

Breakfast

until 14:00

Eggs:

Omelet with:	
- tomato	450
- homemade ham	490
- truffle	520
- salmon and cream cheese	590
Shakshuka with Israeli spices	450
Toast with scramble, crab and lime	890

Porridge:

We will be happy to cook porridge for you with water or classic, banana, coconut milk

Rice porridge	360
Oatmeal porridge	360
Quinoa bowl with avocado, crispy chickpeas and aloe sauce	450

Sweet / Dessert

Syrniki with boiled condensed milk ice cream	470
French toast with ice cream and salt caramel	690
Cherry smoothie bowl with chia and fruit under almond and coir	750

Breakfast at Grace's:

Croc-madame	550
Broccoli pate with pine nuts	590
Potato dranik with raspberry-marinated salmon, poached egg and guacamole	690

Big Breakfast

850

scramble, pork sausage, stone potato, backed
tomato, beans in tomato sauce, pickled cucumber



Starters

Mild-cured selection	450
Classic hummus	450
Bruschetta with homemade cheese and tomatoes	550
Bruschetta with cod liver and quick pickled cucumber	650
Bruschetta with crab, red caviar and guacamole	1190
Turkey liver pate with sea buckthorn gel	550
Baked eggplant with tomatoes concasse, pesto and chechil cream	590
Forshmak of mildly cured salmon and Olyutorskaya herring	620
Scallop crudo with kumquat and pike caviar	720
Vitello Tonnato	790
Salmon ceviche with avocado, salmon caviar and mango	890
Tuna tartare with strawberry and Prosecco sorbet	950
Beef tartare with black truffle	990
Italian plate (chorizo sausage, milano salami, parma ham, brie cheese, gorgonzola, grana padano, grilled artichokes, capers, sun-dried tomatoes, gigante olives, grissini)	1490

Fried potatoes with mushrooms and pike caviar	450
Squash and spinach fritters with red caviar and guacamole	850
Homemade pie with beef cheeks, shrimps and truffle sauce	850
Peking cabbage leaves stuffed with crayfish necks and pike caviar	890
Miso shrimps with edamame puree and stracciatella	920
Crab with baked pumpkin in sea buckthorn sauce and stracciatella	990



Salads



- ✓ Vegetable salad with Georgian spices and walnuts **490**
Salad with crispy chicken and peanuts **590**
- ✓ Big green salad with avocado **850**
Salad with mini squid, avocado and mung **890**
Olivier with king crab and poached egg **950**
Salad with seafood, strawberries and mango **950**
- ♥ Crispy eggplant with stracciatella, tomatoes and roast beef **990**

Soups



- Chicken broth with potato gnocchi **450**
- ✓ Pumpkin cream soup with coconut milk **490**
Borsch with lard and homemade pampushki **690**
Soup with stewed lamb, chickpeas and baked tomato **850**
Finnish fish soup with red caviar **920**
French fish soup with seafood and tomato napoli **950**

Main


✓	Cauliflower steak in curry sauce	590
	Spelt with scallop under baked pear mousse	790
	Game dumplings with soaked cranberries	820
✓	Crispy chicken with vegetable gratin	850
	Cutlet of three types of meat with mashed root vegetables and dried carrots	870
	Cod with steamed spinach and broccoli in coconut sauce	890
	Duck breast with celery root puree and raspberries	950
	Trout steak with young peas	1190
	Branzino with baked tomatoes and artichokes	1190
	Marbled brisket with truffle puree	1250
	Octopus with potato mousse and tomato concasse	1590



Pasta & risotto

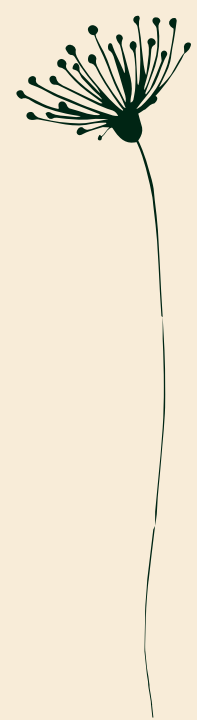
✓	Casarecce cacio e pepe	590
	Spaghetti with stracciatella and pesto	750
	Pappardelle with black alpine truffle	790
	Ptitim with shrimps and squid	890
	Spaghetti with seafood	950
✓	Risotto with porcini mushrooms and Pecorino Romano	690
	Risotto with beef tartare	920

Grill




Argentine shrimps	100g	690
Chateaubriand Steak	100g	990
Rib-eye steak	100g	1190
Lamb loin	100g	1190

Sides



Baked baby potatoes	250
Truffle puree	350
Grilled/steamed vegetables	650
Grilled/steamed asparagus	950



Bread with whipped butter	250
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Desserts

Ice cream /
sorbet in assortment *100g* **220**

Basque cheesecake with
stracciatella and season fruit **450**

Brownie with chocolate
ganache and pecan **490**

Honey cake with boiled
condensed milk mousse **550**

Pistachio and lemongrass
mousse with mango sorbet
and lychee **550**

Signature Pavlova with
blackcurrant sorbet **590**

if you have an allergy or intolerance to any food,
please inform the waiter

