

The background features a vibrant aurora borealis in shades of teal, green, and blue against a dark, starry night sky. A stylized snowflake graphic, composed of blue and pinkish-purple geometric shapes, is positioned behind the letter 'O' in 'ARCTIC'.

ARCTIC MENU

北极菜单

LOUNGE - CAFE
terpaca



俄式鲽鲑刨花鱼片

Halibut and salmon sagudai with baked potatoes and Borodinskiy bread.

760.- 180/150/30 r



摩尔曼斯克扇贝配脆蔬菜

Murmansk scallops with crispy vegetables
in dill cream, served with trout and halibut caviar.

790.- 150/120 г

鳕鱼与三个种类鱼子配意大利炖饭

Cod back with caviar pike, trout, halibut and Nero Verone risotto.

760.- 130/200 r



斯堪的纳维亚式鲈配扇贝

Gentle Scandinavian halibut with fried scallops and halibut caviar.

880.- 100/30/150 r



蟹奶酱焗蟹腿

Baked crab phalanx with squid tentacles,
pancakes with laminaria in crab milk.

990.- 400 g

蓝莓和云莓鹿肉

Deer in «blueberry ash» with fried scallops, soaked cloudberries and spelled in homemade cloudberry jelly.

960.- 120/250 g



烤鹿肉汉堡配云莓蛋黄酱

Burger with grilled deer
and cloudberry mayonnaise

680.- 320/100/40 г



烤鹿配土豆

Deer square on quiet coals
with potatoes and spicy herbs

980.- 170/150/50 г



鹿舌配扇贝和蟹肉

Surf and Turf. Deer tongue with scallops and crab meat, served with crab milk flavored spelled.

1390.- 310 ƒ



AQUA ZONE

生猛海鲜

牡蛎

Oyster.

370.- 1 штука

扇贝

Scallops in the shell.

260.- 1 штука

海胆

Sea urchin.

260.- 1 штука



蓝莓篮

Basket with blueberry.

360.- 200 г



糖渍小红莓

Cranberry in sugar
under the snow.

360.- 110 г



露酒

越桔露酒


Lingonberry tincture.

蓝莓露酒

Blueberry tincture.

云莓

Cloudberry tincture.

 40 мл **190.-**

 500 мл **2100.-**

北极圈的草本茶

Gathering «Beyond the Arctic Circle».

 700 мл **380.-**

The background is a marbled pattern of teal, light blue, and gold. Two hummingbirds are in flight, one on the left and one on the right, both facing towards the center. The bird on the left is in profile, showing its wings and tail. The bird on the right is shown from a slightly different angle, also with wings spread. The overall aesthetic is elegant and natural.

LOUNGE - CAFE

terrace

M E N U

AQUA ZONE

生猛海鲜

再加上

生蚝烤

Baked oyster
with miso mayo sauce

390.-
за 1 штуку



海胆

Sea urchin

260.-
за 1 штуку

生蚝

Oysters

370.-
за 1 штуку

海扇

Scallops

260.-
за 1 штуку

AQUA
ZONE
生猛海鲜

海水煮红王蟹腿

Phalanx of king crab boiled in sea water.

560.- за 100 г



红王蟹肉配沙拉和柑橘油

King crab meat with mixed green salad and citrus oil.

1700.- 100/150 r

起首儿

TO START WITH

鲟鱼子酱配脆面包和黄油

Sturgeon caviar with baguette and butter.

5600.- 57/200 r

干酪盘配新鲜草莓

Noble cheese platter with fresh strawberries.

