

MENU



STARTERS

Grilled scallops
with citrus dressing 830.-

Parma ham , mango
and stracciatella cheese 770.-

Roast beef
with smoked vitello tonnato sauce 670.-

Tuna crudo
with Asian sauce 550.-

ON BREAD

Truffle Mortadella
and potato cream on a slice
of classic tartine 790.-

Beef tartare
with shiitake mushrooms
on slice of Pecan- Parmesan
tartine 790.-

Eel with unagi sauce
and stracciatella cheese
on a slice of classic tartine 790.-

SALADS

Salad with shrimp,
tomatoes, arugula and bisque
mousse 650.-

Duck salad with pickled apples
and miso dressing 550.-

Green salad with zucchini
and parmesan cheese cream 370.-

MAIN COURSE

Pikanha steak
with pepper sauce 1650.-

Cod with cheesy ptitim,
asparagus and stracciatella
cheese 1190.-

Squid with zucchini,
tomatoes and kimchi sauce 730.-

Calf cheeks with potato cream
and parmesan biscuits 650.-

PASTA

Pasta Fresca is crafted from two types
Italian flour

Spaghetti
with broccoli and asparagus 770.-

Spaghetti
with scallops and shrimps 830.-

Penne with duck
and demi-glace sauce 650.-

Ravioli
with shrimps in bisque sauce 590.-

DESSERTS

Croissant
with seasonal berries 550.-

Sour cream cake "Smetannik"
with pecan nuts 350.-

From the creators of the "Park Kultury" restaurant
and the specialty coffee house "TEMP"



A delicious place that skillfully changes
its role throughout the day.

In the morning this is a bakery with an attractive
aroma of fresh bread and muffin. The work of bakers,
which can be watched endlessly, this is a special,
no equivalent performance.



In the evening, this space transforms into
a restaurant. Dim lights, special menu and music, elegant
atmosphere.