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REDISCOVER RUSSIA

TASTING MENU

Murmansk region

Vologda region

Armavir

Vladivostok

Novgorod region

South of Russia

Far East

Astrakhan

Voronezh region

Farm

Siberia

19 000₽

WINE PAIRING

TRAVEL TO THE RUSSIA **8 000₽**

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

Carrot

Parsnip

Vinegar

15 000₽

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

RUSSIAN OSSETRA CAVIAR "TWINS GARDEN" 125 g **15000₽**

TWINS SIGNATURE

DINNER MENU

Far East prawn and fresh herbs



Morels with spinach and goat cheese



Nelma with crunchy wild strawberry
and cucumber sauce

or

Warm scallop
with asparagus and seaweed



Grilled crayfish with vegetable rolls
and tomato consommé

or

Morels with potatoes
baked in Russian oven and sour cream



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

Halibut with baked bell pepper and wild strawberry



Strawberry with tomato



Spring

or

Nut cake with cilantro sorbet



Sweets

8500₽

WINE PAIRING **7000₽**

*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