740.- 240 r



融化奶酪配小马铃薯、
蘑菇、羊肚菌和牡蛎蘑菇

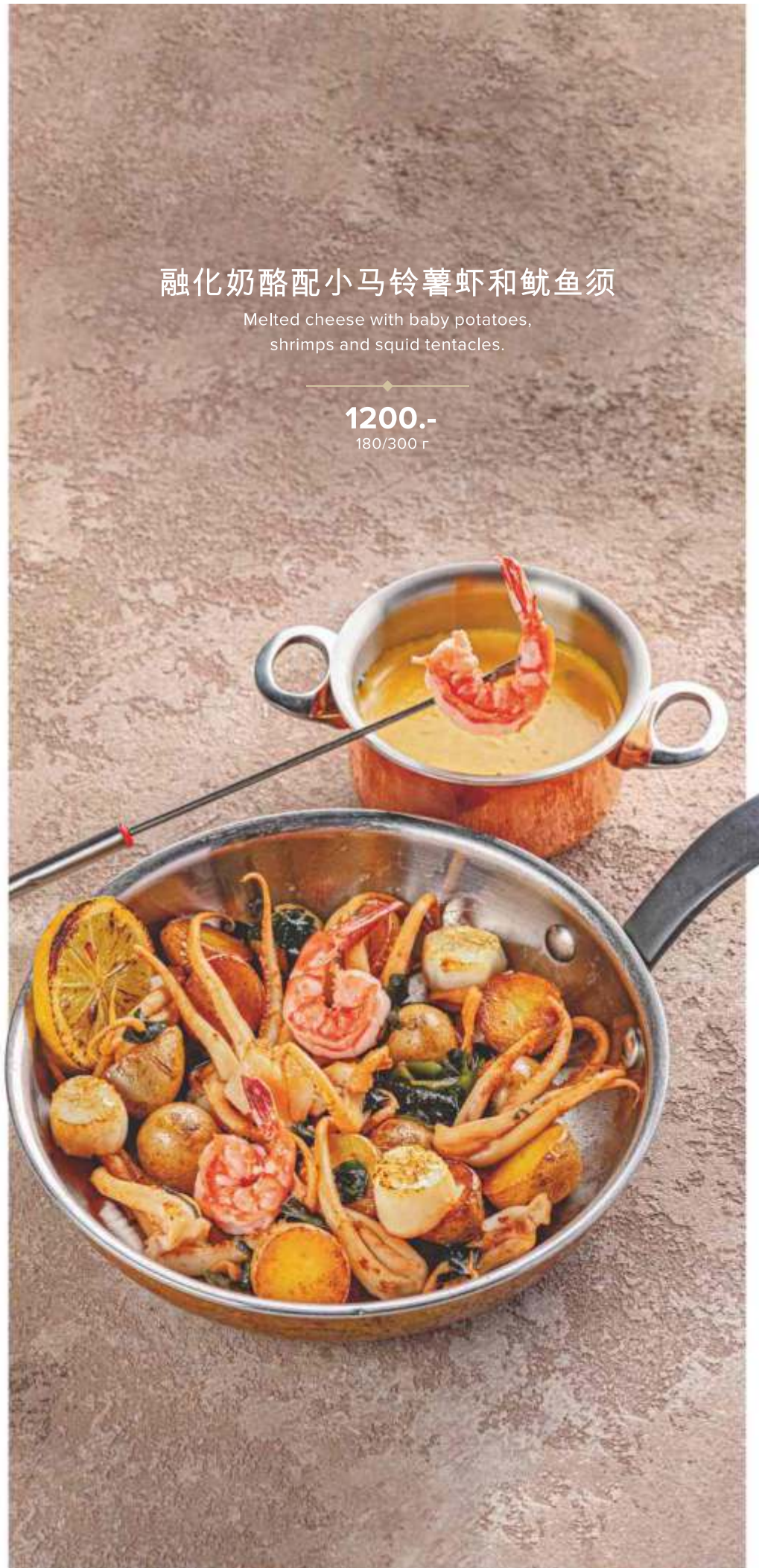
Melted cheese with baby potatoes,
mushrooms, morels and oyster mushrooms.

1100.- 180/280 g

自制肉盘

Meat platter: pork, smoked pork belly,
brisket and turkey sirloin.

820.- 300 g



融化奶酪配小马铃薯虾和鱿鱼须

Melted cheese with baby potatoes,
shrimps and squid tentacles.

1200.-
180/300 g



大型海鲜拼盘：桃红对虾、蟹酱海扇、
蓝纹奶酪酱烤贻贝和烤鱿鱼。

Large seafood platter: pink prawns, scallops in crab berblanc
sauce, baked mussels in cheese dorble sauce and grilled squid.

