

# HARVEST

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

Brand chief Ivan Frolukhin

Chef Dmitry Tenkaev

Manager Grigory Iffraimov

Chef sommelier Evgeniy Mikhailov

Chief bartender Ivan Miklukhin

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## H A R V E S T

Cured beetroot with young cheese *550*

Broccoli pate with pine nuts *550*

Baked pumpkin with crumbly cottage cheese *550*

Burrata with roasted peppers and ramiro sauce *850*

Tomato salad with olives and zucchini *690*

Salad without avocado *750*

Young cabbage with truffle *650*

Greek feta pie *650*

Sweet potato ceviche with grapefruit *650*

Halloumi with tomatoes and pesto *790*

Celery root with pecorino sauce *550*

Pull pastry pie with cauliflower *650*

Gnocchi with porcini mushrooms *650*



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

Squid with baked garlic mousse *750*

Salad with crab, tomatoes and spicy sauce *1 450*

Salmon with truffle dressing and fresh horseradish *1 250*

Chicken liver pate with pumpkin jam *650*

Octopus salad *1 550*

Lamb tartare with sorrel *950*

Foie gras terrine with figs *1 250*

Scallop crudo with roasted pepper sauce *790*





## M A I N C O U R S E

Fried scallops with foie gras sauce *1 100*

Lamb neck with spelled and truffle sauce *950*

Ravioli with duck and parmesan *850*

Tenderloin of lamb with zucchini and broccoli tortellini *1 350*

King crab with morels and mashed potatoes *1 550*

Duck breast with romaine salad and taleggio *950*

Zander with celery cream and sesame aioli *950*

Eggplant cannelloni with minced lamb *850*

Flounder with cauliflower croquette *850*

Rigatoni with tomatoes and mortadella *850*

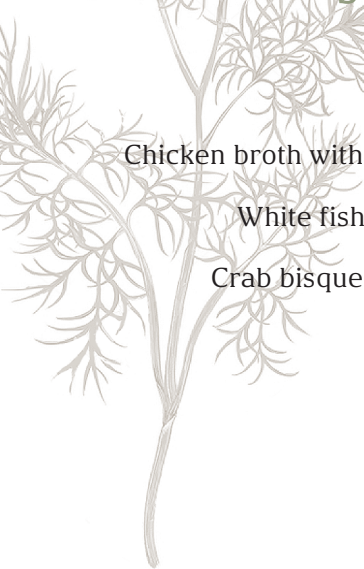


## S O U P S

Chicken broth with wontons and sesame seeds *590*

White fish soup with mussels *650*

Crab bisque with smoked salmon *690*



## D E S S E R T S

Honey cream with persimmon *650*

Baked milk cream with grapefruit and apricot *650*

Potato cheesecake with blackcurrant sauce *550*

Puff brioche with rum and ice cream *590*

Chocolate brownie with coffee cream *650*

Beetroot millefeuille with dried cherries *550*

Coconut cream with raspberries *850*

Blackcurrant leaf ganache *650*

Cauliflower ganache

with red currants and black caviar *1 250*



# D R I N K S

## HARVEST SIGNATURE COCKTAILS

Celery Apple Apple, Celery, Tonic, Soda *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, estragon *550*

Carrot, cinnamon, orange *490*

Rosehip, cowberry, apple *550*

Cucumber, apple, ginger *550*

Pumpkin, passion fruit, orange *550*

Chokeberry, passion fruit, apple *550*

Apple, orange, pineapple *590*

Apple, black currant, ginger *550*

Raspberry, apple, grapefruit *590*

## HOMEMADE LEMONADES

Spicy with basil *350*

Lavender with rose and grapefruit *350*

## BEER

Dreamteam Brew, Sport Pilsner *450 ml n/a 490*

Dreamteam Brew, Port Pilsner *450 ml 550*

Dreamteam Brew, Nights Stout *330 ml 550*

Brew Division, Weissgluck *500 ml 650*

Pomme du Nord *375 ml 1300*

Pomme du Nord *700 ml 2600*

## COFFEE

Americano / Espresso *200*

Cappuccino *300*

## COCOA

Spicy cocoa *450*

Cocoa with cinnamon *450*

## TEA

Assam / Earl Grey / Sencha / Jasmine / Camomile *450*

## HOT DRINKS

Sea buckthorn with apple *650*

Black currant with cowberry *650*

Raspberry with eucalyptus *690*

Mango with kaffir-lime *650*

Jasmine with lavender and lemongrass *690*

## SOFT DRINK

Krasota Water *330 / 700 ml 100/150*

Juices Zuegg *200 ml 350*

Everess cola/tonic *250 ml 350*