

RESERVE

RESTAURANT

BREAKFAST

9:00-14:00

SANDWICHES

Avocado toast	32 ₮
Poached egg, avocado, smoked trout, cucumber	
Caviar toast	28 ₮
Red caviar, cucumber, egg butter, hokkaido milk bread	
Croissant Sandwich	25 ₮
Scrambled eggs, bacon, maple syrup	
Croque Madame	38 ₮
Ham, Zegaani cheese, Cheddar, Parmesan, truffle sauce, fried egg	
Club Sandwich	30 ₮
Chicken, bacon, Brie, egg, tomatoes, truffle potato chips	

GREEN

Breakfast Salad	24 ₮
With seasonal vegetables, fruits and caramelized nuts	

MORNING GRAINS

Granola and Homemade Matsoni	28 ₮
Fruit, berries, matsoni and honey	
Buckwheat	35 ₮
Mushrooms, truffle, goat cheese	

EGGS AND MORE

Eggs Benedict	38 ₮
Hollandaise, toasted brioche, smoked trout, red caviar	
Farmhouse Classic Morning	38 ₮
Farm fried eggs, homemade sausages, tomato salsa, tortilla, avocado	
Cheese & Mushroom Omelette	30 ₮
Farm eggs, artisanal cheese, champignons, oyster mushrooms and green salad	
Trout Crêpes	32 ₮
Seared trout, spinach and carrot pancakes, cream cheese, sun-dried tomatoes	

SWEET

Saperavi Croissant	12 ₮
With apricot jam	
Cottage Cheese Pancakes	22 ₮
Berries, jam, sour cream	
Frozen Fruit and Berry Smoothie	25 ₮
Fruit, berries, caramelized buckwheat	
Cheesecake	28 ₮
Ice cream, salted caramel	
Napoleon	22 ₮
Classic cake, made with custard and seasonal berries	

DRINKS

BEVERAGES

Water	4 ₮
Sparkling Water	5 ₮
Homemade Lemonade	15 ₮
Ginger Shot	10 ₮

TEA

Saperavi Tea · Georgia · Zegaani	12 ₮
Green · Georgia · Imereti	15 ₮
Green · with Jasmine · China · Sichuan	15 ₮
Black · Georgia · Imereti	15 ₮
Earl Gray · with Bergamot · France	15 ₮

COFFEE

Espresso	10 ₮
Americano	12 ₮
Cappuccino	14 ₮
Cappuccino · with alternative milk	18 ₮
Flat White	14 ₮
Latte	16 ₮
Cocoa Drink	14 ₮

SPARKLING WINE

Cinzano - Prosecco	110 ₮
Italy · Veneto · 0.75	
Brut Dargent - Brut Rose	60 ₮
France · Jura · 0.375	

Dishes marked with this symbol include ingredients from our Saguleti farm, grown naturally and sourced locally

RESERVE

RESTAURANT

TASTING MENU

COLORS OF GEORGIA

საქართველოს ფერები

Lobio and Shkmeruli Beans, corn pastry, chicken	220 ₮
Chakapuli Veal, plums, tarragon	
Trout in Kindzmaria Cilantro sauce, green vegetables	
Imeretian Adjika Beans, pork, crispy lavash	
Megrelian Kharcho Beef stew, walnuts, ghomi	
Adjarian Khachapuri Sulguni cheese, quail egg	
Satsivi Chicken, walnut sauce, chvishtari	
Churchkhela Saperavi, gozinaki, pumpkin	
+ Wine tasting set of 7 wines	108 ₮
+ Wine tasting set of 3 wines	51 ₮

SCANDINAVIAN MENU

Smörgåsbord Skagen shrimps & gravlax Herring gubbröra Beetroot & horseradish Hasselback potato & red caviar Trout tartar & rye bread Pork belly & cranberry jam Roastbeef smørrebrød	180 ₮
Cod Scallop, caviar sauce, cod liver, topinambur, Jansson's potato gratin	
Duck Juniper honey, root vegetables, lingonberry sauce	
Skyr Parfait Nordic berries, barley waffle	
+ Wine tasting set of 4 wines	70 ₮

LENTEN MENU

Tartelettes Beetroot, lobio	190 €
Green Salad Mixed greens, avocado, nuts	
Dim Sum Vegetable dumplings	
Adjika Beans, crispy lavash	
Risotto Smoked tomato, vegetables, basil	
Linguine Mushrooms, pine nuts, truffle	
Kharcho Vegetables, walnuts, ghomti	
Churchkhela Saperavi, gozinaki, berries	

STARTERS

Trout Tartare & beetroot, smoked trout & skagen shrimp toast, mini burger	38 €
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Carpaccio Beef tenderloin, hazelnuts, truffle, rucola, parmesan	39 €
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Pork BBQ Pork belly, pulled pork, Korean slaw	32 €
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Dim Sum Vegetable dumplings, spring roll, samosa	34 €
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SALADS

Shrimp Salad Shrimp tempura, soba noodles, sunomono cucumbers	34 €
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Duck Salad Duck leg, 5-spiced pumpkin, beetroot, pickled plum	36 €
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Green Salad Mixed greens, avocado, caramelized nuts, fruits, berries	24 €
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Chicken Salad Smoked chicken, cole slaw, pecorino, citrus	30 €
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Signature Fusion Cuisine by Chef Tomi Rissanen
Gastronomic project - Chateau Zegaani • Farm ingredients - Saguleti

PRIMI	Seafood Soup Crab tortellini, fish, shrimps, tomato bruschetta	54 €
	Risotto Smoked tomato, seabass, halibut, trout, shrimp, scallop	52 €
	Homemade Tagliatelle	
	Chicken alfredo, blue cheese, walnuts	38 €
	Trout, lemon cream, red caviar	38 €
	Mushrooms, truffle, pine nuts	38 €
MAIN COURSES	Trout Grilled trout, tom kha sauce, shrimp dumplings	58 €
	Black Cod Almonds, brown butter, black cod tempura, topinambur, farro	74 €
	Mushrooms Mushroom tatin, pelmeni, enoki tempura, grilled portobello, mushroom bolognese	46 €
	Veal Veal carré, kotlet à la Wallenberg, spinach, mushrooms, potato puree	69 €
	Burger Black angus beef, truffle, pickles, French fries	48 €
	Pork Milanese Breaded pork chop, curry bearnaise, plums + pork rib, teriyaki bbq	56 €
DESSERT	Semifreddo Chocolate, coffee, amaretto	24 €
	Honey Cake Brown butter gelato, Greek yogurt	28 €
	Cheesecake Berries, pear, cinnamon ice cream	32 €
	Homemade Ice Creams & Sorbets	11 €

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