

## *classical appetizer*

caesar, romaine leaves, croutons, parmesan  
anchovy, bacon (170g) 730

## *your choice of salad accompaniment*

grilled chicken breast (100g) 360

grilled tiger shrimp (100g) 630

## *signature dish*

kamchatka crab bruschetta, avocado  
spring onions, baked tomato (230g) 1980

## *oyster & caviar*

freshly shucked oyster, shallot & pepper  
mignonette (per pcs) 540

salmon roe\* (50g / 100g) 1560 / 2600

astrakhan sturgeon "osietra" caviar\* 17800 / 34500  
russia (50g / 125g)

\* roe are served with sour cream, chives, lemon, russian blinis and butter

for our exclusive sushi and sashimi selection  
please ask your server

## *botanical inspired appetizer*

beet salad with spinach, goat cheese, *goji berries*, arugula 890  
lemon honey dressing, cashew nuts (170g)

vegan power bowl, quinoa, spinach, avocado, tomato 990  
*raisins*, lemon vinaigrette \* (160g)

tuna tiradito, orange, corn, *hazelnut*, apple 1300  
radish, passion fruit sauce (230g)

buratta cheese, sweet potato, *pomegranate*, pumpkin seeds 1450  
basil, micro greens (210g)

seared scallops, pancetta, carrots, orange, *coriander* oil 1360  
microgreens (180g)

asian infused beef tartar ginger, coriander, lemongrass 1290  
ponzu sauce, *yuzu* gel (190g)

\* fits vegetarian requirement

## *soup*

- traditional russian *beetroot* borsch, beef, garlic brioche 770  
sour cream (280g)
- botanical seafood chowder, corn, potatoes 1200  
vegetables, *tarragon* (300g)

## *botanical inspired main course*

- tamari* roasted butternut squash, sunflower, corn 1250  
radicchio, horseradish \* (220g)
- veal osso bucco, *sage*, green orzo pasta 1590  
gremolata sauce (530g)
- duck breast, lavender, *cauliflower*, burned onions 1720  
mushrooms (230g)
- monkfish, zucchini, *paprika*, spinach, cous cous 1840  
romesco sauce, almonds (230g)
- crispy tiger prawns, croquette, *avocado*, crispy garlic 2080  
grapefruit nage, wasabi mayonnaise (300g)
- botanical risotto, butterfly *pea leaves* 1250  
octopus, micro herbs (240g)

\* fits vegetarian requirement

## *from the grill*

light wet cured *rose hip* tuna loin steak\* (160g) 1980

*chamomile* infused salmon loin\* (160g) 2090

beef tenderloin\* (220g) 3200

beef ribeye\* (350g) 3200

\* including one side dish and one sauce of your choice

*your choice of side dish* (120g) 470

rice with vegetables

french fries

mashed potatoes

sweet potato fries

seasonal mushrooms with parsley

avocado, cucumber, greens and sesame

*your choice of sauce* (50ml)

green pepper sauce

marinara sauce

beurre blanc

red wine jus

spicy walnut sauce

kale pesto

## *botanical inspired dessert*

seasonal cut fruit platter (300g) 830

dark chocolate mousse, *red pepper* orange sorbet 550  
walnut nougatine (140g)

*lemon grass* panna cotta, anis flavored 500  
plum compote (130g)

*banana* caramel slice, crispy feuilletine 570  
chocolate ice cream (120g)

white chocolate ginger mousse, *sea-buckthorn* jelly 600  
flourless cacao biscuit (130g)

*pumpkin* cheese cake, confit pumpkin 710  
caramelized pecan nut ice cream (140g)

*apple* spice cake, walnuts, poached vanilla apple\* (140g) 550

classic tiramisu (130gr) 720

international cheese selection, honey 1350  
chutney, walnuts (220g)

\* fits vegetarian requirement

## *Organic wines* (750ml)

### *sparkling wine*

francois chidaine petillant brut, vouvray, loire, france 8500

### *white wine*

2015 gewürztraminer, domaine bott-geyl, alsace, france 9600

2016 arneis blange, ceretto, piedmont, Italy 8300

2015 verdicchio dei castelli di jesi, umani ronchi  
marche, Italy 4400

### *rose wine*

2016 bandol moulin des costes rosé, bunan  
provence, france 9000

### *orange wine*

2007 gravner bianco breg, venezia giulia, Italy 19000

### *red wine*

2011 flaccianello, sangiovese, fontodi, tuscan, Italy 30000

2011 vina sastre roble, hermanos sastre  
ribera del duero, spain 4200

2010 pinot noir ried fabian, weingut hans igler  
burgenland, Austria 11000

## *biodynamic wines* (750ml)

### *sparkling wine*

2016 anarchia costituzionale, vigneti massa 9800  
piedmont, italy

### *white wine*

2011 pinot gris grand cru moenchberg, kreydenweiss 13000  
alsace, france

2015 clos de la coulée de serrant, nicolas joly 22000  
loire, france

2015 grüner veltliner hefeabzug, nikolaihof 11500  
wachau, austria

### *red wine*

2014 pinot noir, pavel chvets 16900  
chernaya river valley, russia

2000 château pontet canet, 5ème grand cru 47000  
pauillac, france

### *natural red wine*

2014 chai moi, jolly ferriol 9500  
côtes du roussillon villages, france

## *create your own gin & tonic*

### *gin* (45ml)

beefeater	950
bombay sapphire	1050
gin mare	1470
gordon's	800
hendricks	1200
monkey 47	1580
purple gin	1200
tanqueray ten	1260
the botanist	1600

### *herbal liqueur* (45ml)

chartreuse verte, france	800
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### *botanical tonics* (125ml)

light tonic water	300
tonic water	300
herbal tonic water	300
pink grapefruit tonic water	300

*non alcoholic cocktails* (150ml)

giza fruit garden 590  
mango, pineapple, passion fruit, fresh rosemary, rosemary syrup

*wellness shots* (60 ml) 200

pure ginger

pure lemon

citrus refresher  
orange, grapefruit, lemon, ginger

energy booster  
pomegranate, beetroot, basil

botanical shot  
cucumber, celery, estragon

*fresh juice* (220ml)

orange, grapefruit, apple, carrot, celery 650

pineapple 950

mango, pomegranate, strawberry 1690/1890

*home made beverage* (220ml)

rosehip 420

*healing tea selection* (250ml) 620

*chamomile*

high source of antioxidants, calm the nervous system

*thyme*

boosts memory, increase concentration

*ginger*

promotes weight loss, stimulates cerebral circulation

*fresh mint*

helps to control blood cholesterol, deal with headache

*fruit garden*

blend of hibiscus flowers, orange peels and rosehip, acts as antidepressant agent

*sea-buckthorn*

soothes skin and improves sight

*foxberry*

awakens your appetite and cheer you up

signature *matcha* cappuccino (150ml) 470

signature *matcha* latte (200ml) 470