
MENU

OYSTERS

Versailles №1	1 pc	59
Best Gillardeau from Ireland №1	1 pc	159
Royal №1	1 pc	169
Pink Tarbouriech №2	1 pc	209
White pearl №1	1 pc	129
Mediterranean №1	1 pc	49
Fines de Claire №3	1 pc	49
Fines de Claire №1	1 pc	69

SIGNATURE SEAFOOD PLATTERS

Cold small platter (Mediterranean oyster, salmon ceviche, tuna ceviche, seabass ceviche, bulots, mussels, shrimp 30/40)	750	979
Cold big platter (Mediterranean oyster, salmon ceviche, tuna ceviche, seabass ceviche, bulots, mussels, shrimp 30/40)	1300	1879
Hot small platter (mussels, baby squids, baby cuttlefish, scallops, octopus tentacles, king prawn 16/20)	450	1489
Hot big platter (mussels, baby squids, baby cuttlefish, scallops, octopus tentacles, king prawn 6/8)	1000	2959

ASSORTMENT OF FISH, SEAFOOD AND LOBSTERS (per raw weight)

Lobster Chix	100	259
Lobster Select	100	269
Wild-caught Seabass	100	109
Tuna fillet	100	155
Turbot flatfish	100	179
Parrotfish	100	119
Red snapper	100	119
Golden snapper	100	119
Yellowback fusilier	100	119
Ocean sunfish	100	119
Surmullet	100	119
Dorado 300/400	100	79
Seabass 300/400	100	79
Royal lemon sole	100	239
Norwegian salmon fillet	100	159
Bulot	100	119
Baby cuttlefish	100	119
Baby squid	100	99
Tiger shrimp headless 16/20	100	129
Octopus	100	379
Scallops	100	299

COLD STARTERS

Bruschetta with sardines	290	105
Bruschetta with pickled peppers and goat cheese	165	174
Bruschetta with salmon and tomatoes	110	114
Tartar trio (scallop, salmon, tuna, avocado, mango and mango sauce)	110	298
Tuna tartare	115	230
Salmon tartare	115	230
Dorado tartar with guacamole	220	298
Pike caviar with cream and croutons	60	326
Matthias Platter (onion, cherry tomatoes, butter, black bread croutons, country stile fried potatoes, pickles and Matthias herring delicacy)	530	359

HOT APPETIZERS

Seafood sauté in caramel sauce (scallops, octopus, 16/20 shrimp, baby squid and baby cuttlefish)	320	679
Bowl of mussels with a choice of wine, cheese or tomato sauce	830	368
Baked scallops with chili sauce	200	480
Shrimp popcorn	200	326
Crispy squid	160	203

SALADS

Olivier salad with a choice of: <ul style="list-style-type: none">• salmon• shrimp	200	189
Nicoise with tuna	240	249
Warm salad with seafood and yuzu sauce (mixed salad, scallop, squid, cuttlefish, shrimp)	240	419
Greek salad	330	220
Chuka Wakame salad with nut sauce	100	79

SOUPS

Marseille fish soup	350	289
Tom Yam with shrimp and baby squid	350	289
Kefir okroshka with shrimp	350	109
Miso soup with salmon	270	139

FISH AND SEAFOOD

Salmon with green pea mousse and creamy lemon sauce	140	378
Black cod with parsnip mousse	200	870
Dorado with vegetables	380	298
Shrimp croquettes with mashed potatoes	250	338
Octopus with potatoes and salsa verde sauce	310	775
Tuna steak with spinach and apple demiglas	150	482
Pike perch baked with spicy herbs	270	258
Plateau of Black Sea fish	700	1198

MEAT

Rack of a New Zealand lamb	150	790
Ribeye steak	100	305

PASTA AND RISOTTO

Pasta with seafood in Dor Blue sauce	450	495
Risotto with shrimp and zucchini	330	215

SIDE DISHES

Guacamole with tomatoes and cucumber	150	149
Mashed potatoes with truffles	170	129
Grilled asparagus	100	189
Grilled vegetables with pesto sauce	270	89
Creamy rice with spinach	170	99

SUSHI, ROLLS

SASHIMI

Salmon	100	229
Eel	100	289
Shrimp	100	249
Tuna	100	269

NIGIRI SUSHI

Salmon	35	59
Shrimp	35	59
Tuna	35	59
Eel	35	79
Octopus	35	99

SUSHI GUNKAN

Salmon	35	69
Spicy salmon with avocado	35	69
Spice scallops	35	89
Tuna	35	69
Tuna spicy	35	69
Octopus	35	99
Baked eel	35	69

