

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

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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	180 ₮
Skagen shrimps & gravlax	
Herring gubbröra	
Beetroot & horseradish	
Hasselback potato & red caviar	
Trout tartar & rye bread	
Pork belly & cranberry jam	
Roastbeef smørrebrød	
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 ₮

RESERVE

RESTAURANT

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	
Chicken alfredo, blue cheese, walnuts	38 ₣
 Trout, lemon cream, red caviar	38 ₣
Mushrooms, truffle, pine nuts	38 ₣

MAIN COURSES

 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 €
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	

DESSERT

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 €

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