1250.-

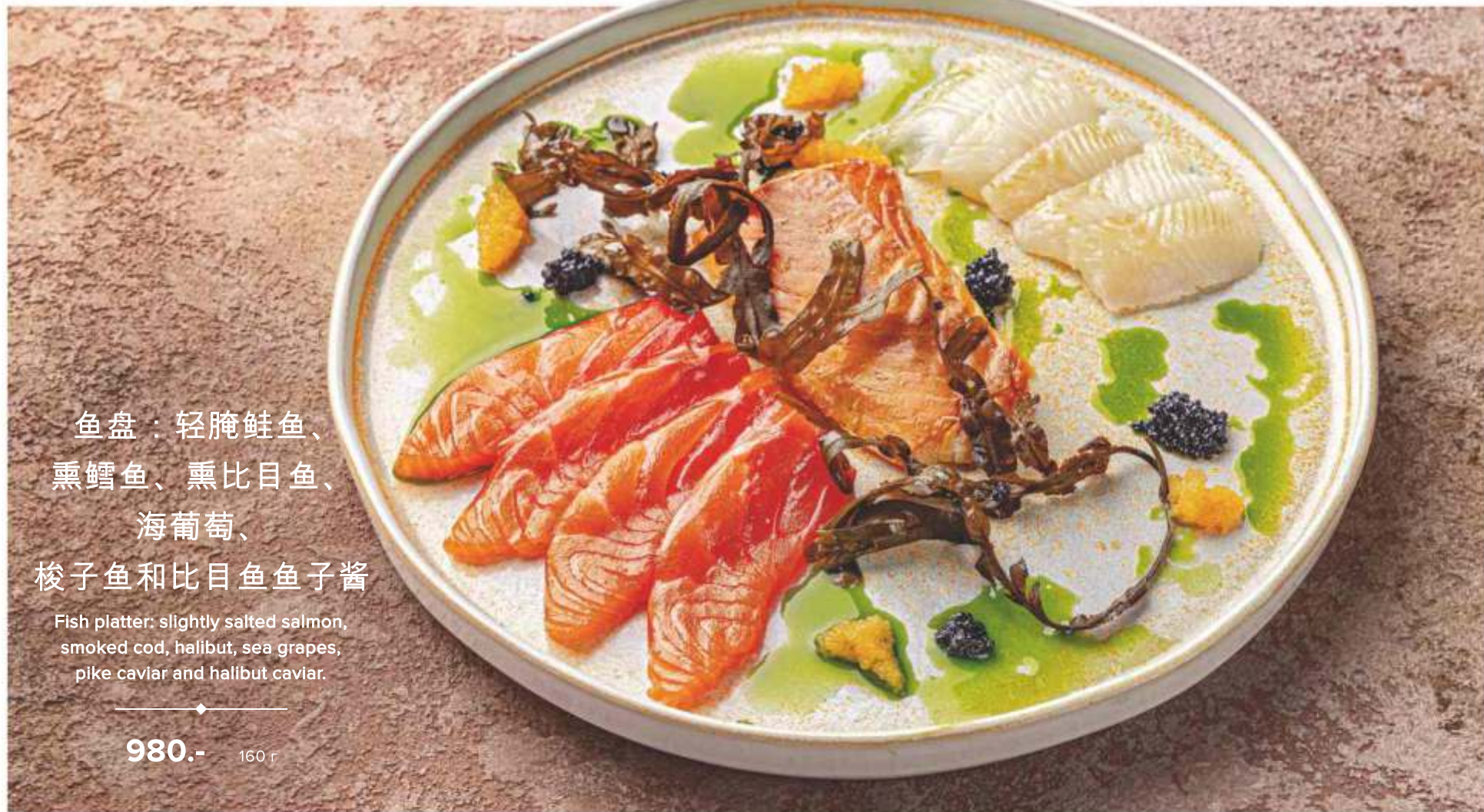
380/70 ɢ

咸菜汁腌番茄

Salted tomatoes in tomato water.

380.-

200 ɢ



鱼盘：轻腌鲑鱼、
熏鳕鱼、熏比目鱼、
海葡萄、
梭子鱼和比目鱼鱼子酱

Fish platter: slightly salted salmon,
smoked cod, halibut, sea grapes,
pike caviar and halibut caviar.

980.- 160 r



干制野味：鹿火腿、
鸭和松鸡肉配辣根酱。

Dried game: deer ham,
duck sirloin and capercaillie
meat with horseradish mousse.

560.- 70/50/50 r



鸭肝泥

Duck liver pate
with fruit
and white bread.

480.-

80/100 г



金枪鱼肉糜

Back Yellow Fin tuna tartar
with grilled avocado.

790.-

120/100 г



牛肉肉糜

Beef tartar with oyster cream
and Borodinskiy bread.

740.-

120/50 г



低盐三文鱼烤面包片

With slightly salted
salmon, spinach cream
and poached egg

860.-
80/130 r

意式多士

OPEN BRUSCHETTAS



生干制鹿肉烤面包片

With dried deer meat
and mustard cream

580.-
60/110 r

沙拉

SALADS

草莓配蟹和石榴辣酱脆皮沙拉

Crispy salad with strawberries, crab and pomegranate chimichurri sauce.

1150.- 260 g



金枪鱼酱煎牛里脊配土豆和莴苣叶沙拉

Pink beef salad with tuna sauce, baby potatoes and crispy green mix.

660.- 240 g



虾扇贝烤三文鱼配莴苣叶沙拉

Salad with shrimps, scallops, and mixed greens.

760.-
220 g



印度烤鸡生菜沙拉

Large green salad with tandoori chicken.

