

THE SET-MENU FROM EVGENII VIKENTEV

NOVELS OF CURRENT ART °

11 000

The idea behind this tasting menu is to explore the trends and tendencies in the art scene through the lens of gastronomy to show the close connection between them.

NOVEL ONE: small forms

- prawn, jerusalem artichoke, foie gras
- venison, gingerbread pancake, sea-buckthorn
- cured beetroot, raspberry, beetroot ice cream

NOVEL TWO: FAST FOOD

- squid, sturgeon caviar, eggplant

NOVEL THREE: CONTEXT

- red caviar, pineapple, lavender

NOVEL FOUR: ECLECTIC

- okroshka, sea urchin, scallop
- buckwheat bread, baked potato, horseradish

INTERMISSION

- tequila, chamomile, cardamom

NOVEL SIX: INDIRECTLY

- cod, cod liver, green peas
- beef, mussels, pine nuts

NOVEL SEVEN: EVERYTHING FOR EVERYONE

- pumpkin, rose, red pepper

NOVEL EIGHT: IMMERSIVENESS

- ???

NOVEL NINE: FUTURISM

- chocolate, cured fish
- pear, white chocolate, oyster leaf

WINE PAIRING °

6 000

The set is available for order daily at 19:00. Booking 24 hours in advance is required.

In case you are allergic to any products, please inform us about it while booking.

° Discounts do not apply to this section of the menu.