

Oysters

Happy Hours

12:00 - 17:00 New Zealand oysters just 135 RUB each

Casablanca	190	Belon	350
New Zealland	230	Kumamoto	350
Royal	240	Black Pearl	380
Fine de Claire	260	White Pearl	390
Khasanskaya	280	Deliziose	410
Imperial	280	Konbuno Mori	410
Tongyeong	330	Akasaki	460
Osaki	330	Gillardeau	470
Sima	330	Tarbouriech	490

To go with an individual oyster

35 rub	Grapefruit gel
	Lime gel
	Orange gel
	Wasabi root
	Sweet chili gel
	Sesame seeds Ume
	Marinated red caviar
	Coconut cream
	Mango-mint mash
	Passion fruit fleash
Cucumber-tarragon mash	
Soy sauce in a capsule	

50 rub	Yuzu sauce in a capsule
	Shiso sauce in a capsule
	Tabasco in a capsule

To go with a dozen oysters

Wine vinegar	75
Coconut cream	80
Mango-mint mash	90
Wasabi root	120
Passion fruit flesh	150
Toasted ciabatta	75
Toasted black bread	75

Starters

Oyster with mango and tabasco sause	430
Oyster tartare with tomato, avocado and pesto sause	390
Bruschetta trio octopus / salmon / tuna	510
Tuna tartare with avocado and wasabi cream sause	520
Salmon tartare with spicy avocado	590
Pike caviar in three marinades with ciabatta toasts	680
Salad with herby and eel mousse with mixed lettuce, avocado and fresh cucumber	670
Shef's Special «Nicoise» with baked potatoes, poached egg and cream sauce	690
Scallop carpaccio	680

A dozen oysters

Lure №1

A dozen of mixed oysters with lemon, sause and slices of toasted ciabatta

2250 p

Lure №2

A dozen of different flavoured oysters and slices of toasted ciabatta

2950 p

Lure №3

A dozen of French oysters with wine vinegar, shallots and toast

4500 p

Main courses

Oyster baked with Pecorino cheese with truffle sauce and basil	490
Bouillabaisse with fish and other seafood	710
Mussels in prawn consomme with celery, leek, coconut milk and slices of toasted ciabatta	690
Grouper in sweet chill with potato cream and truffle	700
Grilled octopus with stewed potatoes pak-choi salad and cheese cream	890
Scallop baked on a cushion of spinach with pine nuts	840

RAW per 100 g

Red king crab (phalanges) — boiled in vegetable stock — baked with thermidor sauce	650
Mirugai in sesame oil and Yuzu juice	650
Anadara sashimi	370
Scallop with Pan Asian sauce	390
Botan Shrimp with lemon and sauce	430
Sea urchin with Pan Asian sauce and quail egg yolk	430
Surf clam in Asian marinade	370
	350

All prices are in roubles. This menu was created for promotional purposes. Ask manager about exact weight and nutritional valve.

ООО «Dai Dyuzhinu» 9 Tretiya Ulitsa Yamskogo Polya Street, Building 1, phone: +7 (967) 011-88-11

Drinks and desserts

Black Water Cosmos	170	Juice PAGO	210
Ferrarelle water	170	Cherry	
Tea ALTHAUSE	150	Apple	
		Tomato	
Black «English Breakfast»			
Green «Sancha»			
Fruit «Forest Berries»		Coffee	
Herbal «Rooibos strawberries in cream»		Americano	240
Dessert «MOTIKO»	350	Cream 30g	35
Beer		Sider	
Weihenstephan Helles 0,5 светлое фильтрованное	390	Cornish Orchards Gold Cider 0,5 Яблоко	540
Weihenstephan Hefeweizen 0,5 светлое нефилтрованное	390		
Weihenstephan Dunkel 0,5 темное	390	Coca-Cola	
Kulmbacher Alkoholfrei 0,5 Б/А	390	0,33 л	150

Wine List

Игристое / Sparkling

	Ла Вида аль Камп Кава Брют La Vida al Camp Cava Brut	600
	Брюммель Блан де Блан Брют Brummell Blanc de Blancs Brut	2000
	Терре ди Марка Просекко ДОК Тревизо Био Экстра Драй Terre di Marca Prosecco DOC Treviso Bio Extra Dry	3000
	Шампань Лансон Блэк Лейбл Брют Champagne Lanson Black Label Brut	7400

Белые / White

	Ле Гран Нуар Совиньон Блан 2017 Le Grand Noir Sauvignon Blanc 2017	390
	Домен де ла Гренодьер Мюскаде Севр э Мэн Сюр Ли 2017 Domaine de la Grenaudiere Muscadet Sevre et Maine Sur Lie 2017	420
	Пикпуль де Пине АОП 2017 Picpoul de Pinet AOP 2017	450
	Кокур 2015 Kokur 2015	1950
	Грюнер Вельтлинер Классик 2017 Gruener Veltliner Klassik 2017	2500
	Кьянтари Шардоне Терре Сичилиане 2016 Chiantari Chardonnay Terre Siciliane 2016	2790
	Кло Жубер Мюскаде Севр э Мен Сюр Ли 2012 Clos Joubert Muscadet Sevre et Maine sur Lie 2012	2990
	Пфедферер 2018 Pfefferer 2018	3450
	Ла Мариморена Альбариньо Собре Лиас 2017 La Marimorena Albarino Sobre Lias 2017	3700
	Совиньон Блан Эстейт Виньярдс 2018 Sauvignon Blanc Estate Vineyards 2018	3900
	Шифер Рислинг 2014 Schiefer Riesling 2014	4800
	Пунгль Пино Гриджо Зюдтироль Альто Адидже 2013 Punggl Pinot Grigio Sudtirol Alto Adige 2013	4900
	Шабли Вьей Винь Домен Жорж 2015 Chablis Vieilles Vignes Domaine George 2015	4300

Розовые / Rose

	Ле Ромен Сансер Розе 2015 Cles Romains Sanscerre Rose 2015	4300
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Саке / Sake

	Саке Има Ойстерс 300мл Sake Ima Oysters 300ml	2400
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