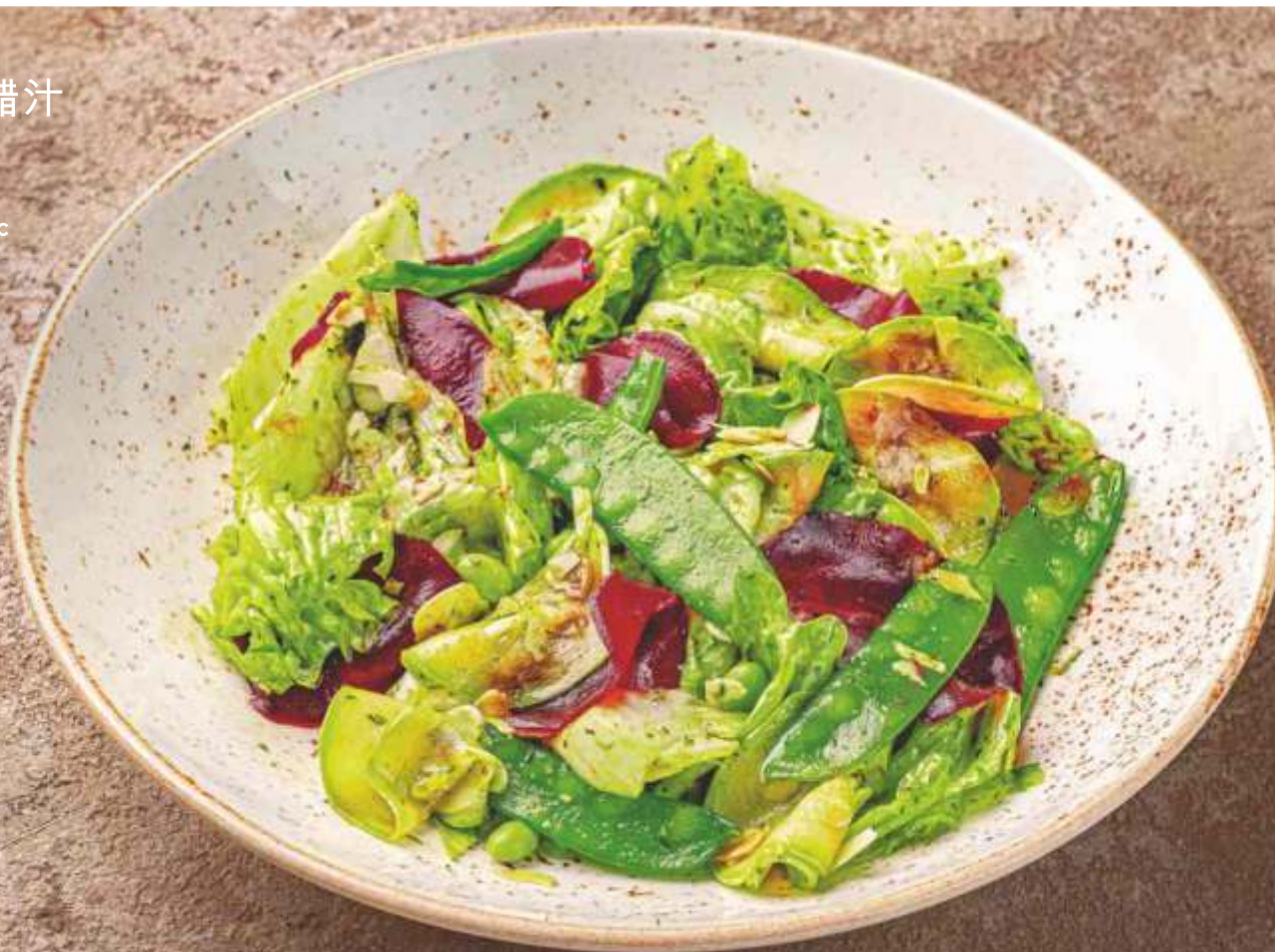
640.-
260 g



脆皮蔬菜沙拉配黑醋汁 和杏仁花瓣沙拉

Crispy vegetable salad in balsamic
glaze and almond petals.

560.- 220 г



意大利乳清干酪配芝麻菜

Stracciatella cheese
with arugula and tomatoes.

660.- 150/80 г

三文鱼牡蛎酱藜麦配蔬菜沙拉

Bowl salmon salad with oyster
quinoa and vegetables.

740.- 370 г

虎虾凯撒沙拉

Caesar salad with tiger prawns

670.- 260 г



布拉塔芝士配烤辣椒和西红柿

Burrata with baked peppers and tomatoes.

730.- 1 шт./170 г

СЫРОВАРНЯ №1

Ресторанный Салатный

ПЕТЕРБУРГ

汤类

SOUPS



再加上

加烟熏黄油的面包

Bread basket
with smoket butter

240.-

马赛鱼汤

Bouillabaisse - seafood soup
with crispy white bread.

