



**KEDR CITY**

# **SPECIAL MENU**

**from Chef K.Makarov**



**BOUILLABASSE  
SOUP  
WITH RUI SAUCE**

**760.-**

350/40/35 g



# SMOKERY

## SMOKED MEAT

We use the marbled meat of Black Angus corn-fed Primebeef to prepare our brisket and BBQ ribs in Texas offset smoker using LOW & SLOW method. The brisket and ribs are smoked from 4 to 6 hours, after that the meat is wrapped in parchment and stewed in the smoker for about 10 hours. This process makes the brisket and ribs to have a pleasant smoky aroma, juicy taste , and delicate texture which melts in the mouth.

### BRISKET

**670.-**

Price per 100 g  
Average weight 200-300 g

### TEXAS STYLE BBQ BEEF RIBS

**610.-**

Price per 100 g  
Average weight 200-300 g



## SALADS & APPETIZERS

### TERRINE DE FOIE GRAS

990.-

60/50 g



### SALAD WITH MANGO AND STRACCIATELLA

650.-

220 g



### TOMATOES WITH AVOCADO AND SHISO SAUCE

890.-

280 g



### CRAB AND OCTOPUS SALAD

1060.-

280 g





**GRILLED SHRIMPS**

**1050.-**  
300/40 g



**FRIED SCALLOPS  
SERVED WITH  
CAULIFLOWER PUREE  
AND MUSHROOM SAUCE**

**840.-**  
180 g





## MAIN COURSE

---

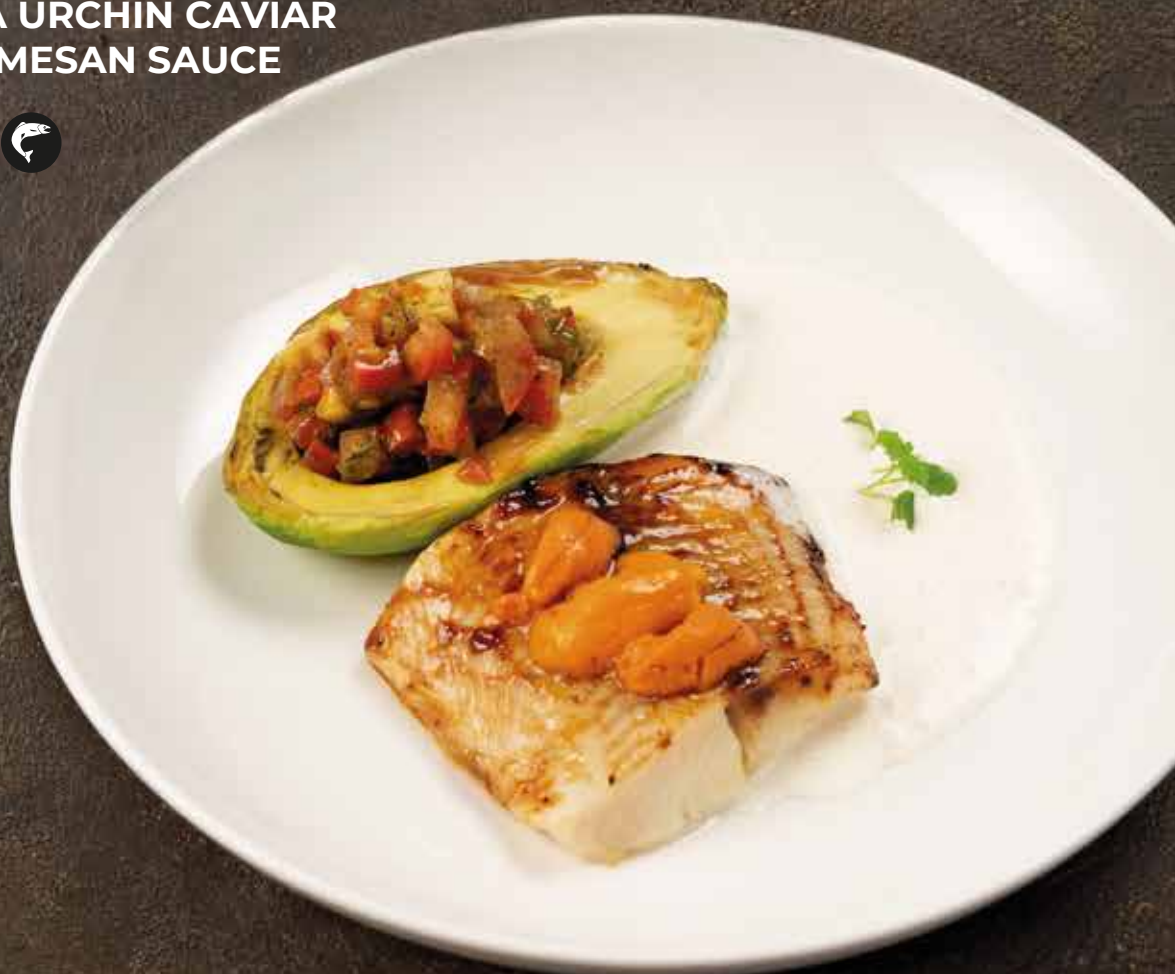
### BRAISED OCTOPUS AND VEGETABLES IN TOMATO SAUCE

**1340.-**  
330 g



### BLACK COD WITH SEA URCHIN CAVIAR AND PARMESAN SAUCE

**1150.-**  
130/90/35 g





# TOURNEDOS ROSSINI

1700.-

240 g





**BEEF  
TONGUE  
STEAK**

**1150.-**  
270/90/80 g



**BEEF CHEEKS  
WITH PTITIM**

**910.-**  
200/150 g



**CHICKEN  
SOUS-VIDE**  
**370.-**

Price per 100 g  
Average weight 300-450 g







**KEDR CITY**