



## ALLERGENS

<b>A</b>	Alcohol	<b>N</b>	Nuts
<b>C</b>	Crustaceans	<b>P</b>	Pork
<b>CL</b>	Celery	<b>PE</b>	Peanut
<b>D</b>	Dairy	<b>S</b>	Shrimps
<b>E</b>	Eggs	<b>SD</b>	Sulfur dioxide
<b>F</b>	Fish	<b>SE</b>	Sesame
<b>G</b>	Gluten	<b>SO</b>	Soy
<b>LP</b>	Lupine	<b>V</b>	Vegetarian
<b>MT</b>	Mustard	<b>VG</b>	Vegan
<b>MU</b>	Shellfish	<b>Y</b>	Yeast



## ON BREAD

Smoked mackerel rilette with pickles	<i>YGMTF</i>	<i>70</i>	300
Blue cheese spread	<i>YGD</i>	<i>50</i>	300
Poultry liver pate	<i>YGAD</i>	<i>70</i>	300
Bacalao with artisan bread	<i>YGF</i>	<i>60</i>	300

## BRUSCHETTS AND SOMETHING MORE

Bruschetta with chicken in suprem sauce with tomatoes and garlic	<i>YGD</i>	<i>320</i>	1 100
Bruschetta with sun-dried tomatoes and kalamata olives	<i>YGD</i>	<i>170</i>	750
Bruschetta with warm Camembert and roast beef	<i>YGDSESO</i>	<i>180</i>	750
Croque Monsieur with smoked ham and Emental cheese	<i>YGEDP</i>	<i>285</i>	750



## FRESHLY CUT

Beef tartare with Piedmontese truffle paste and umami sauce	<i>DE</i>	<i>200</i>	1 300
White fish tartare with avocado and chopped cucumber	<i>FSE</i>	<i>170</i>	1 100
Beef tataki with chopped cucumbers and truffle ponzu	<i>SO</i>	<i>175</i>	1 050
Dorado carpaccio with kumquat, pomegranate and Japanese lemon emulsion	<i>F</i>	<i>130</i>	990

## ANTRE

Cod in aqua pazza sauce	<i>FA</i>	<i>290</i>	1 100
Quiche Laurent with smoked ham and cheese	<i>DEGP</i>	<i>140</i>	650
Keto Cauliflower and Cheese Croquette	<i>NED</i>	<i>120</i>	650



## BEFORE THE SALAD

Roast beef with tuna sauce, capers, unagi and black pepper	<i>FND</i>	<i>165</i>	1 290
Salmon gravlax with lemons, mustard and horseradish	<i>FCLMTD</i>	<i>180</i>	1 200
Dorado ceviche with lychee, squid and red onion	<i>FMUCL</i>	<i>185</i>	1 100
Turkey flat with guacamole, olives, artichokes and cherry tomatoes	<i>D</i>	<i>200</i>	850

## AUTHOR'S SALADS

Octopus salad with tomatoes and baked beans	<i>MUCLD</i>	<i>195</i>	1 300
French chicken salad with avocado and Greek yogurt dressing	<i>NDCL</i>	<i>230</i>	1 100
Nordic salad with smoked eggs and Baltic herring	<i>EFD</i>	<i>200</i>	950
Salad with smoked trout and Dijon mustard sauce	<i>FCLMTD</i>	<i>305</i>	850
Sun-dried beet salad with goat cheese cream, blackberries and pecans	<i>ND</i>	<i>205</i>	790
Green salad with celery, avocado, apples and fennel	<i>CLD</i>	<i>160</i>	750



## IN A BOWL

Bouillabaisse	<i>F A Y G C L S M U S E S O</i>	<i>350</i>	1 400
Borscht - beet soup of baked vegetables and sauerkraut with beef brisketa	<i>Y G E D</i>	<i>310</i>	850
Tyrolean soup with mushrooms and chicken meatballs	<i>D</i>	<i>330</i>	850
French onion soup gratin	<i>D Y G S E S O A</i>	<i>300</i>	650

