

Truffle Season Menu

Truffle has a distinctive aroma and taste.

*Considered as the diamond of the culinary world,
this gourmet ingredient enriches the flavor of any dish.*

*Indulge in a selection of adorable dishes, brought to you by
Executive Chef, Daniele Gialluisi.*

<i>veal tartare</i>	2100
hand cut raw beef, egg yolk sauce, baguette croutons, black truffle (210g)	
<i>gabrielle salad</i>	1650
mandarin, grapefruit, black currant, jasmine & orange blossom essence, shavings of foie gras, almond praline with cinnamon and mace, shaved truffle (330g)	
<i>tagliolino classico</i>	1850
tagliolini pasta, white truffle butter, parmesan cheese cream, black truffle (230)	
<i>truffle miso soup</i>	1350
mushrooms, vegetable, bok choy, black truffle (580g)	

*prices are quoted in rubles and include taxes and other charges
please inform your server of any food allergies or dietary restrictions*

<i>burger royal</i>	1950
patty burger, foie grass, salad, mustard sauce, tomato, black truffle (470g)	
<i>t-bone steak</i>	3950
truffle mashed potato, wild spinach, black truffle (770g)	
<i>extra portion of black truffle</i> (1g)	350
<i>extra portion of white truffle</i> (1g)	1100
 <i>dessert «black truffle»</i>	 750
black and white chocolate mousse, hazelnuts ice cream (210g)	
 <i>truffle season cocktails</i>	
<i>like truffle, like bamboo</i>	950
sherry valdespino fino, martini extra dry, white porto (60ml)	
<i>truffle rum fashioned</i>	1100
truffle havana rum 7y.o., cherry brandy, parmesan (60 ml)	
<i>rhubarb cloud</i>	900
gin befeater, liqueur rhubarb (85ml)	

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