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**MENU**

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## OYSTERS

Versailles №1	1 pcs	75
Best Gillardeau from Ireland №1	1 pcs	199
Royal №1	1 pcs	175
Pink Tarbouriech №2	1 pcs	215
White pearl №1	1 pcs	160
Mediterranean №1	1 pcs	65
Fines de Claire №3	1 pcs	65
Fines de Claire №1	1 pcs	75

## SIGNATURE SEAFOOD PLATTERS

Cold small platter (Mediterranean oyster, salmon ceviche, tuna ceviche, seabass ceviche, bulots, mussels, shrimp 30/40)	750	990
Cold big platter (Mediterranean oyster, salmon ceviche, tuna ceviche, seabass ceviche, bulots, mussels, shrimp 30/40)	1300	1890
Hot small platter (mussels, baby squids, baby cuttlefish, scallops, octopus tentacles, king prawn 16/20)	450	1350
Hot big platter (baby squids, baby cuttlefish, mussels, scallops, octopus tentacles, king prawn 6/8)	1000	2600

## ASSORTMENT OF FISH, SEAFOOD AND LOBSTERS (PER RAW WEIGHT)

Lobster Chix	100	290
Lobster Select	100	320
Wild-caught Seabass	100	150
Tuna fillet	100	170
Turbot flatfish	100	180
Black Sea turbot	100	190
Parrotfish	100	150
Red snapper	100	150
Golden snapper	100	150
Yellowback fusilier	100	150
Ocean sunfish	100	130
Surmullet	100	150
Black Sea surmullet	100	120
Dorado 300/400	100	80
Seabass 300/400	100	80
Royal lemon sole	100	260
Angler fish	100	220
Norwegian salmon fillet	100	160
Bulot	100	125
Baby cuttlefish	100	120
Baby squid	100	130
Tiger shrimp headless 16/20	100	130
Octopus	100	410
Scallops	100	325
Goad goby	100	110
Garfish	100	150

## COLD STARTERS

Bruschetta with sardines	290	130
Bruschetta with pickled peppers and goat cheese	165	175
Bruschetta with salmon and tomatoes	110	125
Bruschetta with tuna spicy	100	145
Tartar trio (scallop, salmon, tuna, avocado, mango and mango sauce)	110	310
Tuna tartare	115	245
Salmon tartare	115	230
Dorado tartar with guacamole	220	295
Beef tartare	220	240
Pike caviar with croutons	60	335
Matthias Platter (onion, cherry tomatoes, butter, black bread croutons, country style fried potatoes, pickles and Matthias herring delicacy)	530	370

## HOT APPETIZERS

Seafood sauté in caramel sauce (scallops, octopus, 16/20 shrimp, baby squid and baby cuttlefish)	320	690
Bowl of mussels with a choice of wine, cheese or tomato sauce	830	385
Baked scallops with chili sauce	200	480
Shrimp popcorn	200	360
Tataki tuna	120/80	285

## SALADS

Olivier salad with a choice of: <ul style="list-style-type: none"><li>• salmon</li><li>• shrimp</li></ul>	200	190
Nicoise with tuna	240	260
Warm salad with seafood and yuzu sauce (mixed salad, scallop, squid, cuttlefish, shrimp)	240	420
Greek salad	330	220
Salad with shrimp and avocado	200	290
Chuka Wakame salad with nut sauce	100	90

## SOUPS

Pumpkin soup with shrimp tempura	220	160
Marseille fish soup	350	310
Finnish fish soup	350	180
Tom Yam with shrimp and baby squid	350	295
Miso soup with salmon	270	140

## FISH AND SEAFOOD

Sea bass with zucchini and mango	250	340
Salmon with green pea mousse and creamy lemon sauce	200	380
Black cod with parsnip mousse	200	870
Dorado with vegetables	380	295
Shrimp croquettes with mashed potatoes	250	340
Asian style octopus	220	710
Tuna steak with spinach and apple demiglas	150	480
Pike perch baked with spicy herbs	270	260

## MEAT

Rack of a New Zealand lamb	100	320
Beef medallions with chanterelles and fennel	140/100/50	390

## PASTA AND RISOTTO

Pasta with seafood	450	495
Pasta with squid in pelati sauce	350	410
Risotto with shrimp and zucchini	330	215

## SIDE DISHES

Quinoa with vegetables	140	160
Guacamole with tomatoes and cucumber	150	150
Mashed potatoes with truffles	170	130
Grilled asparagus	100	210
Grilled vegetables with pesto sauce	270	90
Creamy rice with spinach	170	110

## SUSHI, ROLLS

### SASHIMI

Salmon	100	210
Eel	100	280
Shrimp	100	240
Tuna	100	270

### NIGIRI SUSHI

Salmon	35	60
Shrimp	35	60
Tuna	35	60
Eel	35	80
Octopus	35	115

### GUNKAN SUSHI

Salmon	35	70
Spicy salmon with avocado	35	70
Spice scallops	35	90
Tuna	35	70
Tuna spicy	35	70
Octopus	35	110
Baked eel	35	75