## ROMAN HOLIDAY

<b>Turkish pizza:</b> Neapolitan sauce, mozzarella cheese, Turkish beef sausages	<i>Y G S O S E N D E M T C L P E</i>	<i>370</i>	1 200
<b>Pizza 4 seasons:</b> Neapolitan sauce, artichokes, olives, onions, capers, champignons, bell peppers	<i>Y G S O S E N D P</i>	<i>380</i>	1 200
<b>Pizza Tuno Gamberi:</b> tuna sauce, shrimp, cream cheese and arugula	<i>Y G S O S E N D A F S</i>	<i>350</i>	1 200
<b>Bolognese pizza:</b> bechamel sauce, mozzarella, mortadella, pistachios, unagi sauce	<i>Y G S O S E N</i>	<i>340</i>	1 200
<b>Pizza Trey:</b> Mornay sauce, ham, chicken, chorizo	<i>Y G S O S E N</i>	<i>350</i>	1 200



## FROM FISHERMANS

Dorado in livornese sauce made from cherry tomatoes, white wine, artichokes and garlic	<i>F A C L</i>	<i>310</i>	1 600
Spanish-style pelengas fried in mojo with chickpea, onion and chorizo stew	<i>P F N A C L</i>	<i>240</i>	950
Scallop baked with Thermidor sauce	<i>M U D A</i>	<i>150</i>	850
Quenelles Lyonnais of wild pike and crayfish in Thermidor sauce	<i>Y G A D E F</i>	<i>55</i>	750

## FROM FARMERS

Count Orlov's veal in white wine sauce with baked potatoes	<i>M T D A P</i>	<i>350</i>	2 200
Lentil stew with lamb	<i>D C L</i>	<i>370</i>	1 900
Giant marbled beef steak with morels and spiced butter	<i>F D G E A</i>	<i>410</i>	1 750
Tuscan chicken in creamy sauce with pappardelle and tomatoes	<i>G D A</i>	<i>315</i>	1 200
Duck breast with plum sauce, pumpkin puree and caramelized onion confit	<i>A</i>	<i>180</i>	950



## HOSPER

Grilled octopus with confit tomatoes, potatoes and Gribiche sauce	<i>MUCLF</i>	<i>280</i>	2 100
Salmon steak with Maltese sauce and poached spinach	<i>AFCLDE</i>	<i>200</i>	1 850
Lamb kebab with baked eggplant and peanut sauce	<i>SO G CL MT A PE SEN</i>	<i>300</i>	1 500
Filet mignon steak with Béarnaise sauce and crispy French fry cooked in duck fat	<i>DFGAE</i>	<i>220</i>	1 390
Squid with tartar sauce, herbs and lemon	<i>MUMTECL</i>	<i>265</i>	1 300
Chicken kebab with roasted peppers	<i>D</i>	<i>275</i>	990
Grilled vegetables	<i>VG</i>	<i>300</i>	420



## FROM GARDENS

Baked halloumi in tomato and chickpea stew	<i>D S O E G M T N C L S E P E</i>	<i>200</i>	<i>990</i>
Baked peppers with feta and olive tapenade	<i>D S E P E S O G C L M T A</i>	<i>160</i>	<i>850</i>
Baked eggplant with peanut and tahini sauce	<i>N S E P E S O G C L M T A</i>	<i>160</i>	<i>850</i>
Baked pumpkin in Bedouin tradition with yogurt sauce and pecans	<i>D N</i>	<i>200</i>	<i>850</i>
Zucchini carpaccio with pecorino, olive oil and pine nuts	<i>D N</i>	<i>150</i>	<i>650</i>
Vegetable curry	<i>F S E N</i>	<i>200</i>	<i>650</i>
Falafel with ras el hanout sauce	<i>S E E G D</i>	<i>145</i>	<i>450</i>





## DESSERTS

Profiteroles by Auguste Escoffier with pistachio cream and chocolate sauce	<i>DENG</i>	<i>245</i>	950
Pavlova with berries and vanilla cream pattissier	<i>NDE</i>	<i>160</i>	750
Caramelized brioche with blackberries and vanilla cream	<i>EGYDA</i>	<i>230</i>	650
Tarttatin of Kuban apples with ice cream	<i>NDEG</i>	<i>160</i>	650
Tiramisu Putanesca	<i>GEDA</i>	<i>150</i>	450



PASSAGE

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