MENU

RAW

	Oysters, choice of sauce: apple mignonette, lemon (check with your waiter for availability)	650.–/1pc
new	Sea urchin	550.–/1pc
	Sea scallop, choice of sauce: shiso sauce, soy sauce, or ginger mayonnaise	830.–/50g
new	Sea scallop ceviche, grapefruit, avocado	1 190.–
new	Sea trout tartare, cucumber, whitefish caviar	1 290.–
	Classic beef tartare, French fries	1 170.–

APPETIZERS & SALADS

	Tomatoes, onions, soft cheese from Adigea	950.–
new	Salt baked beetroot, stracciatella	870.–
	French green salad	1 250.–
	Kamchatka crab salad	1 850.–
	Salmon 42°C, baked potato and leek, fermented milk-based sauce	1 770.–
new	Rocket salad, artichokes, prawn, truffle cheese	1 630.–
	Chicken liver parfait, blackcurrant, beer bread toast	790.–

SMØRREBRØDS

new	Smørrebrød with lightly-salted herring and smoked cheese	790.–
	Smørrebrød with lightly salted salmon gravlax, young horseradish, and green asparagus	1 190.–
	White smørrebrød with Kamchatka crab	1 250.–
	Smørrebrød with roast beef, remoulade sauce, lightly-salted cucumber, and crispy onion	850.–

SOUPS

	Borscht with red beans	650.–
new	Creamy broccoli soup with salmon	770.–
new	Creamy topinambur soup	770.–
	Scandinavian Skagen with creamy broth and saffron	950.–

This dish can be prepared without animal fats

YURA Restaurant & Bar
All prices are in rubles. VAT is not charged.

PASTA & RISOTTO

new	Pasta with asparagus and morel mushrooms	1 270.–
	Orzo pasta with Kamchatka crab and Bisque sauce	1 890.–
new	Pappardelle with braised duck ragout, pecorino	1 450.–
new	Risotto with sea scallop	1 590.–

MAIN DISHES

new	Baked cauliflower, gorgonzola mousse	750.–
new	Grilled commander squid, nut sauce	970.–
new	Grilled octopus, bok choy, baked pepper cream	1 750.–
	Amandine sea trout, green string beans, almonds, beurre noisette	1 930.–
	Halibut, mashed potatoes with herbs, and wild garlic pesto sauce	1 650.–
new	BBQ farm chicken, baby potatoes	970.–
new	Duck fillet, baked pumpkin puree, cowberry	1 350.–
	Braised tongue à la Stroganoff	1 450.–
new	Lamb shoulder, eggplant caviar	1 670.–
new	Flank steak, sauteed string beans, potatoes	1 750.–
	Beef striploin made on grill, tomato salsa, chimichurri sauce	2 170.–

SWEETS

	Pavlova	690.–
new	Cheesecake with poppyseed and passion fruit sauce	690.–
new	Rum baba with red orange and fig	690.–
	Count's Castle Ruins	690.–
	Chocolate cake, Armagnac ice cream with prunes, chocolate tuiles	690.–
	Petit fours	690.–
	Selection of ice creams and sorbets	250.–

This dish can be prepared without animal fats