

Restaurant

La Colline

Moscow Santorini

Appetizers

<i>Mille-feuille of foie gras, roasted celery and porto jelly with smoked chestnut on top</i>	<i>2900</i>
<i>Japanese sea bream carpaccio with lemon and orange capsules and citrus dressing</i>	<i>3200</i>
<i>Argentine shrimps in crispy kataifi crust on passion fruit sauce and spicy carrot gazpacho</i>	<i>2200</i>
<i>Spanish-style stuffed baby calamari and octopus tartare with romesco sauce</i>	<i>2900</i>
<i>Classical beef tartare “La Parisienne” with nori chips</i>	<i>3500</i>
<i>Vegetables symphony on goat cheese mousse with pine nuts sprinkling</i>	<i>2400</i>
<i>Tartar of crispy vegetables and smoked butterfish in basil marinade with fresh estragon sorbet on top</i>	<i>1900</i>
<i>*Oyster N°2 “Speciale”</i>	<i>1400</i>

*(*advance order required)*

Hot appetizers

<i>Roasted foie gras and ceps on creme brulee of pumpkin with chestnut foam</i>	<i>3400</i>
<i>Mushroom risotto with ceps and truffle oil</i>	<i>2800</i>
<i>Ravioli with guinea fowl and foie gras mousse, quail confit with grape sauce</i>	<i>3100</i>
<i>Scallops with fluffy kohlrabi puree, carrot-apple sauce, crispy chips and pike caviar</i>	<i>2800</i>
<i>Fish and shrimp cannelloni with Sabayon sauce</i>	<i>3200</i>

Dish of the day (ask your waiter)

Soups

<i>“Duo of tastes” – cream soup of pumpkin and chestnut with truffle, foie gras and smoked duck</i>	<i>2700</i>
<i>Fish broth with garlic toasts and sauce Rouille</i>	<i>1300</i>
<i>Onion soup “Vieux Paris”</i>	<i>1600</i>

Fish

<i>Marseille bouillabaisse with different kinds of fish, prawns, mini calamari, croutons and sauce Rouille</i>	<i>5800</i>
<i>Salt-crusted sea bass, served with vegetables and cream sauce</i>	<i>4800</i>
<i>Filet of St. Pierre with fennel and mussels sauce</i>	<i>5200</i>
<i>Turbot with Sabayon, seaweed mashed potatoes with butterfish and fluffy “Fumé” sauce</i>	<i>6200</i>
<i>Squids, shrimps, scallops, poulpe, zucchini and bell pepper a la plancha</i>	<i>4300</i>

Meat

<i>Fillet of venison with lingonberry sauce served with chestnut-celery root puree</i>	<i>4800</i>
<i>Beef fillet with pan-fried potatoes and ceps, sauce Porto</i>	<i>5500</i>
<i>Duck breast on pumpkin and apple mousse with cherry sauce and foie gras capsule</i>	<i>3800</i>
<i>Tender chicken cooked at a lower temperature with morels, mashed potatoes, and mushroom cream sauce</i>	<i>2900</i>
<i>“Coq au vin”</i>	<i>3300</i>
<i>Navarin of lamb with morels and vegetables</i>	<i>3600</i>
<i>*Entire roasted duck (for 4 persons)</i>	<i>14900</i>

*(*advance order required)*

Dessert

<i>Rum baba with Passion fruit sause, cream cheese and raspberry (Rum ortional)</i>	<i>2400</i>
<i>Mousse glace with strawberries, candied orange peel and Martini sause</i>	<i>1500</i>
<i>Éclair “Royal” filled with caramel cream and blueberries on top</i>	<i>1600</i>
<i>Burnt Basque cheesecake with berries and caramel sauce</i>	<i>1600</i>
<i>Homemade apple pie “La Colline” with vanilla ice cream</i>	<i>1800</i>
<i>Bourbon vanilla creme brulee</i>	<i>1500</i>
<i>Chocolate fondant with an ice cream of your choice</i>	<i>1600</i>

Choice of ice cream

<i>Vanilla, pistachio, chocolate, caramel</i>	<i>450</i>
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Choice of sorbets

<i>Red berries, lemon, mango, sea buckthorn, apricot</i>	<i>450</i>
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**Special offer from the Chef*

Appetizers

Tomato tartare with burrata and pompoms
Nordic salad with smoked salmon and shrimp
Octopus salad
Olivier salad with crab and avocado
Niçoise

Hot dishes

Duck à la Louis XV (serves 4)
Kulebyaka stuffed with red fish and rice with visiga
Sea bass in pastry (served with cream sauce and vegetables)
Kamchatka crab with bisque sauce
Octopus plancha
Pigeon with chestnuts and celery
Lamb shoulder with couscous
Roast beef with cream sauce, arugula, and sun-dried tomatoes
Rib eye with pepper sauce and potato gratin

Dessert

Mille-feuille pavlova with raspberries
Mille-feuille with Berries
Pistachio and Raspberry Cheesecake
Flambéed Berries

*(*advance order required)*