



SIGNATURE DESSERTS

	VARIETY OF BONBONS1100
	truffle caramel, red orange marmalade	
	white chocolate-raspberry, gingerbread ganache, yuzu marshmallow	
NEW	COCONUT	1500
	coconut sorbet, lemongrass ganache, peruvian mint,	
	lime, grapefruit, lemon gel	
	BORODINSKY BREAD	1600
	rye bread mousse, hibiscus tea gel, dried cranberries,	
	salt elder, beurre noisette and cumin ice cream	
NEW	PARFAIT	1800
	kumquat, apple, grapefruit, fennel ganache, lemon gel	
NEW	PINEAPPLE	1600
	ice cream pineapple, lemon pepper, lemon marmalade, marshmallows,	
	lemon ganache	
	PAVLOVA	2100
	raspberry coulis, light meringue, fresh raspberries,	
	lime cream, lemon gel	
NEW	PEAR.	1900
	chocolate sponge cake, walnut praline, honey pear ice cream,	
	milk chocolate cream, candy tree	
	WHITE ROSE	1900
	lychee, lime gel, yoghurt snow,	
	juniper meringue, lychee sorbet	

ICE CREAM AND SORBET

SORBET1 scoop / 500
ICE CREAM1 scoop / 500

ARTEST

these are laconic dishes in a recognizable
performance by our team. The familiar
magic of taste, based on working with a
premium product

STARTERS

NEW	MINI ROMANO	1200
	smoked pepper, dried tomatoes, lemon confit, almonds, fennel	
	TUNA	2200
	tuna in spices, sun-dried tomatoes, shiso, capers, olives	
NEW	SCALLOP	3500
	chicory, leek, cream sauce	
NEW	HAMACHI	2900
	tomato tamari, smoked elderberry, fennel blossom, rice balls	
	DUCK TARTARE1700
	horseradish, parmesan, shiso, champignons	
	TROUT.	2400
	mashed peas, cheese bechamel, red caviar	
	BEEF.	2200
	Argentine beef, select mushrooms, iwasi sauce	
	TURKEY PATE	1500
	plum, cranberry, chocolate sauce, brioche	
NEW	SEA BASS TARTARE	2600
	artichoke paste, kohlrabi, lime, cucumber	
	SQUIDS	2100
	stuffed baby squids, tomatoes, broccoli, leche de tigre	

ADDITIONALLY

OLIVES	150 g. / 1100
SUN-DRIED TOMATOES.	50 g. / 800
BAKED PEPPERS.60 g / 800
CHEESE PLATE4500

MAIN COURSE

NEW	HALIBUT	4200
	watercress salad, turnip, creamy mussel sauce	
NEW	COALFISH.	2700
	mini romano with salsa, creamy sauce with andaliman pepper	
	OCTOPUS	3700
	pepper sauce, potatoes	
	CRAB PHALANX	4700
	potato cream, tuna flakes, morel sauce	
	RABBIT	2700
	ptitim, green peas, sous-vide rabbit, rabbit garum sauce	
	POTATO LASAGNA WITH OCTOPUS.	2900
	octopus stew, tomato sauce, mozzarella, lime bechamel	
NEW	ONGLET STEAK	3800
	demiglas-based pepper sauce, mini pak choi, kenyan beans,	
	DUCK	3100
	duck fillet, blended wine sauce,	
	pumpkin and root artichoke puree, celery in tangerine vinegar	
NEW	QUAIL	3500
	quail, chicken ju sauce, kale, jerusalem artichoke puree	
	FILLET MIGNON	4900
	mashed parsnip, truffle demiglas	

SIDE DISHES

FRENCH PUREE	900
GREEN VEGETABLES WITH CHEESE SAUCE AND BASIL CREAM	1400
WHEAT PORRIDGE WITH MUSHROOMS	900
CREAMY PTITIMS WITH TRUFFLE.	1400