

COLD APPETIZERS

Tuna tartar with traditional accompaniments (quacamole, capers, onions)	17€
Salmon trio (tartar, gravlax, grilled)	15€
Avocado roll with prawns, rucola and truffle dressing	13€
Classic Caesar salad	9€
- with chicken fillet	12€
- with tiger prawns	17€
- with tuna	15€
Beef carpaccio with foie gras, parmesan slices and black truffle vinaigrette	17€
Beef tartar and beef consommé, served with traditional accompaniments	16€
Forest mushroom and chickpea puree with marinated zucchini, caramelized goat cheese, olives and truffle sauce	14€
Crispy duck salad with orange slices, onions and sesame-ginger dressing	12€

HOT APPETIZERS

Seared duck liver with honey - balsamic glazed pearl onions, truffle potato puree	24€
Roast beef bone with garlic-rye toast and cranberries-horseradish sauce	12€
Tequila flamed black mussels in coconut chili sauce (750g)	18€
Snails in garlic – herb butter	14€
Grilled scallops with wok vegetables, carrot puree and ginger sauce	17€
Potato pancakes with gravlax	16€
Forest mushroom juliene	12€

SOUP

Uha - Traditional Russian fish soup (sturgeon, cod fish, salmon)	14€
Crab bisque with crab meat	12€
Soljanka	10€
Asian mushroom soup with noodles	10€

**MAIN COURSES**

Roasted halibut with parsnip puree, beluga lentils and white wine - trout roe sauce	25€
Baked cod fillet with green vegetables, shitake mushrooms and Thai broth	18€
Seared tuna with fried rice, seaweed and pepper puree	18€
Roasted fillet of lamb with potato & olive puree, vegetable ragout and red wine sauce	24€
Chanaki – lamb stew, a classical Georgian dish	16€
Pan - fried wild boar chop with pearl barley orzoto, grilled corn, garlic and red wine - lingonberry sauce	26€
Beef fillet with boletus, fresh market vegetables, duck liver and green pepper sauce	26€
“Hunter`s Pan” deer with mushroom, potatoes, sour cream and cranberry sauce	18€
Beef stroganoff with crispy potaoes	18€
“Grand Palace” Gourmet burger with french fries	18€
Wild mushroom risotto	16€
Classic club sandwich with french fries	15€
Truffle french fries with Grana Podaro cheese	7€

DESSERTS

Classic crème caramel	7€
Fondant Chocolat Tonka with popcorn ice cream and lingonberry sauce	7€
Pumpkin date pie with caramel-nut sauce and black balsam lingonberry ice cream	7€
International and local cheese plate	16€
Homemade sorbet and ice cream	9€
Fresh fruit plate	11€