780.- 450 r

鲑鳕桃红对虾配鲑鱼子酱 芬兰汤配面包丁

Finnish salmon soup with, cod,
pink prawn, salmon caviar
and croutons.

640.- 340 g



泰式海鲜酸辣汤

Tom yum with seafood,
sticky rice.

680.- 450 g



蟹肉拉面汤

Ramen with crab.

540.- 450 g



鸡面汤

Chicken soup with homemade pasta
and chicken meatballs.

310.- 350 g

牛肉罗宋汤和黑麦面包配自制猪油

Borsch with beef served with
homemade «salo» on rye bread.

390.- 450 g

意大利面

PASTA
HANDMADE ONLY



鸡肉和虾黑馄饨

Black chicken and shrimp ravioli
with oyster and crab sauce.

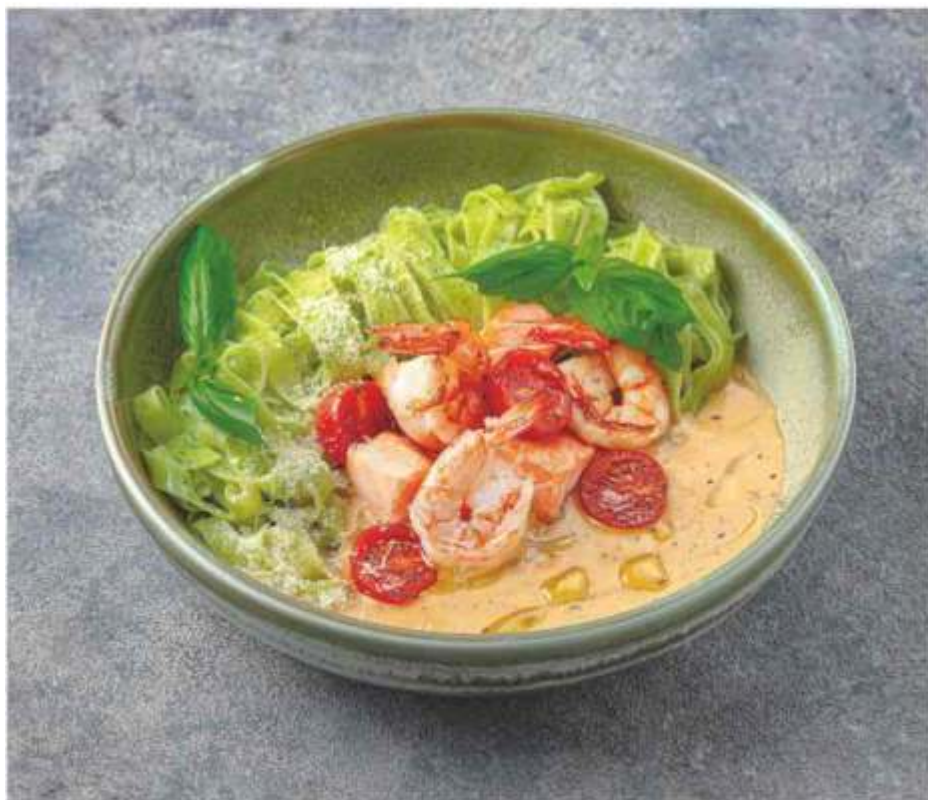
860.- 300 g



鱿鱼须飞鱼子酱黑意大利面

Black pasta with squids tentacles
and tobiko caviar.

690.- 260 g



三文鱼虾意大利面

Pasta with salmon
and shrimps in risotto sauce.

820.- 350 g



芳香松露油蚝菇羊肚菌意大利面

Spaghetti with oyster mushrooms
and morels in a fragrant truffle cream.

740.- 350 g



春季蔬菜配蚝菇绿色意大利面

Green pasta with spring vegetables
and oyster mushrooms.

660.- 350 g

罗马披萨

ROMAN PIZZA
HANDMADE ONLY



鹿火腿和熏樱桃

With a deer ham and
smoked cherries.

520.- 460 g

鲑鱼和芝麻菜

With salmon and arugula.

640.- 370 g

烤香肠

With grilled sausages.

420.- 400 g

鱿鱼虾飞鱼籽

With squid, prawns and
tobiko caviar.

580.- 460 g

蔬菜和谷物

VEGETABLES
& CEREALS

阿根廷香辣酱蚝油藜麦

Oyster quinoa with chimichurri sauce.

290.-
300 g

搅起泡沫的奶油土豆泥

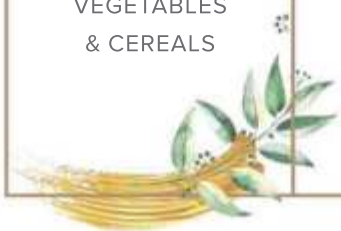
Soft mashed potatoes with heavy cream.

