

## TARTAR AND CARPACCIO

<b>Sea Scallops</b>	<b>13.00 €</b>
with mango and red chili salsa	
<b>Scottish Salmon</b>	<b>8.70 €</b>
with Terre del' Abbazia olive oil, capers and arugula leaves	
<b>Sea Bass</b>	<b>9.90 €</b>
with tomato salsa and fresh basil	
<b>Bigeye Tuna</b>	<b>9.90 €</b>
with sesame oil, lime peel and mango	
<b>Sea Scallop Carpaccio</b>	<b>9.90 €</b>
with poached egg, oranges, teriyaki and white truffle sauce (1;3;4;14;8)	
<b>Tartar trio</b>	<b>15.00 €</b>
Bigeye tuna with mango and sesame oil;	
South American Shrimp with fresh coriander and lime peel;	
Scottish Salmon with sun-dried tomatoes, quail eggs and crispy rye crumbs	
<b>Mix Carpaccio</b>	<b>13.90 €</b>
Bigeye Tuna with Parmigiano Reggiano cheese and arugula salad,	
Scottish Salmon in lemon-dill oil, Sea Bass with tomatoes and mango (7)	
<b>Bigeye Tuna and Atlantic Salmon Carpaccio</b>	<b>11.70 €</b>
Argentine Shrimp and squid marinated in lemon, lightly salted Matjes herring with cheese cream (3;5;7)	

## STARTERS AND SALADS

<b>Salmon Caviar</b>	<b>15.60 €</b>
with potato pancakes, sour cream and chives (1;3)	
<b>Sturgeon Caviar</b>	<b>79.00 €</b>
with roasted Brio, boiled egg yolk and shallots (1)	
<b>White Sturgeon Caviar</b>	<b>111.00 €</b>
with rye flour pancake, fresh dill and lemon Creme Fresh (1;3;7)	
<b>Chef Salad</b>	<b>19.00 €</b>
with octopus, potatoes, homemade sun-dried tomatoes and sheep cheese Manchego (7)	
<b>First Phalanx of King Crab</b>	<b>33.00 €</b>
with baked pineapple, marinated in dark rum and fresh vanilla, with crab-cognac syrup and pineapple jelly	
<b>Octopus Carpaccio</b>	<b>9.90 €</b>
with semi-dried cherry tomatoes, potatoes and olive oil	
<b>Sea Scallops</b>	<b>14.10 €</b>
with green asparagus, lemon sauce and Parmigiano Reggiano chips (7;14)	
<b>Oysters Baked in Shells</b>	<b>15.50 €</b>
with spinach, Parmigiano Reggiano cheese, truffle oil and Pomodorino sauce (7)	
 <b>Wild Scallop 1 pc. / 2 pcs. / 3 pcs.</b>	<b>8.90 € / 16.00 € / 21.00 €</b>
marinated in fennel and badyan seeds, with tomato chutney and baked peppers	
<b>Cod Fish Cheeks</b>	<b>10.40 €</b>
with smoked scallops, green asparagus, honey and egg whites (1;3;4;7;9)	
<b>Buratta with cooked prawns</b>	<b>11.00 €</b>
orange, baked tomatoes with chili pepper, fresh basil and crispbread (2;5;7;11)	
<b>South American Prawns</b>	<b>9.90 €</b>
with lime Panna Cotta, coconut sauce, fresh passion fruit and cilantro (1;2;3;4;7)	
<b>Curly Salad</b>	<b>8.90 €</b>
with avocado, Jerusalem artichoke, pear and pesto from fresh sorrel	
<b>Rabbit Liver in Calvados Brandy</b>	<b>7.90 €</b>
with apples, cowberry, chili pepper, rye and Parmigiano Reggiano chips and walnuts (3;7;8)	
<b>Escargot Half-Dozen / Dozens</b>	<b>6.00 € / 11.00 €</b>
Burgundy snails baked with garlic-parsley butter	
<b>Escargot with Garlic Half-Dozen / Dozen</b>	<b>6.00 € / 11.00 €</b>
Burgundy snail flesh baked with garlic-parsley butter	

## SOUPS

<b>Canadian Lobster Bisque</b> (1;2;4;7;9)	14.00 €
<b>Home-Made Bouillabaisse with Day Catch</b> (2;4;9;10;14)	10.00 €
<b>Consommé with Duck Breast</b> fennel, sun-dried tomatoes, spinach, snow pea and Trofie Tricolori (1)	9.60 €
<b>Cold Soup with Greenland prawns</b> Greek yoghurt, sorrel, basil and sunflower seeds (2;7;8;11)	5.50 €
<b>Oyster Valoute</b> with smoked eel, bread and Parmigiano Reggiano cheese (1;2;3;7;8;9;11;14)	9.90 €

## PASTA

<b>Taglierini</b> with Vannamei shrimp, sun-dried tomatoes, ginger, fresh basil, Gran Moravia cheese and sesame oil (7)	12.40 €
<b>Papardelle</b> with octopus, small squids, bay scallop and Spanish mussels in wine-cream sauce with Pecorino sheep cheese (2;7;14)	15.30 €
<b>Conchiglioni</b> with fresh Mozzarella cheese, cherry tomatoes, fresh basil and Parmigiano Reggiano cheese (7)	8.90 €
<b>Risotto Rustichella d'abruzzo</b> with grilled South American prawns and Parmigiano Reggiano cheese (1;2;3;7)	10.90 €

