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# *Appetizers*

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<i>Mille-feuille of foie gras, roasted celery and porto jelly with smoked chestnut on top</i>	<i>1400</i>
<i>Three shades of duck with fresh salad leaves mix, walnut and lingonberry dressing</i>	<i>1400</i>
<i>Vegetables symphony on goat cheese mousse with pine nuts sprinkling</i>	<i>1300</i>
<i>Burrata with fresh tomato concasse and olive capsules</i>	<i>1500</i>
<i>Classical beef tartare “La Parisienne” with nori chips</i>	<i>1750</i>
<i>Salmon gravlax with avocado mousse on cucumber pillow with lemon capsules</i>	<i>1700</i>
<i>Spanish-style stuffed baby calamari with romesco sauce</i>	<i>1800</i>
<i>Tartar of crispy vegetables and smoked butterfish in basil marinade with fresh estragon sorbet on top</i>	<i>950</i>
<i>(without butterfish)</i>	<i>850</i>
<i>Oyster №2 “Speciale”</i>	<i>500</i>

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## *Hot appetizers*

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<i>Roasted foie gras and ceps on creme brulee of pumpkin with chestnut foam</i>	<i>1900</i>
<i>Mushroom risotto with ceps and truffle oil</i>	<i>2100</i>
<i>Ravioli with guinea fowl and foie gras mousse and quail confit with grape sauce</i>	<i>1900</i>
<i>Cod brandade with tempura fried prawns</i>	<i>1500</i>
<i>Crab meat tempura with passionfruit marmalade and coconut flavored foam</i>	<i>3200</i>
<i>Crab and shrimp cannelloni with Sabayon sauce</i>	<i>2200</i>
<i>“Forest Fantasy” - mushrooms in fluffy mashed potatoes with chicken liver confit, poached egg and sauce Porto</i>	<i>1500</i>

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## *Soups*

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<i>“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck</i>	<i>1900</i>
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<i>Cream of mushroom soup “Oceanic” with scallop and oyster</i>	1400
<i>Fresh herb soup with escargots</i>	1450
<i>Fish broth with garlic toasts and sauce Rouille</i>	850
<i>Onion soup “Vieux Paris”</i>	900

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## *Fish*

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<i>Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and sauce Rouille</i>	3200
<i>Double Marseille bouillabaisse</i>	5600
<i>Burrida - variety of fish, shrimps, clams and vegetables in white sauce</i>	2900
<i>Squids, shrimps, scallops, poulpe, zucchini and bell pepper a la plancha</i>	2900
<i>Turbot with Sabayon, seaweed mashed potatoes with butterfish and fluffy “Fumé” sauce</i>	3800
<i>Filet of St. Pierre with fennel and mussels sauce</i>	3300
<i>Salt-crusted sea bass, served with vegetables and cream sauce</i>	2900
<i>Sea bass in puff pastry, served with vegetables and cream sauce (*advance order required)</i>	3600

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# Meat

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<i>Entire roasted duck (for 4 persons)</i>	<i>9000</i>
<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie-gras capsule</i>	<i>1850</i>
<i>Tender chicken cooked at a lower temperature with morels, mashed potatoes, and mushroom cream sauce</i>	<i>1900</i>
<i>“Coq au vin”</i>	<i>1900</i>
<i>Navarin of lamb with morels and vegetables</i>	<i>2300</i>
<i>Fillet of venison with lingonberry sauce served with chestnut-celery root puree</i>	<i>2400</i>
<i>Beef fillet with pan-fried potatoes and ceps, sauce Porto</i>	<i>3400</i>
<i>Ribeye steak with potato gratin and pepper sauce</i>	<i>4200</i>

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# Dessert

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<i>Rum baba with berries and creme anglaise</i>	<i>1650</i>
<i>“Amarena” - glossy cherry</i>	<i>850</i>
<i>Bourbon vanilla creme brulee</i>	<i>900</i>
<i>Homemade apple pie “La Colline” with vanilla ice cream</i>	<i>950</i>
<i>Éclair “Royal” filled with caramel and blueberries on top</i>	<i>1000</i>
<i>Nougat glasse with strawberry and red martini sauce</i>	<i>900</i>
<i>Mille-Feuille with berries and raspberry sauce</i>	<i>1100</i>
<i>Chocolate pistachio fondant with an ice cream of your choice</i>	<i>700</i>

## *Choice of ice cream*

<i>Vanilla, pistachio, chocolate, caramel</i>	<i>250</i>
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## *Choice of sorbets*

<i>Red berries, lemon, mango, sea buckthorn, apricot</i>	<i>250</i>
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