



CHAMPAGNE

PERRIER-JOUËT

MAISON FONDÉE EN 1811



EXCESSIVE ALCOHOL CONSUMPTION
IS DANGEROUS FOR YOUR HEALTH



STARTERS

BYN

OYSTERS & SEAFOOD

FINE DE CLAIRE FAVIER NO.3, France	for 1 pc	27
SPECIALE DE CLAIRE GILLARDEAU NO.2, France	for 1 pc	60
FINE DE BRETAGNE NO.3, France	for 1 pc	29

All oysters are served with citrus mignonette, rye bread, butter and lemon

SEAFOOD PLATTER ON ICE		550
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Oysters, octopus, king crab, prawns, red caviar

COLD APPETIZERS

SEA BASS CRUDO		47
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Capers, ahi ponzu sauce, lime

RAMIRO PEPPER WITH TUNA TARTARE		42
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Tonnato sauce, ginger, honey, sesame, chili flakes, lemon juice

TUNA TATAKI		31
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Avocado cream, pickled ginger, yakiniku sauce, sesame

BURRATA WITH JAMON		58
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Baku tomatoes, ramiro pepper, basil, olive oil

TARTARE DUO		48
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Salmon, tuna, avocado, marinated egg yolk, ginger dressing

RIBEYE CARPACCIO		55
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Grana padano, steak fries

BEEF TARTARE		35
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Grana padano mousse, quail egg yolk

BRUSCHETTA WITH MORTADELLA		33
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Stracciatella, sun-dried tomatoes, baku tomatoes, kalamata olives, chimichurri, pesto

ANTIPASTI		120
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Dry-aged collection: coppa, basturma, salmon pastrami, dried tuna, danablu, brie, grana padano, mixed olives, sun-dried tomatoes, grissini

BLACK CAVIAR		350
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Pancake, sour cream, lemon

SALADS

STEAK SALAD	55
Baked potatoes, tomatoes, capers, red onion, cilantro, vitello tonnato sauce	
GREEK SALAD	35
Ramiro pepper, cucumber, tomatoes, red onion, feta, capers, kalamata olives, lemon dressing, cilantro	
LARGE GREEN SALAD	47
Burrata, cauliflower, cucumber, edamame, avocado, spinach, asian dressing	
PRAWN SALAD	58
Tomatoes, strawberries, stracciatella, cilantro, sesame, chimichurri, chili aioli	
TUNA & AVOCADO SALAD	49
Tomatoes, cucumber, edamame, asian-style dressing, sesame	
ROASTED VEGETABLE SALAD	33
Feta, ramiro pepper, dried beetroot, zucchini, eggplant, carrots, cherry tomatoes, cilantro, yogurt dressing, chimichurri	

SOUPS

TOMATO SOUP WITH CRAB	40
Squid, tomatoes, sweet pepper, avocado	
HOLODNIK	28
Beetroot, fresh cucumber, radish, egg, baby potatoes, sour cream, kefir, green onions	
GAZPACHO WITH SALMON	30
Cucumber, gherkins, daikon, potatoes, radish, kefir	
CHICKEN SOUP	21
Homemade noodles, egg, oyster mushrooms, cilantro	

PASTA & RISOTTO

TORTIGLIONI WITH BRAISED BEEF	49
Cherry tomatoes, ramiro pepper, zucchini, grana padano, stracciatella, arugula	
SEAFOOD LINGUINE	75
Prawns, octopus, scallops, mussels, cherry tomatoes	
CHICKEN CASARECCE	38
Mushrooms, grana padano	
LEMON RISOTTO WITH PRAWNS	46
Zucchini, grana padano, chimichurri	
CRAB ORZO	85
Tomatoes, stracciatella, bisque	
PAPPARDELLE WITH BURRATA	55
Tomatoes, kalamata olives, pesto, spinach	



GRILL

BYN

SEAFOOD

OCTOPUS	120 g	85
LOBSTER	per 100 g	95
– GRILLED		
– LOBSTER PASTA		
CRAB PHALANGES	per 100 g	70
GRILLED SEAFOOD PLATTER		550
Octopus, salmon, scallops, crab phalanges, king prawns		

MEAT

PRIME RIBEYE	per 100 g	65
STRIPLOIN	per 100 g	65
CHATEAUBRIAND	per 100 g	35
TOMAHAWK	per 100 g	62
MACHETE STEAK	per 100 g	33
LAMB RACK	per 100 g	55

DRY-AGED

RIBEYE 36 DAYS	per 100 g	78
RIBEYE 60 DAYS *	per 100 g	90
T-BONE / PORTERHOUSE 36 DAYS	per 100 g	80
TOMAHAWK 36 DAYS	per 100 g	76

**Limited steaks – please check with your waiter*

SIDE DISHES

Truffle steak fries / Baby potatoes	15
Grilled corn	20
Grilled vegetables / Sweet potato fries	25

SAUCES

Bourbon BBQ / Piri-piri BBQ / Honey mustard BBQ / Pepper sauce / Bisque / Chimichurri	7
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MAIN DISHES	BYN
BRISKET Corn cream, chimichurri, porto sauce	59
FILET MIGNON Baked potatoes, oyster mushrooms, parmesan mousse, porto sauce, spinach	65
SALMON Red caviar, sorrel, sun-dried tomatoes, champagne sauce	68
HONEY GLAZED ASADO Beef tenderloin, pork belly, herb aioli	43
BEEF BURGER Jamon, ramiro pepper, zucchini, eggplant, tomato, feta, steak fries, tomato sauce	55
MISO GLAZED BONE MARROW Chimichurri, rye bread	32
TACO CHICKEN SCHNITZEL Tomatoes, avocado, cilantro, tonkatsu, arugula	42
SEAFOOD TAGINE Tiger prawns, squid, scallops, zucchini, cauliflower, sweet pepper, tomato sauce	68
TIGER PRAWNS WITH HERBS Artisan bread, tomato confit, white wine sauce	47
MURMANSK FLOUNDER Steak fries, garlic buns, celery coleslaw, prawn aioli	50
DRANIKI Sturgeon caviar, salmon caviar, pike caviar, sour cream	220
SEA BASS Romesco sauce, sun-dried tomatoes, capers, artichokes, cherry tomatoes, kalamata olives	70
LAMB SHOULDER Baked potatoes, carrot, onion, porto sauce	290



DESSERTS

BYN

BLACKBERRY TART

27

Chocolate sablé, chocolate pudding, coffee praline, blackberry ganache

CARAMEL BROWNIE WITH DATES

33

Milk chocolate velour, dark rum, salted caramel, caramelized pecan

TIRAMISU

27

Savoiardi, coffee, mascarpone cream, dark chocolate, cocoa

STRAWBERRY MILLE-FEUILLE

30

Puff pastry, diplomat cream, strawberry coulis, strawberry

SEASONAL FRUITS AND BERRIES

75

CHEESE PLATTER

75

Selection of local and continental cheeses, grapes, honey, hazelnuts

ICE CREAM SELECTION

10

HOT DRINKS

ESPRESSO

7

AMERICANO

7

DOUBLE ESPRESSO

12

CAPPUCCINO

9

LATTE

9

RONNEFELDT TEA

12



champagne terrace

**EMBER
VII HEAVEN**

Minsk