

  
**MICHELIN**  
**2022**

THE  
WORLD'S  
**50**  
**BEST**  
RESTAURANTS

Welcome to the White Rabbit restaurant  
Chef Vladimir Mukhin

## PIONEER

Sunflower with black caviar

Pickled tomato and caviar

Kamchatka crab, young almonds and black lemons

Cod with fried apricots

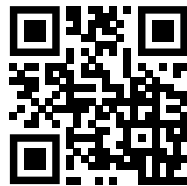
Beef rib and blackcurrant

Homemade sour cream with wild strawberry

9 300




\* Wine pairing 7 800



Premium residential complexes by PIONEER

## SEAFOOD

Oyster Pink Jolie /for 1 pc .....	790
Oyster Murotsu /for 1 pc .....	850
Murmansk sea urchin* /for 100 g.....	750
 Murmansk sea urchin with farm tomatoes and crispy bread .....	1 250
Far Eastern scallop with yellowtail sauce and Thursday salt /for 100 g.....	510
Carabineros prawn and seaweed sauce /for 100 g.....	2 500
King crab, phalanges and Beurre Noisette /for 100 g .....	2 290
Whole King crab /for 100 g .....	2 050
Platter for two (oysters, crab, prawns, scallop) .....	11 300


## CHAMPAGNE ACCOMPANIMENT

Wild strawberry, goat cheese and lavender honey /2 pc .....	370
Watermelon, feta cheese and nasturtium /3 pc .....	550
Kamchatka crab, mango and avocado /2 pc .....	680
Chestnut honey meringue and foie gras .....	690

## MINI STARTERS

Sweet prawns with mango and blackcurrant oil .....	880
Cocolardo with Borodino bread and sturgeon caviar** .....	1 490
Warm prawns with olive oil and lemon .....	620


## COLD APPETIZERS

Zucchini carpaccio with parmesan and truffle .....	850
Fried chanterelles with sour cream on wheat bread .....	1 350
 Farm burrata with tomatoes and pine nuts .....	1 250
Scallop tartare with strawberry, blackcurrant buds and seaweed sauce .....	990
Kamchatka crab jelly .....	1 290
Beef tartare with black truffle .....	990
Rabbit Pâté with raisins and Madeira jelly .....	990


\* Seasonal product.

\*\* Coconut pulp is cooked like homemade salo.


## SALADS

 Countryside salad with garden vegetables and feta cheese .....	890
Warm salad with octopus, tomatoes, baby potatoes and olives .....	1 550
Fried chanterelles, baby potatoes and tomatoes salad .....	1 150
Kamchatka crab with celery, avocado and tomatoes .....	2 150
Quail, raspberry and avocado salad .....	1 750
Fried prawns with mini spinach, peache and avocado .....	1 380
Warm salad with chicken liver, oyster mushrooms, spinach, cherries and Porto sauce .....	990


## HOT APPETIZERS

Zucchini flowers and veal chebureks .....	750
Young baked cabbage with caviar and tomatoes .....	970
 Black Sea Rapana with fried chanterelles and tomatoes .....	1 100
Baked potatoes with sturgeon caviar .....	1 790
Stuffed cabbage roll with Kamchatka crab, fried chanterelles and pike caviar .....	1 550
Porcini mushrooms and chanterelles risotto .....	1 450

## SOUPS

 Gazpacho with king crab and wild cherry .....	850
Okroshka with rye kvass, veal tongue and potato pie .....	750
Okroshka on brine with milky mushroom .....	1 090
Borsh with baked beans, fried crucian carp and sour cream .....	850
Zander ukha with burbot and milt .....	990
Green asparagus and nettle soup .....	910

## FISH & SEAFOOD

 Cod with sea asparagus and tomato caviar .....	1 390
Murmansk halibut with chanterelles, mashed potatoes and butter ponzu sauce .....	1 590
Grilled octopus with baby potatoes and chanterelles .....	2 500
Baked Murmansk salmon with wild asparagus and cherry .....	1 930


## MEAT, POULTRY, WILDFOWL

Duck fillet with mulberry and fried spinach .....	1 190
Stewed beef ribs in kvass, with mashed potatoes and chanterelles .....	2 440
Veal cheek "72 hours" with blackcurrant and Antonov apples .....	1 630
Burgundy style rabbit kidneys with fried morels .....	1 300
Filet mignon, yellow beetroot and foie gras .....	3 830
Lamb with black pepper and baby carrots .....	1 690

## GRILL TO SHARE *price per 100 g*

Sterlet in Thursday salt with baby potatoes and porcini mushrooms .....	850
Steak "Tomahawk" marbled beef, steamed in oak branches .....	1 850
"Chateaubriand" steak with baked onions and carrots .....	2 500

## VEGETABLES\*

 Baked tomato with Beurre Blanc .....	1 550
Farm beetroot with roasted greens and goat cheese .....	750
Broccolini with sesame sauce .....	890
Fried potatoes with chanterelles .....	860
Black truffle mashed potatoes .....	650

\* Vegeterians.

## DESSERT

Cherry honey cake with sour cream ice cream .....	750
Crème Brûlée with vanilla pods .....	760
Chocolate fondant with coffee sauce .....	690
Pavlova with currant and butter cream .....	760
Rhubarb pie with yogurt ice cream .....	590
Cashew cake with sweet coconut condensed milk .....	650
Honeysuckle berry ice cream with goat cheese mousse .....	620

## CANDIES AND COOKIES

Liqueur rabbit /1 pcs .....	270
Tea rabbit /1 pcs .....	270
Rabbit with hazelnut praline /1 pcs .....	270
Pistachio cookies /1 pcs .....	190
Chocolate cookie /1 pcs .....	190
Strawberry mini eclairs /2 pcs .....	770

## ICE CREAM AND SORBETS

Ice cream in a waffle cup with berries (strawberries, sour cream, vanilla, chocolate, brown cottage cheese) .....	350
Moose milk ice cream .....	350
Sorbe (raspberries, Honeysuckle berry, sea buckthorn) .....	350

## JAM AND HONEY

Jam (white cherry, pine cones) .....	450
Wiped berries (wild strawberry, strawberries, raspberries) .....	660
Honey (lavender, chestnut, willow herb) .....	330
Dandelion honey .....	390

## GASTRONOMIC PERFUME

Feijoa .....	1 400
Marivanna .....	1 400
Chocolate truffle .....	1 400
Mimosa .....	1 400
Celery .....	1 400
Borodinsky bread .....	1 400
Linden blossom .....	1 400