

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	490
Chukka salad with peanut sause	430
Tuna tartare with avocado and wasabi cream sause	490
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 sause	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 sause and basil	490
Bouillabaisse with fish and other seafood	690
Mussels in prawn consomme with celery, leek, coconut milk and slices of toasted ciabatta	680
Grouper in sweet chill with potato cream and truffle	670
Grilled octopus with stewed potatoes pak-choi salad and cheese cream	830
Scallop baked on a cushion of spinach with pine nuts	810

RAW per 100 g

Red king crab (phalanges) — boiled in vegetable stock — baked with thermidor sause	650
Mirugai in sesame oil and Yuzu juice	650
Anadara sashimi	370
Scallop with Pan Asian sause	390
Botan Shrimp with lemon and sause	430
Sea urchin with Pan Asian sause and quail egg yolk	370
Surf clam in Asian marinade	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		Cider	
Weihenstephan Helles 0,5 light, filtered	370	Cornish Orchards	540
Weihenstephan Hefeweizen 0,5 light, cloudy	370	Gold Cider 0,5	
Weihenstephan Dunkel 0,5 dark	370	Apple	
Kulmbacher Alkoholfrei 0,5 non-alcoholic	330		
	350		

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
	Просекко Супериоре ди Конельяно Вальдоббьядене Prosecco Superiore di Conegliano Valdobbiadene	3000
	Шампань Вёв Фурни Кюве Блан де Блан Брют Премьер Крю Champagne Veuve Fourny Cuvee Blanc de Blanc Brut Premier Cru	7200

Белые / White

	Ле Каво де Винь Мюскаде 2016 Les Caveau Des Vignes Muscadet 2016	370
	Шато Ле Ра Бержерак 2015 Chateau Le Raz Bergerac 2015	390
	Винер Грюнер Вельтлинер 2016 Wiener Gruner Veltliner 2016	490
	Балтазар Ресс Рислинг 2016 Balthasar Ress Riesling 2016	560
	Кокур 2015 Kokur 2015	1950
	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
	Годеваль Вальдеоррас 2016 Godeval Valdeorras 2016	3990
	Зарате Альбариньо Риас-Байшас 2016 Zarate Albarino Rias Baixas 2016	3700
	Шифер Рислинг 2015 Schiefer Riesling 2015	3900
	Хика Гетариако Тхаколина 2016 Hika Getariako Txakolina 2016	3750
	Шабли Вьей Винь Домен Жорж 2015 Chablis Vieilles Vignes Domaine George 2015	4900

Розовые / Rose

	Ле Ромен Сансер Розе 2015 Cles Romains Sanscerre Rose 2015	4300
--	--	------

Красные / Red

	Чедро Кьянти Руфина 2014 Cedro Chianti Rufina 2014	2990
	Тюф Сомюр Шампиньи 2014 Tuffe Saumur Champigny 2014	3800