

## AMUSE BOUCHE **NEW**

### Rice basket

Murmansk salmon with red caviar	900
Far Eastern scallop with avocado and ponzu sauce	950
Pike caviar with soft cheese and ice cucumber	700
Pink shrimp with fresh berries and citrus ponzu <b>NEW</b>	650

## STARTERS

Salted milk mushrooms with sour cream and onions	1450
Spanish jamon Iberico	2500
Burrata with pink tomatoes and pesto sauce	1150
Assorted olives La Bella Di CERIGNOLA	1200
Tête de Moine cheese with fresh berries, freeze-dried strawberries and nuts*	1800
Japanese Wagyu beef carpaccio with sun-dried tomatoes, arugula and parmesan	2500
Baltic sprat with milk mushroom tartare <b>NEW</b>	950
Mini gyoza with crab and tom yum sauce <b>NEW</b>	950
Tempura eggplant with goat cheese	1050
Foie gras with sea buckthorn sauce and fresh berries	1350
Octopus tentacles with asparagus, mashed potatoes and citrus sauce	2150

## CRUDO

Scallop ceviche with Tiger Milk sauce <b>NEW</b>	2100
Oyster and scallop tartare with red caviar	1950
Murmansk salmon tartare with avocado and sea grapes <b>NEW</b>	1450
Tuna tartare with ice cucumber and citrus sauce <b>NEW</b>	1650
Deep sea shrimp tartare with raspberries and mango sorbet <b>NEW</b>	2200

## SALADS

French green salad	750
Salad with pink shrimp, arugula and fresh berries <b>NEW</b>	2200
Olivier salad with crab and red caviar	1800
Salad with charred salmon, green salad leaves and goat cheese <b>NEW</b>	1500
Salad with Kamchatka crab and strawberries	2100
Salad Niçoise with poached egg	1600
Salad with octopus, avocado and green salad leaves	1900
Salad with roast beef, jamon, pear, green salad leaves	1400



## CAVIAR

Black caviar Sterlet	50 g	21000
Black caviar Osetr	50 g	21000
Red caviar	100 g	2900
Pike caviar	100 g	3600

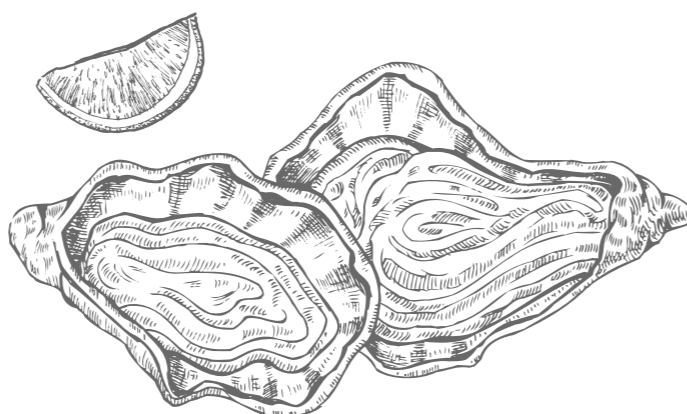
All caviar is served with zucchini potato pancakes, chopped egg, sour cream and green onions.

## FRESH SEA

Any oyster from our aquarium	1 pcs	950
Set of 6 oysters <b>your choice</b>		5100
Set of 12 oysters <b>your choice</b>		10200

Sea urchin	1 pcs	700
Kamchatka crab	1 kg	25000
Rosenberg shrimp	100 g	1100
Shrimp Carabineros	100 g	3500
Far Eastern scallop		2500

Seafood Plateau <b>for two</b>		17000
sashimi: tuna, Far Eastern scallop, Murmansk salmon, 4 sea urchins, 4 oysters, deep sea shrimp Carabineros, Rosenberg shrimp		



