



Starters

Gourmet Antipasti 28

Selection of gourmet cheese and cold cuts

Gourmet Foie Gras Pate 28

Classic Russian Style Herring 15

Salo with 'Borodinsky' Bread, Horseradish and Garlic 24

Shrimp and Kale Salad 15

Smoked Goat Cheese, Sugar Snow Peas and Enoki Mushrooms

Vis-à-Vis Lardon Salad 20

Frisee, Crispy Smoked Bacon, Poached Egg served with Chef's Special Dressing

Spanish Grilled Octopus Salad 21

Chargrilled Octopus served with Mediterranean Salad, Goat Cheese

Italian Burrata & Confit Tomatoes 17

Skirt Steak Salad 21

Fresh Garden or Greek Salad 14 / 16





Raw Bar

Trio of Oysters Shots 14

Choice of Classic or Bloody Mary Mix with Quail Eggs

Blue Point Oysters 34

Spicy Tuna Tartare with Avocado Wasabi & Sesame Crisps 19

Ahi Tuna Marinated with Avocado Cream Fraiche and Sesame Crisps

Salmon Sashimi 16

Vis-à-Vis Seafood Tower 140

Lobster, Langoustines, Oysters, Shrimp Cocktail, Tuna Tartare, Seabass Ceviche, Oyster Shots.

Preparation time appr 40 min.

Soups

Porcini Mushroom & Barley Soup 12

Vis-à-Vis Seafood Soup 17

Traditionally made from the catch of the day - clams, mussels, shrimps, calamari and fish

Beef Solyanka 13

Clam Chowder 16

Soup du Jour m/p





Hot Appetizers

Seared Foie Gras 19

Served with homemade brioche, apples and beets jus

Wagyu Beef Tongue Appetizer 19

Served with pink pickled cabbage and horseradish aioli

Russian Style Home Fries with Wild Mushrooms 20

Wild Mushroom Ravioli 16

Porcini Mushroom & Truffle Cream Sauce

Peking Duck & Scallion Rolls 18

Japanese Robotayaki

Filet Mignon \$20

Shrimps \$19

Chicken \$13

Short Ribs Tacos 17

Seasonal Flat Breads 15





Entrées

Mediterranean Fish en Papillote 22

Chilean Seabass 39

Served with Sautéed Green Veggies and Eggplant and Pomodoro Sauce

Branzino a la Vis-à-Vis 29

Options of Whole Grilled / Pan Seared or Filet Grilled / Pan Seared

Salmon with Succotash and Mustard Greens 27

Organic Chicken Tabaka 24

Mashed Potatoes & House-Made Sauce

Pozharski Cutlets 22

Served with buckwheat and mushrooms, fried leeks and pickled celery

Rosemary Lamb Chops 43

Rosemary Infused Grilled Lamb Chops with Red Wine Sauce & Pan Seared Asparagus

Prime Short Ribs 33

Slow Braised Short Rib served Creamy Polenta

Prime Filet Mignon Beef Stroganoff with Mashed Potato 32

Prime Filet Mignon Steak 8 Oz 44

Black Angus Skirt Steak 35

Served with wild mushroom couscous

Steak of the Day m/p

