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tartarbar
by duoband

tartarbar

	Beef tartare with spinach and truffle ponzu	450
	Beef tartare with parmesan	450
	Beef tartare with shiitake	450
(new)	Venison tartare with olive and jalapeno sauce	450
	Beef tartare with herb cream	450
	Scallop tartare with radish	550
	Tuna ceviche	550
	Salmon ceviche with cucumber	550
	Tomato ceviche in spicy sauce	390
(new)	Mackerel with mazoni cream	420
	Salmon sashimi with wasabi dressing	550
	Beef carpaccio with baked chili sauce	450
	Shrimps with mango and cucumber	490
	Beef tataki with foie gras	750

*Please, tell us if you have
any food allergies*

appetizers

	Bone marrow on bread	550
	+ is perfectly accompanied with single malt scotch whiskey Singleton 12 y.o.	700
	Veal brains with wheat and malt truffle sauce	450
(new)	Foie gras with blackberry and coffee	890
	Beef with asparagus and XO sauce	650
	Scallops with smoked suluguni	750
(new)	Fried squid with creamy unagi	590
	Baked carrot with salted cheese and yam mousse	450
	Zucchini and cucumber salad with feta cheese	390
	Zucchini with parmesan mousse and pumpkin seeds	390
	Burrata with baked paprika	550

main course

	Beef ribs in apple glaze	990
	* Serving price for one person	
	Dish is served for two persons	
	Pork neck with pepper sauce	550
	Duck breast with hummus and shiitake	650
(new)	Beef chuck with chanterelles	790
	Sweetbread with mashed potatoes and vanilla	590
	Ravioli with taleggio and duck confit	650
	Beef hip with sweetbread mousse	750
	Cabbage in white wine sauce	390
	Chicken with cauliflower and foie gras	550
	Duck leg with orzo and porcini	590
	Pasta with vongole and parsley	590
	Cod with northern shrimps	750
	Halibut with zucchini and chevre cheese	790
	Flatfish with green onion cream and parmesan	650

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soup

Coconut cream-soup with carrot and chevre cheese	390
Lamb shoulder soup	450
Seafood boullion	490

desserts

Chocolate mousse with rye bread and wild berries	390
Malt cream with cranberries and melted milk	390
Baked apple icecream with taleggio mousse	390

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beverages

coffee

Espresso	150
Americano	150
Cappucino	250

tea

Assam	250
Earl Grey	250
Chinese Classic	250
Milk Oolong	290
Forest Berries	290
Herbal Ginger	290

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beverages

n/a	Homemade lemonade Cherry-Lavender 250 ml / 1000 ml	200/590
	Krasota water 330 ml / 750 ml	100/150
	Yoga juice Apple / Tomato 200 ml	200
	Fentimans Cola 275 ml	350
	Fentimans Rose 275 ml	350
	Fentimans Tonic 125 ml	250
beer	Dreamteam Brew, Sport Pilsner Non-alcoholic 330 ml	350
	Dreamteam Brew, Port Pilsner 330 ml	350
	Dreamteam Brew, Lockdown IPA 330 ml	390
	DaDa #2, Cider 500 ml	450
	Bayreuther, Hell 500 ml	490
	Riegele, Kellerbier 500 ml	520
	Hofbrau, Munchner Weisse 500 ml	550

Duoband
restaurants:

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