\* Show serving of food

## SOUP

Creamy pumpkin soup with mascarpone and peach	650
Cauliflower soup with crab and pink shrimp <b>NEW</b>	1500
Forest porcini mushroom soup with pearl barley <b>NEW</b>	800
Homemade borscht with veal cheeks and assorted lard	1100
Country pea soup with smoked meats	750
Consommé from Baltic pike perch, Murmansk salmon and blue halibut	1450

## PASTA **NEW**

Pasta of your choice: spaghetti or fettuccine  
Sauce of your choice: cream or tomato

Pasta with seafood	2100
Pasta with salmon and spinach	2600
Pasta alla Carbonara	1200
Spaghetti Bolognese	1400

## GRILL

### MEAT

Burger "Hoffmann" with 100% beef cutlet	1500
A5 Wagyu beef / Japan 和牛	100 g 9500
Wagyu Picanha steak / Argentina	100 g 3500
Wagyu Striploin steak / Argentina	100 g 5600
Wagyu flank steak / Argentina	100 g 2500
Grain-Fed Beef Ribeye Steak / Argentina	100 g 2200
Grain-Fed Beef tenderloin / Argentina	100 g 2100
Rack of lamb / Karachay-Cherkessia	100 g 1800

### FISH

Murmansk salmon	100 g 2000
Yellowfin tuna	100 g 1800
Marlin	100 g 1600

### SAUCES / 150 rub

Peppery   Tomato   Blue cheese
Parmesan   Truffle

## MAIN COURSE

### FISH

Baltic pike perch with tom yam sauce and broccoli <b>NEW</b>	1450
Salmon with nero pasta, red caviar, asparagus and spinach	2400
Sea bass cheeks with Kenyan beans and spinach sauce <b>NEW</b>	2100
Steamed halibut with broccoli and Parmesan-tuna mousse	2200

### MEAT

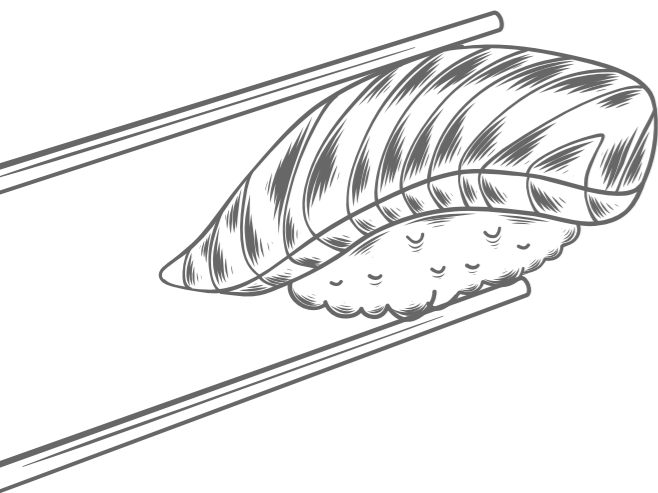
Duck breast with pumpkin puree and carrots	1550
Veal cheek with puree and truffle sauce	1550
Beef flatte with leaves green salads, fresh tomatoes and pepper sauce <b>NEW</b>	3200
Beef stroganoff with porcini mushroom sauce and mashed potatoes <b>NEW</b>	2750
Veal tails with lingonberry sauce <b>NEW</b>	2100

## GARNISHES

Baked mashed potatoes with truffle and parmesan	550
Asparagus sautéed in butter with white wine	1300
Fried potatoes with porcini mushrooms	900
Steamed / grilled vegetables	550

## DESSERTS

Cheesecake with lime-basil sorbet	650
Mousse dessert "Mojito"	650
Eclair 3.0	650
Anna Pavlova with sea buckthorn cream	650
Mango dessert with vegetarian brownie / <b>vegan</b>	650
Creme Brulee Applause*	1050
Honey cake with sour cream ice cream	550
Mochi with strawberries	1 pcs 650
Author's ice cream / sorbet	1 pcs 150
Handmade sweets stuffed / truffle	1 pcs 150
Macaron	1 pcs 150



