



MENU

*I wish you to enjoy the refinement of French cuisine at the restaurant
"Pinot Noir"!*

Your Michel Christmann,

brand-chef

Amiëe Gourmandes



CARTE DE SAISON

ENTRÉES

Scallops «Saint-Jacques»

with roasted paprika accompanied by seasonal mushroom fricassée. Served with cauliflower puree and herb foam

190 g | **1425 ₺**

Delicate tuna in two textures

accompanied by delicate guacamole and citrus fruits with spicy notes of tamarind and lemon

240 g | **1295 ₺**

Burgundy «escargots»*

in the author's performance of our chef. Served with a delicate onion confit, mushrooms and spinach in classic «beurre escargot» sauce

**escargot - grape snails from Beaune*

275 g | **985 ₺**

Delicate eggplant cannelloni

with Kalamata olives accompanied by artichoke foam with sesame oil. Served with toasted orange and piquillo pepper

290 g | **785 ₺**

Beef tartare «à la française»

made from grain-fed marbled beef tenderloin, accompanied by a delicate sauce of arugula and tulle of Parmigiano Reggiano DOP

240 g | **985 ₺**

Duck escalope «foie-gras»*

accompanied by rolls of caramelized apple «Granny Smith» and fragrant jelly with notes of Calvados

**foie gras - the liver of a specially grown duck of the Grand Cru category, France*

220 g | **3250 ₺**

SALADS

Vegetarian salad with seasonal vegetables «l'organique»* and avocado

served with signature raspberry sauce from our chef

**only organic vegetables are used*

270 g | **785 ₺**

Marseillais salad

with gambas shrimp and ripe cherry tomatoes, served with crispy leaves mesclan salad and spicy honey mustard dressing

285 g | **895 ₺**

Farm salad

with the most delicate chicken and ripe cherry tomatoes, accompanied by author's sauce, crispy little gem lettuce, garlic croutons and Parmigiano Reggiano DOP cheese

365 g | **765 ₺**

CARTE DE SAISON

SOUPS

Classic Alsatian onion soup

*accompanied by a basket of Parmigiano Reggiano
DOP cheese, red onion "confit" and egg yolk.
Served with grated Emmentaler AOP cheese*

390 g | 575 ₺

La soupe russe «Okroshka»

*in the unique presentation of our chef:
with the most tender veal cheeks
or
with Russian dried bream*

385 g | 595 ₺

Moroccan soup «Al-harīra»

*with a young lamb «confit». Served with fragrant spicy broth,
and timbale from young zucchini, lentils and salted lemons*

360 g | 795 ₺

FISH DISHES

Don pike perch in two textures

*in the author's submission of our chef
accompanied by a delicate cream of cauliflower.
Served with pike caviar and arugula*

270 g | 1295 ₺

Halibut fillet

*accompanied by cauliflower in different textures.
Served with stewed apricot and cauliflower
in vinaigrette sauce*

265 g | 1375 ₺

Black sea mullet

*in a crispy kataifi crust with «confit» tomatoes.
Served with burrida with basil oil, Mediterranean garnish
and cappuccino of potatoes with olive oil*

340 g | 1095 ₺

Scandinavian salmon

*with ricotta and sun-dried tomatoes.
Served in agnelloti with cream sauce,
tarragon and bokchoy*

300 g | 1790 ₺

MEAT DISHES

Duck «à la Paul Bocuse»

1-st serve:

Ravioli with duck leg confit

*and Kalamata olives accompanied by green
pea fricassee and seasonal mushrooms.
Served with aromatic duck consommé*

2-nd serve:

Duck magret «rosé»

*accompanied by young beans and garlic confit.
Served with soft puree with green peas
and a refreshing peach tartare*

445 g | 1790 ₺

CARTE DE SAISON

Beef tenderloin with escalope «foie-gras»*

served with delicate ratatouille made from seasonal vegetables and classic bordelaise sauce

