

HARVEST

Brand Chef Ivan Frolukhin

Chef Dmitry Tenkaev

General Manager Grigory Ifraimov

Head Sommelier Evgeny Mikhailov

Head Bartender Ivan Miklukhin

Harvest - restaurant
with a special attitude towards vegetables. The main idea
that
shows that vegetables can be no less interesting from a
gastronomic point of view and even more amazing.

H A R V E S T

Cured beetroot with young cheese *650*

Kale salad with grapefruit and sesame seeds *950*

Broccoli pate with pine nuts *550*

Burrata with roasted peppers and ramiro sauce *950*

Harvest Salad *1 200*

Quinoa salad with pumpkin and feta *750*

Baked Pumpkin with yuzu and chamomile *550*

Tomato salad with feta and kalamato olives *1 100*

Young cabbage with truffle *850*

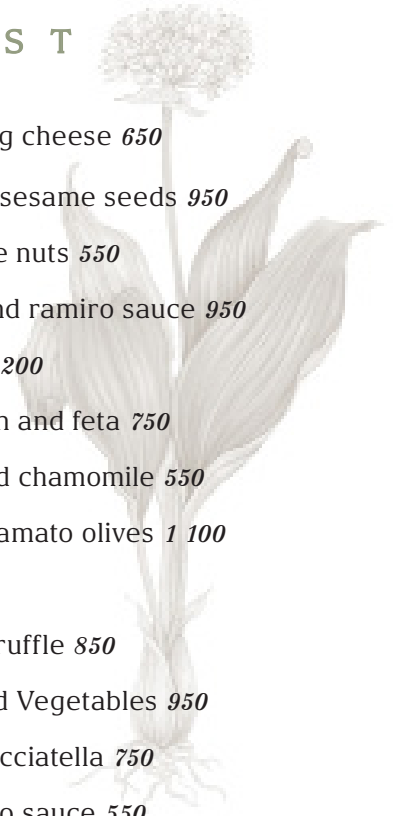
Grilled Halloumi with Roasted Vegetables *950*

Crispy eggplant with stracciatella *750*

Celery root with pecorino sauce *550*

Puff pastry pie with cauliflower *650*

Gnocchi with porcini mushrooms *750*



In the second part of the menu, we focus on making the most of the products of our huge country, Murmansk halibut and scallops, crab from the Far East, lamb from Karachay-Cherkessia. Seasonal vegetables, mushrooms and berries from nearby regions. And we assign a small role to products that we love, such as octopus or foie gras, but which have not yet been found from local suppliers or manufacturers.

S T A R T E R S

Salad with crab, tomatoes and spicy sauce *1 550*

Salmon with truffle dressing and fresh horseradish *950*

Chicken liver pate with pumpkin jam *650*

Lightly salted salmon on borodinsky bread *950 *new*

Gratin with dried duck and pecorino *750 *new*

Salad with chicken and taleggio cheese *900*

Octopus salad *1 550*

Lamb tartare with sorrel *950*

Foie gras terrine with figs *1 250*

Scallop crudo with roasted pepper sauce *950*

Salmon ceviche with fennel *950 *new*

Дельфа Банк

Alfa Only

Cashback of up to *10%* on your first order of the month for Alfa Only and A-Club customers





M A I N C O U R S E

Fried scallops with foie gras sauce *1 450*

Lamb neck with spelled and truffle sauce *1 250*

Ravioli with duck and parmesan *850*

Chicken cabbage rolls with wild mushrooms *850 *new*

King crab with morels and mashed potatoes *1 850*

Duck breast with zucchini and pecorino *950 *new*

Flounder with mashed potatoes and
sauce with pike cavair *950*

Squid with mussels and white wine *790 *new*

Lamb steak with eggplant and feta *850 *new*

Foie gras with pear and apple sauce *1 900*

Cod with brussels sprouts and lemongrass *1250*

Fried scallops with basil puree and asparagus *1 350 *new*

Lamb with arancini and celery cream *1 650*

Rigatoni with tomatoes and mortadella *850*



S O U P S

Broccoli velouté with stracciatella and kale *690*

Chicken broth with noodles and quenelles *590*

White fish soup with mussels *650*

Crab bisque with smoked salmon *750*

Creamy bisque with king crab *1 450*

D R I N K S

HARVEST SIGNATURE COCKTAILS

Sorrel Collins Sorrel, Apple, N/a Sparkling Wine **550**

Green Peas Tini Bergamot, Peas, N/a Wine **550**

Sweet Pepper Sour Cordial Rose, Pepper, N/a Wine, White Egg **550**

JUICES

Beetroot, black currant, tarragon **600**

Carrot, cinnamon, orange **550**

Rosehip, cowberry, apple **600**

Apple, celery, pineapple, sorrel **600**

Pumpkin, passion fruit, orange **600**

Chokeberry, passion fruit, apple **600**

Apple, orange, pineapple **650**

Apple, black currant, ginger **600**

Raspberry, apple, grapefruit **650**

HOMEMADE LEMONADES

Citro, pumpkin, vanilla, honey **350**

Blackcurrant, pear, tarragon **350**

BEER

Dreamteam Brew, Sport Pilsner **330 ml n/a 500**

Dreamteam Brew, Port Pilsner **330 ml 590**

dutch. porter **330 ml 600**

dutch. blanche **330 ml 600**

dutch. ipa **330 ml 600**

Toksovo Cidrerie, Svyatoj Domkrat **330 ml 650**

COFFEE

Americano / Espresso *300/250*

Cappuccino *350*

Spicy cocoa *450*

Cocoa with cinnamon *450*

Matcha *590*

Ice matcha *550*

TEA

Assam / Earl Grey / Sencha / Jasmine / Camomile *550*

HOT DRINKS

Sea buckthorn with apple *750*

Black currant with cowberry *750*

Raspberry with eucalyptus *750*

Citrus with mint *750*

Jasmine with lavender and lemongrass *750*

SOFT DRINKS

Krasota Water *330 / 700 ml 150/250*

Juices Zuegg *200 ml 350*

Tonic Gorkiy Sagan-Dayla & Bergamot *200 ml 400*

Coca-cola *330 ml 350*



web menu