

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	

TASTING MENU

COLORS OF GEORGIA

საქართველოს ფერები

Lobio and Shkmeruli Beans, corn pastry, chicken	220 ₾
Chakapuli Veal, plums, tarragon	
Trout in Kindzmari 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	
+ <i>Wine tasting set of 7 wines</i>	108 ₾
+ <i>Wine tasting set of 3 wines</i>	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	
+ <i>Wine tasting set of 4 wines</i>	70 ₾

LENTEN MENU


Tartelettes	190 €
Beetroot, lobio	
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, ghomi	
Churchkhela	
Saperavi, gozinaki, berries	


STARTERS

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

SALADS

Shrimp Salad	34 €
Shrimp tempura, soba noodles, sunomono cucumbers	
Duck Salad	36 €
Duck leg, 5-spiced pumpkin, beetroot, pickled plum	
Green Salad	24 €
Mixed greens, avocado, caramelized nuts, fruits, berries	
Chicken Salad	30 €
Smoked chicken, cole slaw, pecorino, citrus	

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

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