**foie gras - the liver of a specially grown duck of the Grand Cru category, France*

395 g | **2950 P**

Millefeuille with veal cheeks

accompanied by a delicate polenta biscuit, beetroot mousse and seasonal vegetables

315 g | **1095 P**

Beef tenderloin

served with delicate ratatouille made from seasonal vegetables and classic bordelaise sauce

345 g | **1950 P**

Lamb fillet «rosé»

accompanied by spicy panissa with basil and roasted paprika. Served with grilled courgette cannelloni and homemade «confit» tomatoes

335 g | **1445 P**

ASSORTED

European farm cheeses

250 g | **1750 P**

European farm sausages

250 g | **1750 P**

DESSERTS

Exquisite chocolate dessert

70% dark chocolate and coconut, cooked at different temperatures and in different textures

215 g | **655 P**

Brunoise with ripe strawberries

accompanied by delicate vanilla bavaois and tamarind caramel. Served with refreshing lemon balm foam

165 g | **565 P**

«Œuf au chocolat glacé»*

A delicate mousse with hints of bourbon vanilla accompanied by a chocolate biscuit. Served with delicate nutty praline

190 g | **725 P**

Fragrant apple crumble «Granny Smith»

served with breton shortbread, accompanied by caramel sauce and soft vanilla ice cream

155 g | **575 P**

Delicate creme brulée

with hints of bourbon vanilla

180 g | **595 P**

DRINKS

ALCOHOLIC COCKTAILS

Aperol Spritz
*(Aperol, sparkling wine, soda,
orange slice) / 250 ml | 550 ₺*

Cyrus Royal
*(Sparkling wine, black currant
liqueur) / 170 ml | 500 ₺*

JUICY HOMEMADE LEMONADES

WITH NATURAL FRUIT

Refreshing lemonade «Mojito»
with peppermint and lime / 300 ml | 345 ₺

Raspberry-lime lemonade
300 ml | 345 ₺

Tropical lemonade
with mango pulp / 300 ml | 345 ₺

FRESH JUICES

Carrot Juice 250 ml | 350 ₺

Celery juice 250 ml | 450 ₺

Grapefruit Juice 250 ml | 390 ₺

Orange juice 250 ml | 390 ₺

Apple Juice 250 ml | 390 ₺

SOFT DRINKS

Juice in the assortment 200 ml | 160 ₺

Tonic 250 ml | 160 ₺

Cola 330 ml | 180 ₺

Jaline (still) 330 ml | 250 ₺

Jaline (soda) 330 ml | 250 ₺

Dausuz (still) 500 ml | 375 ₺

Dausuz (soda) 500 ml | 375 ₺

TEA

Assambari
*A classic black tea from Assam province
with a rich aroma and tart flavor / 450 ml | 375 ₺*

The Pearl Dragon
*Tea has not yet bloomed, kidney tea tree twisted in the form
of pearls. When brewed, gives a light color with
a delicate jasmine scent / 450 ml | 375 ₺*

Gunpowder
*The famous tea from the island of Taiwan, curled into little balls
like powder, has a fresh aroma and taste / 450 ml | 375 ₺*

Darjeeling Earl Grey
*Light gold Darjeeling with a subtle bergamot
and melissa flavor / 450 ml | 375 ₺*

Wild Cherry
*Sleek black tea and a bright, sweet flavor
of wild Japanese cherry / 450 ml | 375 ₺*

Fresh Vitality
*Fruit tea with strawberries, rosehip and apple slices.
Can be drunk hot or cold / 450 ml | 375 ₺*

Milk Oolong
*The tea has a delicate and delicate taste
with caramel-milky notes / 450 ml | 375 ₺*

COFFEE

Ristretto 25 ml | 180 ₺

Espresso 40 ml | 180 ₺

Cappuccino 200 ml | 250 ₺

Americano 150 ml | 200 ₺

Latte 300 ml | 290 ₺

PROJECT BY

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