## CANADIAN LOBSTERS FROM AQUARIUM

cooking time ~ 25min  
~500g / ~700g

<b>Canadian Lobster</b> (classic) with truffle oil (2)	51.00 € / 69.00 €
<b>Canadian Lobster TERMIDOR</b> with Parmigiano Reggiano cheese, black truffles, Béchamel sauce (1;2;3;7)	54.00 € / 73.00 €
<b>Canadian Lobster</b> (in Normandy style) in Calvados with apples and cream (2;7)	51.00 € / 69.00 €
<b>Canadian Lobster</b> (in Aquitaine style) with cognac sauce, red pepper and Gruyere cheese (2;7)	51.00 € / 69.00 €

## GRILLED SEAFOOD

<b>First Phalanx of King Crab 1 pc.</b>	29.00 €
<b>Argentine Shrimps 100g</b>	6.30 €
<b>Vannamei South American Shrimp 100g</b>	6.00 €
<b>Madagascar Prawns 100g</b>	16.00 €
<b>Senegal Prawns 100g</b>	17.00 €
<b>Turbot whole fish (from 1kg) 100g</b>	6.00 €
<b>Common Dab 100g</b>	4.50 €
<b>Small Squids 100g</b>	3.30 €
<b>Sole 100g</b>	8.70 €
<b>Flounder 100g</b>	2.60 €
<b>Sea Bream 100g</b>	4.00 €
<b>Sea Bass 100g</b>	4.00 €
<b>Mullet Fillet 100g</b>	7.80 €
<b>Japanese Sea Scallop 100g</b>	12.40 €
<b>Arctic Cod Fillet 100g</b>	13.00 €
<b>Turbot Steak or Fillet</b>	27.00 €
<b>Monkfish Fillet</b>	23.00 €
<b>Chilean Sea Bass Fillet</b>	21.00 €
<b>Bigeye Tuna Steak</b>	19.90 €
<b>Scottish Salmon Fillet</b>	15.50 €
<b>Atlantic Halibut Steak</b>	27.00 €
<b>Octopus</b>	25.00 €
<b>Wild Scallop 1 pc.</b>	7.50 €

<b>Parrotfish 100g</b>	5.70 €
<b>Ray Wings whole 100g</b>	6.40 €
<b>Gastronome Seafood Platter</b>	27.00 €
sea scallop, Madagascar shrimp, tuna, octopus	
<b>Sea Bass Baked in Salt</b>	29.00 €
cooking time ~40 min (g)	

### HOT FISH DISHES

<b>Halibut Fillet</b>	29.00 €
baked with nut butter Beurre Noisette, with apple puree and salicornia (1;4;7;9)	
<b>4 Types of Grilled Prawns</b> (Madagascar, Argentina, South America, Bangladesh)	27.00 €
with fresh passion fruit, coconut milk and lime juice sauce, with sweet potato and cedonia puree and sesame oil (1;2;7;9;11)	
<b>Mullet Fillet</b>	25.00 €
with steamed mango, chili pepper, fresh basil, Ratte potatoes, pear puree and Creme Fresh sauce (7)	
<b>Spanish Mussels in Coconut Milk</b>	11.50 €
with fresh chili pepper, coriander and fennel	
<b>Mussels in White Wine Sauce with French Fries</b> (3;7)	11.50 €

### MEAT DISHES

<b>French Duck Fillet</b>	16.50 €
with Mozzarella cheese soufflé, sun-dried tomatoes and potatoes with Boredeaux sauce (1;3;7)	
<b>Australian Beef Fillet</b>	29.00 €
with onion puree, carrot soufflé with wild berries and wine sauce (3;7)	

### SIDE DISHES

<b>Steamed or Grilled Vegetables</b>	4.90 €
<b>Salicornia</b>	6.50 €
cooked in white wine and butter (12)	
<b>Mashed Potatoes</b> (3;7)	3.50 €
<b>Mashed Potatoes with Black Truffles</b> (3;7)	9.00 €
<b>Sweet Potato Fries</b>	6.60 €
with truffle sauce, Indian nuts and almond milk (1;7;8)	
<b>Boiled Young Potatoes</b>	3.90 €
with butter and greens	
<b>Blanched Green or White Asparagus</b>	7.50 €
<b>Mozzarella cheese, Sun-dried Tomato and Potato Soufflé</b>	4.90 €
with Greens (1;3;7)	

### DESSERTS

<b>Marzipan Cake Gastronome</b>	6.50 €
with fresh berries and cranberry sauce (3;5;7;8)	
<b>Seasonal fruit Creme Fresh</b>	6.50 €
with raspberry marmalade and mint sauce (3;5;7)	
<b>Cheese Cake</b>	6.50 €
with passion fruit, mango sauce, fresh raspberries and Sables Bretons biscuits (1;3;7)	
<b>Refreshing Meringue Cake</b>	6.50 €
with caramel and fresh raspberries (3;7;8)	
<b>Lemon Panna Cotta</b>	6.50 €
with vanilla cream, salted caramel, meringue and almond biscuit (1;3;7;8)	
<b>Assorted Sorbet</b>	5.50 €
lime / mango / strawberry / raspberry (7)	
<b>Assorted Ice Cream</b>	5.50 €
vanilla / pistachio / caramel / dark chocolate (7)	

# Gastronome

Restorāns



**Wild fish**  
Indicates that seafood grew and as been caught in a natural environment.



**Label rouge**  
Confirms compliance with the strict standards of the French government for fish farming.



**MSC**  
Guarantees that fishery was carried out environmentally friendly.



**Friend of the Sea**  
Means that fishing was carried out within the limits and using only green methods.

With numbers 1 – 14 are marked allergic components in food. Explanation:  
1 – gluten, 2 – crustacean, 3 – eggs, 4 – fish, 5 – peanuts, 6 – soybeans, 7 – milk, 8 – nuts,  
9 – celery, 10 – mustard, 11 – sesame seeds, 12 – sulfur dioxide and sulfites, 13 – lupine, 14 – mussels