



Main menu

Chef Ivan Frolukhin

For company:

Roasted chicken with ceps and
mashed baked vegetables
2900 rub

At your request we can add
black truffle to the dish
1 gr - 100 rub

Harvest Signature Cocktails

Celery Apple	Apple, Celery, Tonic, Soda, Shiso	450
Green Peas Tini	Bergamot, Peas, N/a Wine	450
Sweet Pepper Sour	Cordial Rose, Pepper, N/a Wine, White Egg	450

Juices

Beetroot, black currant, estragon	550
Carrot, cinnamon, orange	490
Rosehip, cowberry, apple	550
Apple, celery, pineapple	550
Cherry, apple, lemon	550
Pumpkin, passion fruit, orange	550
Chokeberry, passion fruit, apple	550
Apple, black currant, ginger	550

Homemade lemonades

Spicy with basil	350
Lavender with rose and grapefruit	350

Let us know, if you have any food allergies.

Only vegetables

Fennel crudo with black truffle	550
Burrata with roasted peppers and ramiro sauce	850
Romaine lettuce with parmesan cream and parsley	550
Tomato salad with olives and zucchini	690
Cauliflower salad with pecan and orange	490
Broccoli pate with pine nuts	490
Dried beetroot with young cheese	550
Baked pumpkin with crumbly curd	550
Homemade bread with butter	250

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Not only vegetables

Salmon sashimi with chili sauce new	890
Dorado with smoked tomatoes	950
Salad with crab, tomatoes and spicy sauce	950
Far Eastern scallop with green onions and capers	950
Fried scallops with foie gras sauce	950
Salad with octopus new	1250
Squid with baked garlic mousse	650
Foie gras terrine with figs	1250

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Only vegetables

Greek pie with feta cheese	650
Jerusalem artichoke with parmesan	550
Halloumi with tomatoes and pesto	790
Cabbage with black truffle	650
Orzo pasta with pumpkin and feta cheese	650
Broccoli gnocchi with hazelnuts and stracciatella	650
Celeriac with sage	550

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Not only vegetables

Ravioli with duck and parmesan	750
Flounder with cauliflower croquette	750
Halibut with basil puree and pak choi cabbage	1250
Crab with morels and mashed potatoes	1250
Duck breast with romaine lettuce and taleggio new	950
Foie gras steak with pumpkin and kale	1550
Chicken thigh with bulgur and chorizo sauce	750
Stewed lamb with spelled and truffle sauce	950
Octopus with polenta and baked tomato new	1550
Eggplant cannelloni with lamb	790

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Soups

Chicken broth with foie gras	590
Soup with white fish and mussels	590
Cream bisque with smoked salmon	650

Desserts

Yogurt mousse with peanuts and cucumber	420
Potato cheesecake with black currant sauce	490
Puff brioche with rum and ice cream	550
Brownie with grapefruit and raspberries	550
Beet millefeuille with dried cherries	550
Coconut cream with raspberry	750
Cauliflower ganache with red currant and black caviar	990

Coffee

Americano	200
Espresso	200
Cappuccino	300

Cocoa

Cocoa with cinnamon	450
Cocoa spicy	450

Tea

Assam / Earl Grey / Sencha / Jasmine / Camomile	450
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Hot drinks

Sea buckthorn with apple	550
Black currant with cowberry	550
Raspberry with eucalyptus	590
Spicy with cherry and cardamom	590
Jasmine with lavender and lemongrass	590
Tangerine with mint	590

Cold drinks

Krasota Water 330 / 700 ml	100 / 150
Zuegg juice 200 ml	250

Beer

Dreamteam Brew, Sport Pilsner 330 ml n/a	420
Dreamteam Brew, Port Pilsner 330 ml	450
Dreamteam Brew, White Nights 330 ml	490
Brew Division, Weissgluck 500 ml	590
Pomme du Nord 375 ml	690

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