SEAFOOD

Oysters (selection)	790
Scallop *with lemon and ponzu sauce*	390
Sea urchin with *ponzu sauce, quail egg and lemon*	340
Murmansk king crab *100 g* *with béarnaise sauce*	990

BIG BREAKFAST

COOKING ALL DAY

to choose from: scrambled eggs/ omelette/ fried

990	2290	990
WITH LIGHTLY CURED TROUT	WITH CRAB	WITH VEAL

TARTARE

Tuna, guacamole and sun-dried tomatoes	890
Beef with French fries	990
Venison with honey mushrooms	990

Vegetarian Hot Local

TO START

Olives — 790
Nocellara and Kalamata

Marinated mushrooms — 590
with sour cream, dill and onion

Hashbrown with lightly cured trout — 640

Salo with Borodinsky rye crisps and fried dill — 440

Cod liver pâté with pear chutney — 790

Mushroom caviar — 490

APPETIZERS

Cheese accompaniment — 1690
serves with pear chutney and rye bread crisps

Meat platter — 990
bresaola, prosciutto

Fish platter — 1990
homemade cured trout, cold-smoked Murmansk halibut, seawolf, butterfish

Pickles — 440
lightly salted cucumbers, cabbage and mushrooms

Murmansk halibut carpaccio — 990
with fried dill and Borodinsky crisps

Trout ceviche — 890
tomatoes and celery

Venison tataki — 690
ponzu sauce and soaked lingonberries

Pan-fried scallop — 1490
garlic butter and wheat flatbread

SALADS

Olivier salad with crab	1390
Veal with mixed leaves and tonnato sauce	990
Vegetable salad with ricotta and wheat flatbread	790
Cod liver with egg emulsion and baby potatoes	990
Chicken with mixed leaves and Parmesan	990
Tiger prawn, squid and scallop salad	1490
Grilled squid with mixed leaves, edamame beans and Asian-style sauce	1040
Eggplant and tomatoes with sweet chilli sauce	790
Bowl with green buckwheat, prawns and egg	740
Green salad with Parmesan and nut dressing	890

SOUPS

Venison borscht *served with pork fatback, garlic buns and sour cream*	890
Chicken noodle soup	540
Fish soup with rasstegai *perch, halibut, trout and flounder*	990
Pumpkin cream soup *grilled prawns and pumpkin seeds*	690
Murmansk-style fish soup *salmon, cod, prawns and cream*	890

PASTA/RISOTTO

Orzo with crab	1990
Pasta with bacon	990
Porcini mushroom risotto	1190
Scallop risotto	1790

HOMEMADE PASTA

Fettuccine with langoustines	890
Pappardelle with duck ragù	890
Tagliolini with tomatoes and basil	690
Fettuccine with creamy mousse and truffle	790

MAIN COURSES

POULTRY/MEAT

Venison Stroganoff *with mashed potatoes*	1490
Duck breast *carrot purée, lingonberry sauce and pine nuts*	990
Slow-braised lamb *bell pepper lecho, demi-glace and coriander*	1390
Cabbage rolls *sour cream, tomatoes, capers and Parmesan*	990
Venison roast beef *celeriac purée and lingonberry sauce*	1490
Venison dumplings *pike roe and coriander*	990
Chicken breast *creamy ptitim and demi-glace sauce*	790

MAIN COURSES

FISH/SEAFOOD

Pomakukha *cod, prawns, potatoes and wheat flatbread*	1390
Crispy cod *roasted celeriac purée*	1350
Pan-fried halibut *oyster mushrooms, béarnaise sauce and spinach*	1750
Trout fillet *zucchini, olives and creamy emulsion*	1450
Crab cake *fresh salad and shellfish bisque*	1690
Crab claws *100 g* *béarnaise sauce*	1390
Mackerel fillet *vegetable julienne*	1190

FROM THE GRILL

Ribeye *100 g*	1550
Striploin *300 g*	2650
Filet mignon *pan-fried oyster mushrooms and demi-glace*	2390

FROM THE GRILL

Venison heart — 1490
celeriac purée and lingonberry sauce

Grilled seafood platter — 3750
scallop, mussels, prawns, langoustines, baby squid and Murmansk shrimp

SAUCES *(50 g)* — 170

Tomato • Demi-glace • Béarnaise • Truffle Aioli

VEGETABLES

Grilled vegetables — 750
eggplant, zucchini, corn, bell pepper and champignons

Mashed potatoes — 390
cream and butter

Sweet potato fries — 450
parmesan

French fries — 350
smoked paprika

DESSERTS

Medovik honey cake — 490
custard, sour-cream ice cream and frozen blueberries

Chocolate Cloud — 690
crème anglaise

Pear tart — 690
frangipane and vanilla cream

Lemon tart — 450
meringue

Mille-feuille — 550
berries

HOUSE-MADE ICE CREAM *(50g)* 190

Chocolate • Vanilla • Sour cream • Blood orange

BREAD, SERVED WITH BUTTER RYE ROLL, HONEY BEER BREAD AND WHEAT FLATBREAD

340



GASTON

KITCHEN & BAR