
MENU

OYSTERS

Versailles №1	1 pcs	85
Best Gillardeau from Ireland №1	1 pcs	229
White pearl №1	1 шт	175
Pink Tarbouriech №2	1 pcs	215
Mediterranean №1	1 pcs	75
Fines de Claire №3	1 pcs	65
Fines de Claire №1	1 pcs	80
Black Queen №3	1 шт	140

SIGNATURE SEAFOOD PLATTERS

Cold small platter (Mediterranean oyster, salmon ceviche, tuna ceviche, seabass ceviche, bulots, mussels, shrimp 30/40)	750	1190
Cold big platter (Mediterranean oyster, salmon ceviche, tuna ceviche, seabass ceviche, bulots, mussels, shrimp 30/40)	1300	1690
Hot small platter (mussels, baby squids, baby cuttlefish, scallops, octopus tentacles, king prawn 16/20)	400	1370
Hot big platter (baby squids, baby cuttlefish, mussels, scallops, octopus tentacles, king prawn 6/8)	800	2590

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

Lobster Chix	100	312
Lobster Select	100	358
Wild-caught Seabass	100	166
Tuna fillet	100	170
Turbot flatfish	100	180
Black Sea turbot	100	196
Parrotfish	100	150
Red snapper	100	129
Surmullet	100	168
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	136
Baby cuttlefish	100	130
Baby squid	100	130
Tiger shrimp headless 16/20	100	130
Octopus	100	410
Scallops	100	357
Goad goby	100	110
Garfish	100	150

COLD STARTERS

Assorted cheese (Pecorino Romano, goat cheese with truffles, Dor Blue, olives, nuts, honey)	180/20	237
Bruschetta with sardines	290	177
Bruschetta with pickled peppers and goat cheese	165	175
Bruschetta with salmon and tomatoes	110	125
Bruschetta with tuna spicy	100	164
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	276
Beef tartare	220	217
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	388

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	486
Shrimp popcorn	200	360

SALADS

Olivier salad with a choice of: <ul style="list-style-type: none">• salmon• shrimp	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	296
Chuka Wakame salad with nut sauce	100	90

SOUPS

Pumpkin soup with shrimp tempura	220	160
Marseille fish soup	350	328
Finnish fish soup	350	196
Tom Yam with shrimp and baby squid	350	295
Miso soup with salmon	350	140

FISH AND SEAFOOD

Sea bass with zucchini and mango	250	340
Salmon with green pea mousse and creamy lemon sauce	200	364
Dorado with vegetables	380	295
Shrimp croquettes with mashed potatoes	250	340
Asian style octopus	220	520
Tuna steak with spinach and apple demiglas	150	458
Pike perch baked with spicy herbs	220	260

MEAT

Beef medallions with chanterelles and fennel	140/100/50	390
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PASTA AND RISOTTO

Pasta with seafood	350	327
Pasta with squid in pelati sauce	350	295
Risotto with shrimp and zucchini	330	220

SIDE DISHES

Quinoa with vegetables	140	130
Guacamole with tomatoes and cucumber	150	150
Mashed potatoes with truffles	170	95
Grilled asparagus	100	238
Grilled vegetables with pesto sauce	270	127
Creamy rice with spinach	170	136

SUSHI, ROLLS

SASHIMI

Salmon	100	180
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 spicy	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	270
Alaska hot roll (salmon, dorado, cucumber, Philadelphia cheese, Japanese omelette, shiitake mushrooms, green onion)	250	340

ROLLS

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

DESSERTS

Mango and passion-fruit Cheesecake (served with mango sorbet)	150	190
Chocolate fondant (served with vanilla ice cream)	120	140
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

BAR

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

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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	365
Havana Club 7 y.o.	50	125
Bacardi Superior / Black / White	50	90

COGNAK 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	580
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	500	95
Grimbergen blanche	330	75
Grimbergen blanche	500	95

BOTTLED BEER

Warsteiner <i>n/a</i>	330	90
Grimbergen double Ambrée	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	250	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	50
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