



Starters

Gourmet Antipasti 29

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 17

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 22

Chargrilled Octopus served with Mediterranean Salad, Goat Cheese

Italian Burrata & Confit Tomatoes 17

Skirt Steak Salad 22

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

Tuna Tartare with Avocado Wasabi & Sesame Crisps 19

Ahi Tuna Marinated with Avocado Cream Fraiche and Sesame Crisps

Seared Ahi Tuna 28

Vis-à-Vis Seafood Tower 140

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

Beef Solyanka 13

Lobster Bisque 16

Hot Appetizers

Seared Foie Gras 21

Stuffed Quail 16

Soy glazed quails stuffed with Porcini mushroom and foie gras

Russian Style Home Fries with Wild Mushrooms 20

Wild Mushroom Ravioli 16

Peking Duck & Scallion Rolls 19

Japanese Robotayaki

Filet Mignon \$22 / Sturgeon \$19 / Shrimps \$19 / Chicken \$13

Short Ribs Tacos 17

Entrées

Pan Seared Sturgeon Fillet 31

Chilean Seabass 39

Branzino a la Vis-à-Vis 29

Salmon Fillet 27

Organic Chicken Tabaka 24

Grilled Rosemary Lamb Chops 43

Prime Short Ribs 33

Prime Filet Mignon Beef Stroganoff with Porcini Mushrooms 32

Prime Filet Mignon Steak 8 Oz 44

Black Angus Skirt Steak 35

Steak of the Day m/p