200.-
200 g

香脆薯条

Crisp french fries.

200.-
150 g



牛排

STEAKS

牛仔牛排 - 牛肋骨部分的里脊

Cowboy steak - the thick edge of the rib part of the bull on the bone.

Very tender and juicy with a crispy crust.

2790.- 600/75 r





弯刀牛排

Machete steak - rib steak, delicate texture, rich meat taste.

970.- 220/75 r

其余的牛排

ALTERNATIVE STEAKS

用牛骨制成。

Bavette steak - from the rump of a bull, with more pronounced meat texture.

1100.- 310/75 r

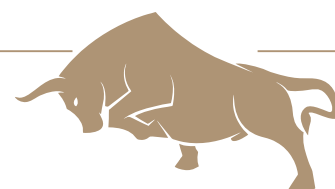
我们的特色酱汁

OUR BRANDED SAUCES

辣酱 / 鲍鱼酱 / 烧烤酱 / 坦都里 / 松露酱 / 阿吉卡酱 / 绿辣椒酱

Chimichurri / Abalon / BBQ / Tandoori / Truffle / Adjika / Pepe Verde

150.- 75 r



天的谷饲大理石型肉

Black Angus marbled beef, 200 days grain fed, 21 days wet aging, «Miratorg».

肋眼排

Rib eye - the thick edge of the rib part of the bull, incredibly juicy.

1890.-
320/75 r

纽约客牛排

Steak New York - a thin fillet of marbled beef, incredibly juicy with crispy crust.

1590.-
320/75 r

熟度 / STEAK DONENESS



RARE
分熟

Roasted on the outside, red on the inside



MEDIUM RARE
三分熟

Steak with blood, red and pink on the inside



MEDIUM
五分熟

Medium roasted steak, pink on the inside



MEDIUM WELL
七分熟

Nearly roasted steak light-pink inside



WELL DONE
九分熟

Cooked though, with almost no juice

指定的重量是生肉的，要看选的熟度 / THE WEIGHT OF THE RAW STEAK. THE WEIGHT OF THE FINISHED STEAK DEPENDS ON THE SELECTED DEGREE OF ROASTING

肉类菜肴

MEAT



猪里脊配烤马铃薯和 辣根酱

Pork loin steak «Tomahawk» with meat glaze,
horseradish mousse with baked potatoes.

820.-

250/150/150 g

鹿火腿配烟熏樱桃和土豆泥

Deer ham with smoked cherries and mashed potatoes.

940.- 120/100/200 r



松露奶油牛柳配马铃薯和羊肚菌

Beef medallions with truffle cream baby potatoes and morels.

940.-
180/260 r



煨鸭腿配波特酒釉的山药泥配腰果

Duck leg confit with sweet potato puree, port wine glaze and cashew nuts.

840.-
200/120/80 r



瑞典肉丸配土豆泥和越橘果冻

Swedish meatballs with mashed potatoes and lingonberry jelly.

660.- 150/50/150 r

烧烤鸡肉配新鲜蔬菜沙拉和阿吉卡酱


BBQ chicken with fresh vegetables and adjika sauce.

640.- 180/280 r

猪肉配新鲜蔬菜沙拉和阿吉卡酱

A generous piece of grilled pork with fresh vegetables and adjika sauce.

760.- 250/280 r



特色鱼类

FISH

蟹酱海鳟鱼配嫩蔬菜

Sea trout in crab berblanc sauce
with young vegetables.

1150.- 150/220 r



鱈鱼配意大利调味饭和鲟鱼的、
鱒的、鳎的鱼子

Back of cod fish with pike caviar, trout,
halibut and Nero Verone risotto.

740.- 130/200 г

黄鳍金枪鱼配亚洲鲍鱼蛤蜊酱

Yellow Fin tuna steak
with asian Abalon clam sauce.

◆
1250.- 140/120 g



炸庸鲈配土豆泥和香蒜酱

Fried halibut link with mashed potatoes and pesto.

870.-

200/220 g



鲑鱼配藜麦和水果酸辣酱

Salmon with quinoa and fruit chutney.

1180.-

150/220 g

日本

JAPAN



甜脆的寿司球

Melting sushi balls

670.- 200 g

扇贝卷

Tartar roll with scallop.

760.- 360 g

鞑鞑鲑卷

Tartar roll with salmon.

760.- 360 g



齋鲑卷

Tataki roll with salmon.