## PANASIAN

### Hand rolls

With salmon	800
With Kamchatka crab	1100
With red caviar <b>NEW</b>	800
With eel <b>NEW</b>	600

### Rolls

Philadelphia with Murmansk salmon, cream cheese and sea grapes	1650
Black California with crab	1400
Roll with scallop and red caviar	2150
Roll with charred salmon and peach	1650

### Sashimi

Bigeye tuna	1450
Far Eastern scallop	2100
Murmansk salmon	1500

### Startes

Chuka salad with nut sauce	650
Crispy eggplant in sweet chili sauce	900
Beaten cucumbers with beef	900

### Soups

Tom Yum with shrimp	1800
Tom Yum with salmon	1900
Kuay Tiao with duck, rice noodles and mushrooms shimeji <b>NEW</b>	900

### Hot dishes

Peking duck with Hoisin sauce, peach and wheat tortillas	1650
Tiger shrimp in crispy tempura with wasabi sauce	1400
Salmon with Aojiso sauce, leaves salad, arugula and mushrooms shimeji <b>NEW</b>	1950
Duck Bao bun <b>NEW</b>	3 pcs 1200

## SOFT DRINKS

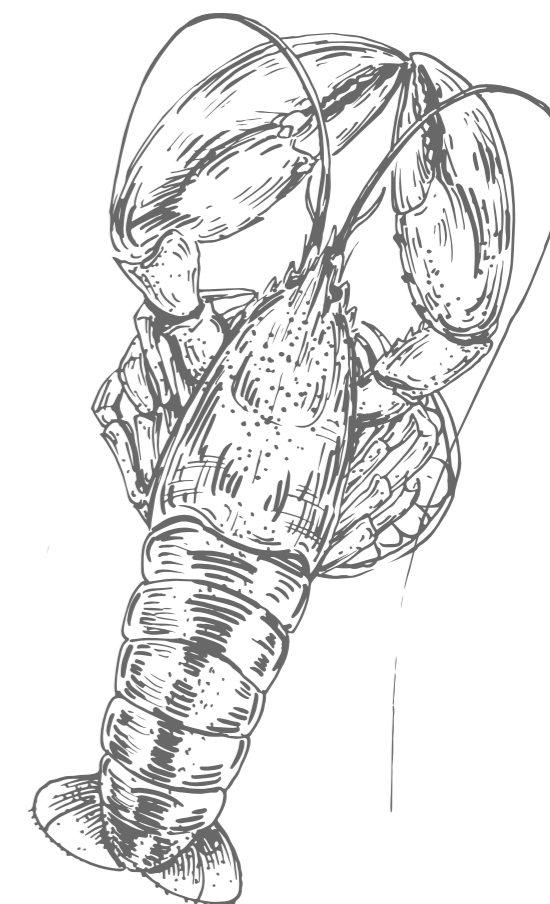
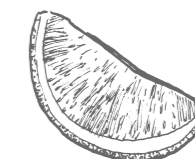
Acqua Panna sparkling / still	600 ml	990
Baikal sparkling / still	750 ml	550
Fruit-drink berry / sea buckthorn	250 ml	250
Coca-Cola	250 ml	300
Tonic-water	330 ml	300
Virgin Mary	300 ml	350
Virgin Mojito	275 ml	350
Homemade tropical lemonade	300 ml	350

## BEER

Landbier	500 ml	650
Primator light unfiltered	500 ml	600
Primator dark	500 ml	600

## WINES BY THE GLASS

Champagne Delot, Blanc de Noirs Brut	125 ml	2200
Prosecco Gial'oro, Ruggeri	950	
Taka Sauvignon Blanc Marlborough	850	
Chablis, Domaine des Malandes	1450	
Kranz Riesling Trocken VDP	950	
Villa Antinori Rosso	1150	
Les Jamelles, Pinot Noir	850	
"Eder" Crianza, Rioja	950	



View menu Online



Яндекс

WE WILL BE GLAD TO HEAR YOUR FEEDBACK



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