

TWINS GARDEN

VEGETABLES

TASTING MENU

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

WINE PAIRING

Fennel
Jerusalem 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

"SUMMER VEGETABLES" **650**
Tomato consommé with wild strawberries
and vegetables baked in the solar oven

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 the oven
with green pickled peaches and truffle sauce

"CHANTERELLES" **720**
Fried chanterelles with green beans
and baked apricots

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

FISH

Snacks

"SEA URCHIN" Sea urchin pâté with citrus and shiso leaves	980
"NELMA" Marinated nelma with strawberries and seedling sauce	1100
"SQUID AND BEANS" Squid and 3D printed bean «squid» with white asparagus and black caviar	1200
"CRAB SOUP" Kamchatka crab soup with smoked tomatoes	690

MAINS

"PRAWNS" Far Eastern prawn "Vareniki" with wild strawberries, green peas and trout caviar	1400
"FAR EASTERN WHELK" Far Eastern whelk with apple roll and cherries	1200
"KAMCHATKA CRAB" Kamchatka crab with fried chanterelles, blackcurrant and zucchini flowers	2600
"ZANDER" Zander fillet with zucchini, tomatoes and grape leaves kebab	1200
"COD" Far Eastern black cod with tomatoes and gooseberry baked in seaweed	1300
"CRAYFISH" Grilled crayfish with vegetable rolls and tomato broth	2300

MEAT

Snacks

"PÂTÉ" Chicken and goose liver pâté in blackcurrant and mulberry glaze	690
"BULL" Beef tenderloin tartare with smoked cherries and buns with parmesan cream	980
"GOOSE" Goose salad with spicy eggplant and baked plums	670

MAINS

"QUAIL" Quail with baked on coffee carrot and physalis	970
"CHICKEN" Oven baked chicken with chanterelles and nectarine	1400
"GOATLING" Baked goatling with vegetables and black garlic sauce	1800
"BEEF" Beef tenderloin with potato millefeuille and summer black truffle	2400
«DUCK» Duck breast with stuffed pepper and cherries	1600

DESSERTS

"YOUNG CHEESE" Young cheese with herbs and wild strawberries	650
"BIRCH" Airy buckwheat cream with caramel, cep ice cream and birch vinegar	550
"YELLOW TOMATO" White chocolate/ yellow tomato/ pistachios	600
"CHERRIES" Cherries and pistachios	620
"OUR CHEESES"	2100

