

## WELCOME TO ECLIPSE CLASSIC!

We would highly appreciate you  
considering our rules:

Please let us know about your allergies  
or food preferences before you make an order

Dishes from the menu can be enjoyed  
in the restaurant only and, unfortunately,  
cannot be made as meal to go

Unfortunately, pets are not allowed  
in the restaurant

We would be grateful if you switch your devices  
to «silent» mode and stay inside the restaurant  
without your bodyguard

## RAW

Far Eastern scallops (1 p)	950
Sea urchin (1 p)	460
OYSTERS (1 p)	
Murotsu	590
Jolie	590
Black Pearl	590
Yamakasi	590
Gillardeau	610

## RAW FUSION

Oyster with sour cream and black caviar	1 190
Oyster with artichokes and sea buckthorn	790
Oyster with an apple and mustard	680
Scallop with citrus fruits and shiso	1 190
Scallop with mango and pil pil pepper	1 190
Urchin with a cream of carrots, oranges, and cardamom	740

SET WITH ALIVE KAMCHATKA CRAB

AMUSE-BOUCHE

ARTISAN BREAD

SALAD WITH CRAB, BAKED STRAWBERRY AND GRAPES

SPAGHETTI WITH OLIVES AND CRAB

BAKED PHALANGES WITH WHITE ASPARAGUS

PRE-DESSERT

CHERRY AND COCONUT

30 000 ₪

THE SPECIAL OFFER FOR THE SET IS  
A BOTTLE OF DOM PERIGNON BRUT 2012

25 000 ₪

ECLIPSE  
CLASSIC

## KITCHEN MENU

### COLD APPETIZERS

Norwegian salmon tartare with strawberries, edamame, and crispy sesame	1 900
Beef tartare with caper leaves, cream of spring onion and sweet paprika	2 180
Pate of duck heart with foie-gras, balsamic and a blood orange jelly	1 100
Cold pheasant pie with chestnut liqueur and cream of blackberry	2 300
Kamchatka crab with avocado, tomatoes and sage	2 900
Stracciatella with tomatoes, basil, and pine nuts	1 350

### HOT APPETIZERS

Crispy brioche with foie-gras, forest berries and port wine	2 900
Far Eastern scallop with cream of white asparagus and fried hazelnut	2 850

### PASTA

Ravioli with crab in saffron and quail yolk sauce	2 950
Tagliolini with smoked sturgeon, tomatoes and black caviar	3 800
Orso with ragu of simmered duck and fried almonds	2 400
Linguini with sauté of vongole with Provençal herbs in white wine	2 600
Risotto with casserole of white mushrooms and cognac	2 100

## KITCHEN MENU

### SOUPS

Norman soup with salmon and shrimps	1 400
Porcini cream soup with parmesan	980

### HOT MEALS

Sole with lemons and champagne sauce	3 850
Salmon with cream of watercress and artichokes	3 100
Simmered angler in the Sicilian style with asparagus and potato cream	3 980
Homemade chicken with porcini mushrooms and gratin	1 850
Quail roll with foie-gras, potatoes and lingonberry sauce	2 700
Filet mignon with foie-gras, truffle and honey-baked sweet potato	4 400
Wellington Beef with Wild Mushroom Cream Sauce (for two)	6 200

### DESSERTS

Medovik with beeswax, ryazhenka cream and banana ice cream	950
Lychee mousse and grapefruit confit with a raspberry and wild rose sorbet	1 100
Vacherin with coconut, pineapple flambé, fresh mango with cilantro and passionfruit sorbet	1 250
Chocolate fondant with orange, Grand Marnier liqueur with marzipan ice cream	950

SET «THE DARK SIDE OF MOON»

AMUSE-BOUCHE

ARTISAN BREAD

2016

Drappier Rose de Saignee  
(Pinot Noir; Champagne; France)

BEEF TARTARE

2016

Pinot Noir Grosses Gewachs Heitlinger Königsbecher  
(Pinot Noir; Baden; Germany)

FOIE-GRAS MEDALLIONS

2009

Chateau Cantemerle Haut-Medoc  
(Cabernet Sauvignon, Merlot, Cabernet Franc; Bordeaux; France)

BOLETE CREAM

2018

Pallazo della Torre Allegrini  
(Corvina, Corvinone, Molinara; Veneto; Italy)

FILET MIGNON WITH TRUFFLE

2008

R. Lopez de Heredia Vina Tondonia Rioja Reserva  
(Tempranillo; Rioja; Spain)

PRE-DESSERT

Jamaican Rum Punch with honeysuckles and birch chaga

MEDOVIK

22 500 ₺

## SET «THE LIGHT SIDE OF MOON»

### AMUSE-BOUCHE

### ARTISAN BREAD

2006

Charles Mignon Leon Launois Cuvee Prestige Grand Cru Les-Mesnil Brut  
(Chardonnay; Champagne; France)

### SALMON TARTARE

2017

Riesling Steinbuhel Malat  
(Riesling; Burgenland; Austria)

### SEA SCALLOPS

2014

Chateau Carbonnieux Blanc  
(Semilion, Sauvignon Blanc; Bordeaux; France)

### NORMAN SOUP

2017

La Marimorena Albarino Sobre Lias Rias Baixas  
(Albarino; Galicia; Spain)

### SOLE

2020

Vermentino Toscana Vento Terre di Talamo  
(Vermentino; Toscana; Italy)

### PRE-DESSERT

Gin flower punch with chamomile tea and Sagan Dalya tea

### LYCHEE-ROSE

22 500 ₺

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