Bacardi Oakheart	50	98
Bacardi 8 anos	50	149
Bacardi Black	50	119

TEQUILA

Jose Cuervo Especial Reposado	50	129
Jose Cuervo Traditional	50	189
Jose Cuervo Especial Silver	50	119

LIQUEUR

Grand Marnier Cordon Rouge	50	169
Baileys the Original	50	149
Malibu	50	99
Amaretto	50	159
Sambuca	50	119

BEER

Draught		
Stella Artois	330/500	49/69
Hoegaarden	330/500	84 / 119
Bottled		
Heineken	330	69
Stella Artois 6/a	500	76
Lefe Blonde	330	99
Lefe Brune	330	99



OYSTER BAR & RESTAURANT