ROLLS WITHOUT RICE

Roll with tuna and dorado (Philadelphia cheese and mixed salad)	150	299
Roll with eel and salmon (cucumber, Philadelphia cheese, Japanese omelette, mixed salad)	150	289
Alaska hot roll (salmon, dorado, cucumber, Philadelphia cheese, Japanese omelette, shiitake mushrooms, green onion)	160	339

ROLLS

Unagi with eel and cream cheese	220	279
Green dragon	210	249
Golden dragon	250	279
California with salmon	200	229
Philadelphia with eel	315	339
Philadelphia with salmon	280	289
Spicy roll with tuna	200	249
Roll baked with lobster	340	580

DESSERTS

Mango and passion-fruit Cheesecake (served with mango sorbet)	150	169
Chocolate fondant (served with vanilla ice cream)	120	129
Carrot cake with Philadelphia cheese and Kuantro	150	149
Napoleon with strawberry sauce	150	119
Drunk cherry (with the addition of cognac)	180	169
Ice cream (vanilla, chocolate, pistachio)	50	49
Sorbet (lemon, mango, wild berry)	50	49

BAR

SOFT DRINKS

Morshinska carb./still	330	59
Acqua Panna still	250	89
Acqua Panna still	750	149
S. Pellegrino carb.	750	149
Borjomi	330	79
Pepsi	330	49
Sprite	250	49
Tonic	250	49
Assorted Sandora juices	250	39

FRESH JUICES

Pineapple	250	198
Orange	250	119
Grapefruit	250	119
Apple	250	89
Pear	250	119
Carrot	250	69

LEMONADE

Citrus	350	69
Pear	350	69
Ginger and lemon	350	69
Mango-passionfruit	250	109

COFFEE

Ristretto	15	49
Espresso	30	49
Doppio	60	69
Americano	80	49
Americano with milk	120	59
Latte	200	69
Cappuccino	120	59
Decaf	30	49
Glace	160	79
Frappe	100	49
Frappe with milk	150	59
Flat White	170	79
Coconut almond milk	50	39
Lactose free milk	50	39

TEA

Erlesener Assamer	400	89
Earl Grey	400	89
Green Bancha	400	89
Jasmine	400	89
Passion of Herbs	400	89
Waldbeere	400	89
Rooibus Vanille	400	89

HOMEMADE TEA

Citrus with passionfruit	400	99
Raspberry-currant	400	99
Ginger	400	99
Sea buckthorn grapefruit	400	99

HOT DRINKS

Mulled wine on red or white wine	250	149
Grog	250	89

COCKTAILS

Amaretto Sour	125	135
Gin Sour	125	165
Old Fashion	120	159
Aperol Spritz	180	159
Whisky Sour	130	148
Mohito	325	128
Negroni	90	189
Boulevardier	90	189

VERMOUTHS

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

BITTERS

Aperol	50	79
Campari	50	89
Jagermeister	50	112
Becherovka	50	79

LIQUEURS

Grand Marnier Cordon Rouge	50	168
Baileys the Original	50	149
Malibu	50	99

GRAPPA

Berta Valdavi	50	219
Libarna gambarotta	50	104

VODKA

Grey Goose	50	149
Absolut Elyx	50	149
Absolut	50	69
Finlandia	50	89
First Guild Grand	50	129

GIN

Bombey Sapphire	50	125
Beefeater	50	125
Monkey 47	50	248

WHISKEY

Chivas Regal 18	50	340
Chivas Regal 12	50	209
Highland Park 12	50	239
Macallan 12	50	239
Glenmorangie The Original	50	239
Monkey Shoulder	50	229
Red Label	50	125
Jack Daniel's	50	125
Jameson	50	125

COGNAK

Hennessy VSOP	50	349
Hennessy VS	50	210
Martell VSOP	50	349
Martell VS	50	210
Remy Martin VSOP	50	268

RUM

Zacapa	50	318
Bacardi Superior	50	98
Bacardi Oakheard	50	108
Bacardi Black	50	118

TEQUILA

Jose Cuervo Espesiale Silver	50	119
Jose Cuervo Espesiale Reposado	50	129
Patron Reposado	50	199

BEER

Draught		
Grimbergen blond	330/500	69/89
Grimbergen blanche	330/500	69/89
Bottled		
Warsteiner n/a	330	89
Grimbergen brun	330	99
Corona Extra	355	75



OYSTER BAR & RESTAURANT