

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

12 000₽

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

VEGETABLES

Snacks

"GARDEN" **720**
Salad of morning farm vegetables

"EGGPLANT" **730**
Eggplant fried in kvass with tomatoes
and seaweed

"ASPARAGUS" **650**
Asparagus soup with fried morels and strawberries

Mains

"TOMATOES" **710**
Baked in salt tomatoes with smoked grapes
and ricotta cheese

"POTATO SELECTION" **620**
4 types of selection potatoes with red caviar
and celery lard

"CABBAGE" **650**
Different types of cabbage baked in oven
with green pickled peaches and truffle sauce

"MUSHROOMS" **890**
Mushrooms with pitim baked in Russian oven
with onion sauce

"BAKED VEGETABLES" **780**
Baked vegetables in Romesco sauce

FISH

Snacks

"SEA URCHIN" Sea urchin pate with citrus and shiso leaves	980
"RAPANA" Fried Black Sea rapanas with porcini mushrooms and cauliflower	670
"SQUID AND BEANS" Squid and 3D printed bean «squid» with white asparagus and black caviar	1200
"CRAB SOUP" Crab soup with smoked tomatoes and basil oil	690

MAINS

"PRAWNS" Far Eastern prawn «Vareniki» with strawberries, green peas and trout caviar	1300
"FAR EASTERN WHELK" Far Eastern whelk with apple roll and grapes	1200
"KAMCHATKA CRAB" Kamchatka crab with cabbage baked in Russian oven and pickled green tomatoes	2400
"ZANDER" Zander fillet with zucchini, tomatoes and grape leaves kebab	1100
"COD" Far Eastern black cod with wheat, apple sauce and baked in seaweed citrus	1300
"CRAYFISH" Grilled crayfish with vegetable rolls and tomato broth	2300

MEAT

Snacks

"PÂTÉ" Chicken and goose liver pâté in blackcurrant and blackberry glaze	690
"BULL" Beef tenderloin tartare and buns with parmesan cream	890
"DUCK" Duck salad with spicy eggplant and baked plum	670

MAINS

"QUAIL" Quail with baked on coffee carrot and physalis	970
"CHICKEN" Oven baked chicken with morels and foie gras sauce	1300
"GOATLING" Baked goatling with vegetables and black garlic sauce	1800
"BEEF" Beef tenderloin with potato millefeuille and black truffle	2400

DESSERTS

"YOUNG CHEESE" Young cheese with herbs and strawberries	600
"BIRCH" Airy buckwheat cream with caramel, porcini mushroom ice cream and birch vinegar	450
"YELLOW TOMATO" White chocolate/ yellow tomato/ pistachios	550
"BERRIES" Vegan berry and chocolate dessert with black currant sorbet	600
"OUR CHEESES"	2100

