



## Main menu

Chef Ivan Frolukhin

## Today's special

### Zucchini flowers with crab

850 r.

### Halibut baked on the bone with tomato salsa

served for 2-3 people in a copper pan with mashed potatoes and lettuce

1900 r.

Let us know, if you have any food allergies.

### Iced juices

|                              |     |
|------------------------------|-----|
| Apple, orange, banana        | 390 |
| Cherry, apple, lemon         | 390 |
| Raspberry, grapefruit, apple | 390 |

### Juices

|                                   |     |
|-----------------------------------|-----|
| Beetroot, black currant, estragon | 350 |
| Carrot, cinnamon, orange          | 350 |
| Rosehip, cowberry, apple          | 350 |
| Pumpkin, passion fruit, orange    | 390 |
| Chokeberry, passion fruit, apple  | 390 |
| Apple, black currant, ginger      | 390 |

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### Only vegetables

|   |     |
|---|-----|
| Potato bun with colored tomatoes                | 450 |
| Quinoa with broccolini and feta cheese          | 450 |
| Romaine lettuce with parmesan cream and parsley | 450 |
| Tomato salad with spinach and cilantro          | 450 |
| Broccoli pate with pine nuts                    | 390 |
| Dried beetroot with young cheese                | 450 |
| Baked pumpkin with crumbly curd                 | 390 |
| Cauliflower with sorrel and yogurt              | 390 |

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### **Not only vegetables**

|   |     |
|---|-----|
| Smoked salmon with radish and sour cream      | 550 |
| Crab and scallop terrine with green asparagus | 950 |
| Salad with crab, tomatoes and spicy sauce     | 890 |
| Fresh salmon with sour cream and dill sauce   | 550 |
| Sea bass in green chili sauce                 | 550 |
| Fried scallops with foie gras sauce           | 790 |
| Squid with kale and cauliflower               | 650 |
| Foie gras terrine with raspberries            | 790 |

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### Only vegetables

|   |     |
|---|-----|
| Cauliflower pie with morels sauce         | 450 |
| Halloumi with green vegetables            | 550 |
| Celeriac terrine                          | 390 |
| Jerusalem artichoke with parmesan         | 550 |
| Egg with ceps and truffle                 | 550 |
| Cabbage with black truffle                | 550 |
| Orzo pasta with asparagus and green onion | 550 |
| Gnocchi with white mushrooms and parmesan | 550 |

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### Not only vegetables

|   |      |
|---|------|
| Ravioli with duck and parmesan              | 750  |
| Codfish with zucchini and basil             | 750  |
| Halibut with spinach and horseradish        | 790  |
| Crab with morels and mashed potatoes        | 1100 |
| Sweetbread with polenta and vanilla         | 550  |
| Duck breast with asparagus and black pepper | 850  |
| Chicken thigh with celery and truffle sauce | 550  |
| Foie gras with pumpkin and sage             | 950  |
| Lamb with chanterelles and mashed potatoes  | 1190 |

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## Soups

|  |     |
|--|-----|
| Chicken soup with tomatoes and spinach | 350 |
| Soup with white fish and mussels       | 490 |
| Cream bisque with smoked salmon        | 490 |

## Desserts

|   |     |
|---|-----|
| Vanilla panna cotta with sorrel and tarragon          | 400 |
| Potato cheesecake with black currant sauce            | 390 |
| Cheese cream with raspberry                           | 550 |
| Coconut sorbet with mango                             | 390 |
| Tart with plum and vanilla ice cream                  | 450 |
| Coconut cream with raspberry                          | 550 |
| Puff brioche with rum and ice cream                   | 450 |
| Cauliflower ganache with red currant and black caviar | 990 |



## Coffee

|            |     |
|------------|-----|
| Americano  | 150 |
| Espresso   | 150 |
| Cappuccino | 250 |

## Tea

|   |     |
|---|-----|
| Assam / Earl Grey / Sencha / Jasmine / Camomile | 350 |
|---|-----|

## Hot drinks

|                             |     |
|-----------------------------|-----|
| Sea buckthorn with apple    | 490 |
| Black currant with cowberry | 490 |
| Grapefruit with cranberry   | 490 |
| Pear with jasmine           | 490 |
| Raspberry with eucalyptus   | 490 |
| Mango with kaffir lime      | 490 |

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### Cold drinks

|  |           |
|--|-----------|
| Krasota Water 330 / 750 мл                           | 100 / 150 |
| Yoga juice 200 ml                                    | 200       |
| Fentimans tonic 125 ml: Classic                      | 250       |
| Fentimans tonic 200 ml: Rhubarb / Grapefruit         | 300       |
| Feel Rebel Kombuch 250 ml: Classic / Lavender        | 320       |
| Fentimans lemonade 275 ml: Rose / Ginger beer / Cola | 350       |

### Beer

|  |     |
|--|-----|
| Dreamteam Brew, Sport Pilsner 330 ml n/a | 320 |
| Dreamteam Brew, Port Pilsner 330 ml      | 330 |
| Dreamteam Brew, White Nights 330 ml      | 350 |
| Dreamream Brew, Summer Garden 330 ml     | 450 |
| Riegele, Alte Weisse 500 ml              | 450 |
| Bayreuther, Hell 500 ml                  | 520 |
| Hofbräu, Munchner Weisse 500 ml          | 550 |
| Bacchus, Framboise 375 ml                | 920 |

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