



GRAF

*Big culinary journey
with our Chef Vitaly Tikhonov*

*From the very ancient times food
has served as a link between different
world cultures. Travellers indulge
in flavours of local cuisines.*

*Our impressions of a country
are associated with its culinary traditions.
It is impossible to imagine Italy without Pasta,
France without Bouillabaisse,
Middle East without Hummus,
Ukraine without Borsch
and Georgia without Lobio.*

*Unfortunately none of us can visit
every single country in the world
and learn about its cuisine.*

*That is why we have tried to open up
a window into a varied world of gastronomy.
Our Chef Vitaly Tikhonov created a selection
of international dishes in both traditional
and modern interpretations.*

*We are hoping our new menu
will offer you a wonderful world of flavours
from various parts of the world.*

*We will take you on a walk through cafes
and restaurants of Europe, Asia and Latin America,
bring you into the vine cellars
of the Old and New World.*

*G.Graf's Chef and his team are wishing you
a pleasant culinary journey!*



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Appetizers

1. *Swedish recipe gravlax, horseradish mousse, Lettuce, grilled fresh cucumber, green pesto, poached quail egg 720*
2. *“Four Season” herring with dill, curry, in sour cream and mustard marinade. Served with potatoes, pike caviar and sour cream 520*
3. *The trio of Lebanese appetizers: hummus, tabbouleh, and mutabal with tomatoes, cucumbers, radishes and pita bread 850*
4. *Beetroot carpaccio with tender goat cheese cream and pine nuts 580*

Salads

5. *Fresh Romano and iceberg, avocado, pickled bell peppers and zucchini with mustard-soya sauce in andalusian style 550*
6. *Salad with tender chicken liver by Antonio Baratto 780*
7. *G. Graf green salad with feta cheese and mustard dressing. 540*
8. *New York Waldorf salad with yoghurt sauce, duck breast and mousse of prunes 580*
9. *Hawaiian salad with king crab 1800*
10. *Salad with blanched vegetables and fresh salad leaves dressed with basil by Emmanuel Roux. 840*
11. *Asian style Nicoise with tuna sashimi. 1650*

Hot appetizers

12. *Greek spanokopita cakes with goat cheese, Lettuce with mustard dressing and fresh apple. . . 780*
13. *Shrimps Wasabi 1050*
14. *Eggplant with sweet tomatoes in Szechuan pepper sauce 670*
15. *Roasted foie gras with apple sauce and grapes 1750*



Soups

16. *Caribbean black bean soup* 420
17. *Irish chowder with smoked eel,
king crab and bacon* 950
18. *Japanese miso with king crab,
ginger and green onion* 890
19. *Provence pumpkin soup
with seeds and aromatic herbs* 650

Pasta and rice

20. *Asian buckwheat soba noodles
with duck and vegetables*. 780
21. *White and black Trenette
with seafood by Ligurian recipe* 1200
22. *Risotto Milanese with wild mushrooms*. 720
23. *Ravioli with lobster bisque sauce
by Emmanuel Roux*. 920

Hot meat dishes

24. *Baby goat stewed in sauce by old recipe
from Andes mountains* 1900
25. *Oxtail by recipe from Mendoza in broth
with vegetables baked in the oven*. 650
26. *Tender veal liver in Berlin style with
caramelized apples and fried onions* 850
27. *Grilled veal ribs with sweet corn
and Argentinian chimichurri sauce* 895
28. *Chinese style crispy chicken
with hoisin sauce* 880
29. *Duck breast Barbarie
in Indian spices and plum marmelade* 1350

Hot fish dishes

30. *Pike perch by Danish recipe
with celery cream and prosecco creamy sauce,
steamed vegetables*. 820
31. *Mediterranean dorada baked in the oven,
with cherry tomatoes, garlic
and Taggiasca olives* 1200
32. *Chilean seabass with tomato concassé*. 1900
33. *King crab patties with wild rice,
pine nuts, and sweet chili sauce* 1350



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Vegetarian dishes

34. *The Indian cauliflower curry* 850
35. *Tunisian couscous with vegetables* 920
36. *Neapolitan oven baked aubergine
with tomatoes and mozzarella* 950

Grill

37. *Filet mignon 100 g* 600
38. *Striploiu 100 g* 750
39. *Rack of lamb 100 g* 600
40. *Venison fillet 100 g* 820
41. *Dorada 100 g* 350
42. *Salmon 100 g* 600
43. *Duck breast 100 g* 500

Garnish

44. *Grilled vegetables* 380
45. *Potato gratin with D'or Blue cheese* 420
46. *Mashed potatoes* 250
47. *Stewed spinach with garlic and pine nuts* . . . 480
48. *Grilled asparagus or steamed* 580
49. *Wild rice with vegetables and nuts* 260