780.- 300 g





Baked roll

烤寿司卷

300 r

煨蟹卷

crab

690.-

煨鳗鱼卷

eel

640.-

煨蟹虾卷

crab & shrimp

690.-

煨鲑鱼卷

salmon

690.-



脆皮卷

Crunch roll

790.- 310 г



加拿大卷

Canada

760.- 320 г



鳗鱼费城卷

Philadelphia with eel.

720.- 340 g

费城卷

Philadelphia Classic.

620.- 280 g

鳗鱼费城

Philadelphia with eel.

660.- 300 g

鲑飞鱼籽费城卷

Philadelphia with salmon
& tobiko.

660.- 280 g

飞鱼籽费加州卷

California tobiko.

590.- 280 g



飞鱼籽加州卷

California tobiko

760.- 320 g

扇贝虎虾鱿鱼粤菜饭

Cantonese rice with scallops,
tiger shrimps and squids

980.- 350 g



日本热

牛肉蔬菜鳗鱼汁乌冬面

Udon noodles with beef,
vegetables and Unagi sauce

680.- 350 g



甜点

DESSERTS



苹果甜点

Apple - creamy mousse
and apple's marmalade
in white chocolate glaze

380.- 100 g

百香果甜点

Passion fruit - creamy mousse
and marmalade of mango
and passion fruit in chocolate glaze.