### ROLLS WITHOUT RICE

Roll with tuna and dorado (Philadelphia cheese and mixed salad)	150	310
Roll with eel and salmon (cucumber, Philadelphia cheese, Japanese omelette, mixed salad)	150	290
Alaska hot roll (salmon, dorado, cucumber, Philadelphia cheese, Japanese omelette, shiitake mushrooms, green onion)	250	340

### ROLLS

Rainbow roll	260	280
Roll with shrimp tempura	260	250
Unagi with eel and cream cheese	220	280
Green dragon	210	260
Golden dragon	250	295
California with salmon	200	230
Philadelphia with eel	270	340
Philadelphia with salmon	260	290
Spicy roll with tuna	250	260

## DESSERTS

Mango and passion-fruit Cheesecake (served with mango sorbet)	150	180
Chocolate fondant (served with vanilla ice cream)	120	130
Napoleon with strawberry sauce	150	120
Drunk cherry (with the addition of cognac)	180	175
Creme brulee	150	115
Ice cream (vanilla, chocolate, pistachio)	50	50
Sorbet (lemon, mango, wild berry)	50	50

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# BAR

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## APERITIF AND DIGESTIF

Aperol	50	80
Limoncello Villa Massa	50	100
Becherovka	50	80
Campari	50	85
Martini	50	75
Cointreau	50	95
Jagermeister	50	90
Amaro Montenegro	50	100
Fernet Branca	50	100
Cynar	50	85

## WHISKEY

Highland Park 12 y.o.	50	240
The Macallan 12 y.o.	50	280
Glenmorangie 18 y.o.	50	520
Glenmorangie Nectar D'or 12 y.o.	50	320
Glenmorangie The Original	50	240
Lagavulin 16 y.o.	50	310
Arbeg 10 y.o.	50	260
Chivas Regal 18 y.o.	50	340
Chivas Regal 12 y.o.	50	180
Monkey Shoulder	50	180
Johnnie Walker Red Label	50	115
Jameson	50	115
Jack Daniel's	50	115
Jack Daniel's Single Barrel	50	220
Bulleit Bourbon	50	140

## GIN

Monkey 47	50	200
Bombay Sapphire	50	105

## TEQUILA

Patron Silver	50	240
Patron Reposado	50	280
Jose Cuervo Especial Silver	50	110
Jose Cuervo Especial Reposado	50	110

## RUM

Zacapa 23 y.o.	50	310
Havana Club 7 y.o.	50	125
Bacardi Superior / Black / White	50	90

## COGNAC AND BRANDY

Hennessy VSOP	50	320
Hennessy VS	50	210
Martell VSOP	50	290
Martell VS	50	240
Remy Martin VSOP	50	320
Castarede XO	50	370
Berta Valdavi	50	215
Berta Sant' Antone	50	215
Libarna Gambarotta	50	105
Calvados Christian Drouin XO	50	490
Calvados Christian Drouin Selection	50	220
Calvados Pere Magloire Fine V.S.	50	170

## VODKA

Grey Goose	50	125
Absolut Elyx	50	125
Finlandia	50	90
Staritsky & Levitsky Reserve	50	110
Staritsky & Levitsky Private Cellar	50	270

## DRAUGHT BEER

Grimbergen blond	330	75
Grimbergen blond	550	95
Grimbergen blanche	330	75
Grimbergen blanche	550	95

## BOTTLED BEER

Warsteiner <i>n/a</i>	330	90
Grimbergen double Ambrée	330	95
Ukranian Craft	330	95

## SOFT DRINKS

Morshinska <i>spark./ still</i>	330	60
Acqua Panna <i>still</i>	250	90
Acqua Panna <i>still</i>	750	160
S. Pellegrino <i>carb.</i>	750	160
Borjomi	330	80
Coca Cola	330	50
Sprite	250	50
Tonic	250	65
Apple juice	200	60
Tomato juice	200	60

## FRESH JUICES

Pineapple	250	175
Orange	250	120
Grapefruit	250	120
Apple	250	95
Carrot	250	75
Celery	250	120

## COFFEE

Ristretto/ Espresso/ Americano	15/30/80	45
Doppio	60	65
Cappuccino	200	70
Latte	220	80
Frappe	200	80
Flat White	200	80
Raf	200	70
Cappuccino on a plant milk	200	110
Latte on a plant milk	220	120
Decaf	30	50
Plant milk	50	40
Lactose free milk	50	30

## TEA

Erlesener Assamer	400	90
Earl Grey	400	90
Green Bancha	400	90
Jasmine	400	90
Passion of Herbs	400	90
Waldbeere	400	90
Rooibus Vanille	400	90

## HOMEMADE TEA

Ginger-citrus	400	110
Berry ( <i>sugar free</i> )	400	110
Sea buckthorn-passion fruit	400	110



OYSTER BAR & RESTAURANT