

TWINS GARDEN

VEGETABLES

TASTING MENU

Water
Seeds
Seedling
Flowers
Garlic
Squash
Onion
Carrot
Bean
Beetroot
Potato
Mushrooms
Eggplant
Tomato
Corn
Peelings

WINE PAIRING

Fennel
Artichoke
Dandelion
Parsley
Chanterelles
Tomato
Beetroot
Black truffle
Morels
Birch bolete
Ceps
Carrot
Parsnip
Vinegar

15 000P

REDISCOVER RUSSIA

TASTING MENU

Sakhalin

Rostov-on-Don

Novgorod Oblast

Kuril Islands

Astrakhan

Kaluga

Moscow

Far East

Arkhangelsk Oblast

Kalmykia

Murmansk

Altai

10 000₽

WINE PAIRING (TRAVEL TO THE REGIONS OF RUSSIA) **6 000₽**

VEGETABLES AND CHEESES

Snacks

"BURRATA" Burrata with porcini mushrooms and feijoa	830
"GARDEN" Salad of morning farm vegetables	560
"EGGPLANT" Eggplant fried in kvass with tomatoes and seaweed	670
"PUMPKIN" Pumpkin soup with sea urchin caviar	610

Mains

"TOMATOES" Baked in salt tomatoes with smoked grapes and ricotta cheese	570
"POTATO SELECTION" 4 types of selection potatoes with red caviar and celery lard	550
"CABBAGE" Different types of cabbage baked in oven with green pickled peaches and truffle sauce	650
"SEASONAL MUSHROOMS" Mushrooms with ptitim baked in Russian oven with onion sauce	710
"BAKED VEGETABLES" Baked vegetables in Romesco sauce	780

FISH

Snacks

"SCALLOP"	910
Scallop tartare with black caviar and horseradish sauce	
"RAPANA"	620
Fried Black Sea rapanas with porcini mushrooms and cauliflower	
"CRAB"	980
Salad with Kamchatka crab, tomatoes and hemp seed chips	
"CRAB SOUP"	650
Crab soup with smoked tomatoes and basil oil	

MAINS

"FAR EASTERN SQUID"	550
Fried Far Eastern squid with spicy tomatoes	
"PRAWNS"	1200
Far Eastern prawn «Vareniki» with stracciatella, tangerine and crab sauce	
"FAR EASTERN WHELK"	1200
Far Eastern whelk with apple roll and grapes	
"KAMCHATKA CRAB"	2400
Kamchatka crab with cabbage baked in Russian oven and pickled green tomatoes	
"ZANDER"	990
Zander fillet with zucchini, tomatoes and grape leaves kebab	
"COD"	1200
Far Eastern black cod with wheat, apple sauce and baked in seaweed citrus	
"CRAYFISH"	1800
Grilled crayfish with vegetable rolls and tomato broth	

MEAT

Snacks

"BASHKIR GOOSE" Bashkir dried goose with bread and adjika	850
"PÂTÉ" Chicken and goose liver pâté in blackcurrant and blackberry glaze	640
"BULL" Beef tenderloin tartare and buns with parmesan cream	810
"DUCK" Duck salad with spicy eggplant and baked plum	650
"ELK SOUP" Concentrated porcini and orange-cap boletus broth with baked elk and sour cream	580

MAINS

"QUAIL" Quail with baked on coffee carrot and sea buckthorn	970
"CHICKEN" Chicken with porcini mushrooms, corn and physalis	1200
"RACK OF LAMB" Fried lamb with pear and baked in seaweed potato	2100
"GOATLING" Oven-baked goatling with vegetables and black garlic sauce	1600
"BEEF" Beef tenderloin with potato millefeuille and black truffle	2400

DESSERTS

"PUMPKIN" Pumpkin mousse with coffee ganache and tangerine sauce	450
"BIRCH " Airy buckwheat cream with caramel, porcini mushroom ice cream and birch vinegar	450
"YELLOW TOMATO" White chocolate/ yellow tomato/ pistachios	520
"HONEY CAKE" Honey cake with persimmon and Abkhaz lemon snow	500
"BERRIES" Vegan berry and chocolate dessert with black currant sorbet	550
"OUR CHEESES"	1830