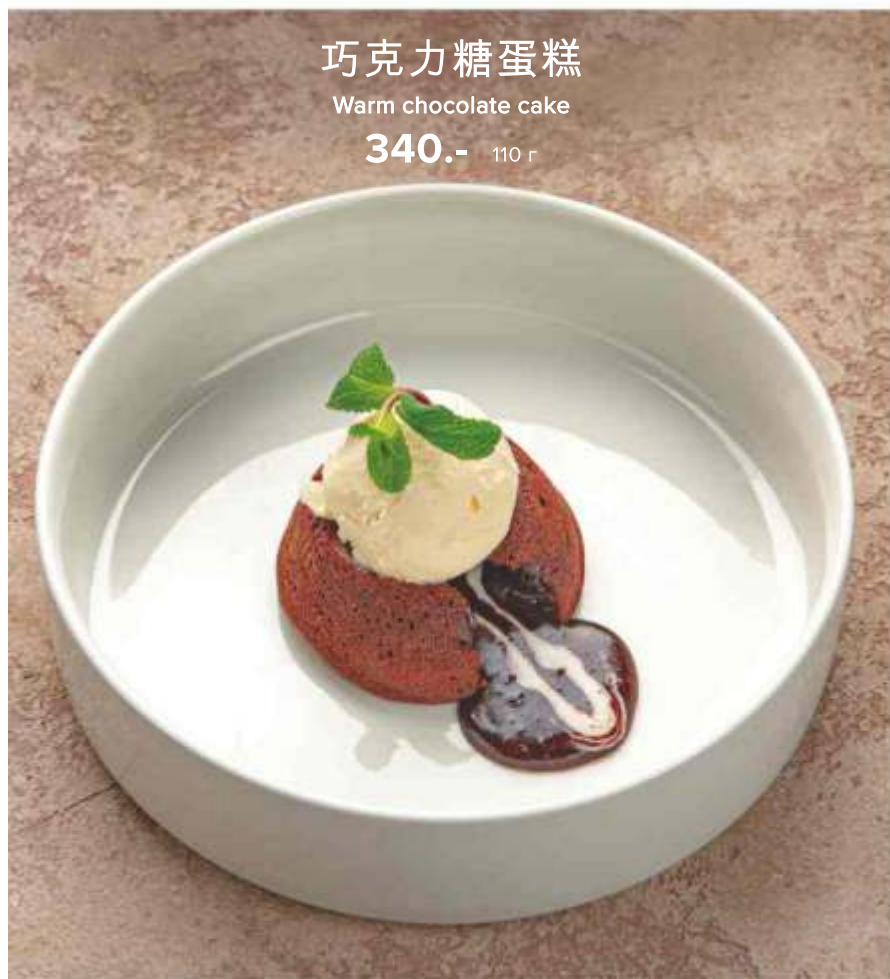
380.- 100 g



云莓松实

Cloudberrries & Cedar
under the snow

390.- 240 g



巧克力糖蛋糕

Warm chocolate cake

340.- 110 g



布拉格蛋糕

«Prague» cake

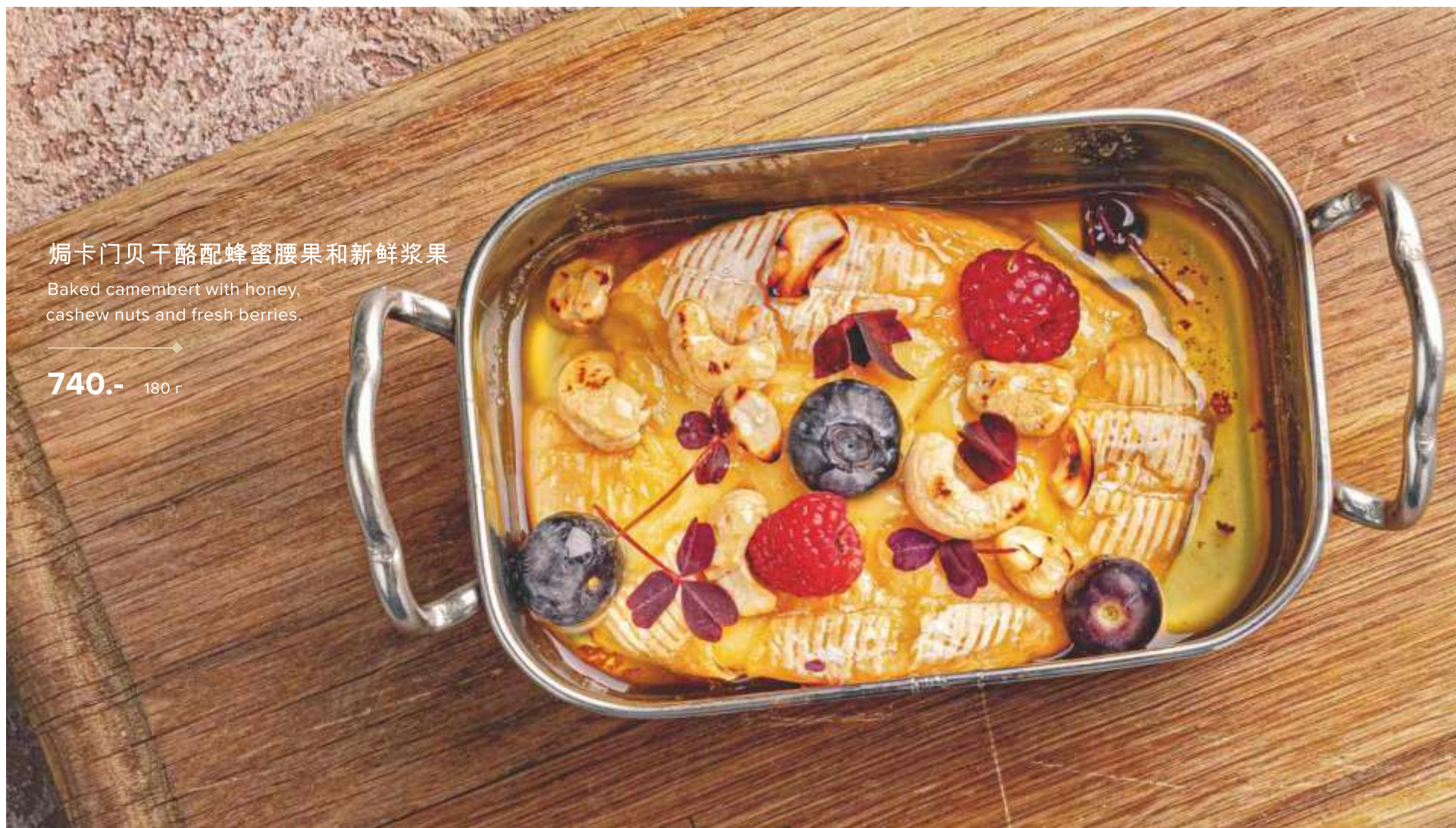
340.- 210 g



精致奶油春卷配浆果

Delicate creamy spring roll with berries

490.- 220 g



焗卡门贝干酪配蜂蜜腰果和新鲜浆果

Baked camembert with honey,
cashew nuts and fresh berries.

740.- 180 g

新鲜浆果芝士蛋糕

Cheesecake with fresh berries.

390.- 170 g

戈贡佐拉冰淇淋
Gorgonzola

160.- 80 g

浆果混合冰淇淋
Berry mix

160.- 80 g

特色冰淇淋

OUR BRANDED ICE CREAM

松露冰淇淋
Truffle

160.- 80 g

冰冻甜点
Cream

160.- 80 g

亲爱的客人! 如果您有任何食物过敏, 请通知服务员!
Dear guests! If you are allergic to any food product, please inform your waiter.

Цены указаны в рублях без учёта НДС. Данная брошюра является рекламным материалом. Меню с подробным описанием состава и выхода блюд, энергетической ценностью, стоимостью и всей необходимой информацией находится на доске информации для потребителей и предоставляется гостям по их первому желанию.

 **Ресторанный Синдикат**
рестсиндикат.рф

 [terrassa.terrasabar](https://www.whatsapp.com/channel/00299a63541179489200/terrassa.terrasabar)