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REDISCOVER RUSSIA

TASTING MENU

Astrakhan
Rostov-on-Don
Novgorod region
Kuril Islands
Armavir
Yaroslavl region
Moscow
Far East
Arkhangelsk region
Kalmykia
Murmansk
Altai

15 000₽

WINE PAIRING

TRAVEL TO THE RUSSIA **6 000₽**

ROUND-THE-WORLD TRIP **10 000₽**

150 YEARS AGO **15 000₽**

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

15 000₽

TWINS SIGNATURE

DINNER MENU

Kamchatka crab, covered with citrus jelly
✓
Baked celery root
with green apple and black truffle
✓
Sea urchin pâté with citrus and shiso leaves
or
Eggplant fried in kvass with tomatoes,
seaweed and hemp seeds sauce
✓
Far Eastern prawn "Vareniki"
with zucchini and trout caviar
or
Squid and 3D-printed bean "squid"
with cauliflower and black caviar
✓
Kamchatka crab with porcini mushrooms
and pickled green tomatoes
or
Quail with carrot baked
on coffee and physalis
✓
Baked goatling with vegetables
and black garlic sauce
or
Beef tenderloin with potato millefeuille
and black truffle
✓
Tangerine with fir
✓
Feijoa with white chocolate and shiso leaves
or
Warm brioche with persimmon,
camembert and black truffle wine
✓
Sweets
7000₽

WINE PAIRING **5000₽**

BEST RUSSIAN CHEESE COLLECTION 100g **1000₽**

*We serve degustation menu Vegetables for all of the guests at the table only

We serve Dinner menu after 18:00

IF YOU HAVE ANY ALLERGIES OR FOOD RESTRICTIONS, PLEASE, LET US KNOW