

Publicity material. All prices are indicated inclusive of VAT. Feel free to request a menu with the list of ingredients and nutritive value from your waiter or have a look at it on the consumer's board. We accept payments by card (Visa, Mastercard, Maestro). If you are allergic to any ingredients please inform your waiter.

MEAT

COLD STARTERS

Tartar of marbled beef	
• with pickled cucumber and Dijon mustard	520
• with sesame sauce and lime	520
• with crushed pepper and Parmesan	540
• with truffle paste and bourbon jelly	740
Soft smoked venison tartare with juniper and cowberries	580
Lamb tartare with seasoning and rye flakes	560
Carpaccio of marbled beef with Dijon mustard	590
Carpaccio of venison with marinated turnip and cones jam	450
Duck fillet with spinach leaves	480
Asian style salad	550
Jellied oxtail	480
Paste of farm chicken liver	360
Meat platter (Picanha, roast beef, venison, soft smoked duck breast)	1280



ПРАЙМБИФ

• PrimeBeef •

For all our tartare, carpaccio, ribs, hamburgers and steaks, we use only the marbled meat brand «PRIME BEEF» bulls breeds of Aberdeen Angus, 180 days of corn-fed, grown on the farm SC «Zarechnoye» Ramon district of Voronezh region and specially selected for the restaurant «Blok» by our specialists.
«PRIME BEEF» - probably the best meat in the world.

FRIED, BOILED AND STEWED MEAT

Ribs stewed in oranges	1150
Ribs stewed in juniper decoction	1450
Ox tails stewed in red wine	950
Baked fillet «Barclay de Tolly» with sauce «red wine»	850
Hashlama caucasian style	840
Ossobuco with citrus gremolata	950
Marble beef Stroganoff	850
Quail Stroganoff	850
Stewed veal cheek with topinambour mousse	1200
Hand-molded pelmeni with beef	450
Veal tongue with mustard sauce	650
Veal liver «alla veneziana»	580
Baked marrowbone with garlic	380
Stewed duck with red Thai curry and lychee	840
Chicken, baked in herbs with lemongrass	580
Marble beef burger	850
Pancakes with bovine tails, Tom Yam paste and cabbage mousse	550
Rabbit cutlets	790
Chicken cutlets with porcini sauce	480
Marble beef cutlets with thyme sauce	480
Pheasant cutlets with cowberry sauce	790

STEAK

Delmonico steak	750
Steak «Ribeye»	3900
Steak «Bulawa»	5800
Steak «Farm-Style»	4200
T-bone steak	4500
Steak «Muromets»	4900
Fillet mignon with boletus sauce	2500
Chateaubriand with black caviar sauce	3200
Quasimodo steak with cranberry sauce	2700
Steak «Machaon»	980
Steak «Angleterre»	1100
Steak «Cafe de Paris» with coffee and mushroom sauce	980
Steak «Spadron»	950
Butcher's steak	950
Rib steak	950
Picanha steak with onion sauce and bourbon	950
Steak Tri-Tip	1100
Flank steak with pepper sauce	1350
DRY AGED STEAK	
Steak «Farm-Style»	4700
T-bone steak	5200
Steak «Muromets»	5600

FISH AND SEAFOOD

COLD STARTERS

Eclair with crab cream and shrimp tempura	350
Smoked lampreys salad with warm potatoes and mustard dressing	750
Tuna with smashed cucumbers, wakame and avocado mousse	750
Ceviche of Seabass	750
Far Eastern crab with quinoa and tomatoes concasse	780
Suguday of muksun with Vologda oil	480
Big Caspian herring with warm potatoes	650
Murmansk scallop in a creamy honey sauce with wasabi	650
Oyster (Sakhalin island) 1 piece	550
Crayfish tails with avocado and tobiko	750
Grilled salmon fillet with poached egg, spinach and vegetables	650
Warm scallop with cabbage and nutty dressing	650

MAIN

Dorado with zucchini and homemade fettuccine in bisque sauce	850
Grilled salmon with quinoa, tomatoes concasse and zucchini mayonnaise	950
Bering flounder fillet baked with herbs and vegetables	990
Steamed sea bass Sichuan style	1250
Crab zraza with cucumber sauce and cabbage saute	1650
Cabbage rolls with crayfish	950
«Odessa» style spicy spaghetti with pike caviar	850
Linguine with crab in bisque sauce of crayfish Rostov	1450

VEGETABLES, MUSHROOMS AND CEREALS

COLD STARTERS

Pickled milk mushrooms in sour cream	480
Lecso «Homemade»	280
Vegetables with vinaigrette sauce	380
Salad with cauliflower, oyster mushrooms and truffle oil	420
Salad with baked vegetables	550
Burrata with tomatoes and basil	750
Green salad with truffle dressing, zucchini and sun-dried tomatoes	450
Tomatoes with Yalta onion, basil and pomegranate squeeze	650

MAIN

Steak of zucchini with tomato sauce	550
Carrot steak with orange sauce	450
Grilled cauliflower with coffee sauce	450
Potato croquettes with porcini mushrooms and cream sauce	380
Potato dumplings with mushrooms and truffle cream	380
Penne with zucchini and tomatoes	450
Steamed buckwheat	200
Grilled vegetables	300
Fried potatoes with herbs and garlic	180
Steamed asparagus	1250
Spinach with cream and pine nuts	450
Mashed potatoes	
• classic	150
• with truffle oil	280

SOUPS

Vologda gray cabbage soup	280
Ox tail soup	420
Borsch with soft smoked beef	280
Meat solyanka «Tom Yam»	580
Tomato soup with seafood	740
Vegetable soup	280

DESSERT

Farm cheeses	1350
Assorted berries (150 g)	850
Strawberry (160 g)	850
Pineapple (500 g)	750
Ice-cream with meat and smoked ganache	160
Honey tiramisu	380
Cream caramel	260
Curd tart with black currant	350
Assorted truffles (melted chocolate/pistachio cream/rum and raisins/classic)	300
Violet panna cotta	550
Almond cake with passion fruit jelly	380
Ryazhenka cream with cured strawberry	380
Sour cream cake with prunes, walnuts and raspberry sauce	380
Selection of home-made ice-cream and sorbets	150