

Restaurant

Olivetto

Starters

BEEF TARTARE with crispy toasts and Dijon mustard sauce	1300
TUNA TARTARE with Thai mango sauce and avocado	1500
ANTIPASTI for two persons/for one person (chorizo, salchichon, roasted beef, smoked duck, bresaola beef, soft cheese, artichokes, ciabatta, sun-dried tomatoes, olives)	2250/1450
ASSORTED BRUSCHETTA - pesto sauce and sun-dried tomatoes - spiced butter and blue cheese - smoked salmon	850
ASSORTED CHEESES for two persons/ for one person (Gouda, Dorblu, Parmesan, Camembert, grissini, flower honey)	1600/1200
KALAMATA OLIVES	800
RED CAVIAR WITH PANCAKES	1500

Hot appetizers

BEEF QUESADILLA with salsa sauce and guacamole	950
TEMPURA CRISPY SHRIMPS with avocado cream and chili sauce	950
BAKED EGGPLANT with caponata sauce and homemade cream cheese with herbs	750

Salads

OLIVIER WITH BAKED BEEF	850
MIXED SALAD WITH SMOKED DUCK FILLET AND MANGO SAUCE WITH STRAWBERRIES	900
CAESAR SALAD with shrimps/chicken fillet	1100/900
VEGETABLE SALAD WITH SMOKED EEL AND GUACAMOLE	1200
OLIVIER WITH SMOKED SALMON AND RED CAVIAR	950

Soups

	FISH SOUP	750	CREAMY CAPPUCCINO SOUP WITH PORCINI MUSHROOMS served with croutons	650
BORSCHT WITH BEEF served with sour cream, Borodino bread and lard	650	CREAMY BROCCOLI SOUP WITH SHRIMPS served with sun-dried tomatoes and parmesan	850	

Main dishes

MARBLED BEEF MEDALLIONS with spiced pumpkin and sweet potato puree and pepper sauce	1550	BEEF DUMPLINGS in broth with vegetables and sour cream	750
BUTCHER'S STEAK with grilled vegetables and pepper sauce	1700	CHICKEN TABAKA with spicy potato wedges and tkemali plum sauce	1300
SMOKED BEEF STROGANOFF with creamy mashed potatoes and porcini mushrooms	1550	BAKED SEABASS with roasted corn and tomato sauce	1700
BURGER WITH BEEF, BACON AND BLUE CHEESE SAUCE with French fries	1500	GRILLED SALMON FILLE with roasted vegetables and white wine sauce	1900

Pasta

CARBONARA	850
LINGUINI PASTA with duck fillet, sun-dried tomatoes and flavoured meat sauce	800
PENNE ARABIATA with tomato sauce and capers	750
RISOTTO with porcini mushrooms and truffle oil	850

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Desserts

WARM BROWNIE WITH SWEET CHERRIES AND VANILLA ICE CREAM	400	WHITE CHOCOLATE AND LIME MOUSSE DUET WITH FRESH BERRIES	600	CONFIT PEAR WITH CRISPY PUFF PASTRY AND SALTED CARAMEL ICE CREAM	500
		MANGO-GINGER PARFAIT	350	STRAWBERRY WITH CHAMPAGNE, MERINGUE AND COCONUT SORBET	450
		with coconut sponge cake, citrus jelly and passion fruit cream		ICE CREAM AND SORBET	350
				1 ball	

Hot drinks

ESPRESSO 20/40 ml	250/450	LOOSE TEA 400 ml	450
AMERICANO 150/350 ml	250/450	English breakfast Green sencha	
COCOA WITH MARSHMELLOW 350 ml	400	FLAVOURED LOOSE TEA 400 ml	500
LATTE 350 ml	400	Wild Cherry Jasmine Pearls Strawberry & Mango Milk Oolong	Rooibos Breakfast Chamomile Earl Grey
CAPPUCCINO 200/350 ml	350/450	KARJALA TEA 400 ml	500
RAF COFFEE 350 ml	450	freeze-dried raspberries, fermented willow-herb, dried bird cherry	
FLAT WHITE 350 ml	450		
MATCHA LATTE 270 ml	400		
PLANT MILK	100		

Cold drinks

ASSORTED LEMONADE 330 ml	300	TASSAY MINERAL WATER (STILL AND SPARKLING) 250/750 ml	300/600
ASSORTED BOTTLED JUICE 200 ml	300	FRESHLY SQUEEZED JUICE orange, grapefruit, apple, carrot 200 ml	550
TONIC EVERVESS 250 ml	300	FRESHLY SQUEEZED JUICE pineapple, celery 200 ml	650
EVERVESS GINGER ALE 250 ml	300		
RED BULL/RED BULL NO SUGAR 250 ml	400		