



LOUNGE - CAFE

Teppaca

M E N U

AQUA ZONE

生猛海鲜

再加上

生蚝烤

Baked oyster
with miso mayo sauce

470.-
1 件



海胆

Sea urchin

310.-
1 件

生蚝

Oysters

440.-
1 件

海扇

Scallops

310.-
1 件

AQUA
ZONE
生猛海鲜

海水煮红王蟹腿

Phalanx of king crab boiled in sea water.

680.- 100 g



红王蟹肉配沙拉和柑橘油

King crab meat with mixed green salad and citrus oil.

2200.- 100/150 g

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 g



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.

840.- 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.

1380.-
180/300 g



大型海鲜拼盘
虎虾、带子蘸橙醋酱
焗青口蘸多布鲁芝士酱和烤鱿鱼

Tiger shrimp, scallops in ponzu sauce, baked mussels in dorblu cheese sauce and grilled squid.

1350.-
400 g



肉类美食：
松露腓力诺萨拉米香肠、
鳕鱼香肠、腌火腿

Meat delicacies: Felino salami with truffle, coppa, cured ham.

880.- 90/30 g

咸菜汁腌番茄

Salted tomatoes in tomato water.

380.-
200 g



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.

1280.- 160 g



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.

760.- 70/50/50 g



鸭肝泥

Duck liver pate
with fruit
and white bread.

640.-

170 g



金枪鱼肉糜

Back Yellow Fin tuna tartar
with grilled avocado.

890.-

120/100 g



鞑靼牛肉

配牡蛎奶油和博罗迪诺面包

Beef tartar with oyster cream
and Borodinskiy bread.

890.-

150/100 g



鞑靼鹿肉

配自制博罗迪诺面包和梭子鱼子酱

Beef tartar with oyster cream
and Borodinskiy bread.

860.-

120/60 g



低盐三文鱼烤面包片

With slightly salted
salmon, spinach cream
and poached egg

1240.-
80/130 g

意式多士

OPEN BRUSCHETTAS



生干制鹿肉烤面包片

With dried deer meat
and mustard cream

780.-
60/110 g

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.

1250.- 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.

820.- 240 g



虾扇贝烤三文鱼配莴苣叶沙拉

Salad with shrimps, scallops, and mixed greens.

880.-
220 g



印度烤鸡生菜沙拉

Large green salad with tandoori chicken.

790.-
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.

690.- 220 g



意大利乳清 干酪配芝麻菜

Stracciatella cheese
with arugula and tomatoes.

760.- 150/80 g



沙拉配鹿肉和炖菜

Venison salad and stracciatella

860.- 260 g

虎虾凯撒沙拉

Caesar salad with tiger prawns

760.- 260 g



布拉塔芝士配烤辣椒和西红柿

Burrata with baked peppers and tomatoes.

860.- 1 шт./170 g

汤类

SOUPS



加烟熏黄
油的面包

Bread basket
with smoket butter

290.-

芬兰汤配三文鱼、
鳕鱼、粉虾、
三文鱼籽和面包丁

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

760.- 340 g



泰式海鲜酸辣汤

Tom yum with seafood,
sticky rice.

760.- 450 g

鸡面汤

Chicken soup with homemade pasta
and chicken meatballs.

390.- 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.

490.- 450 g



蟹肉拉面汤

Ramen with crab.

640.- 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.

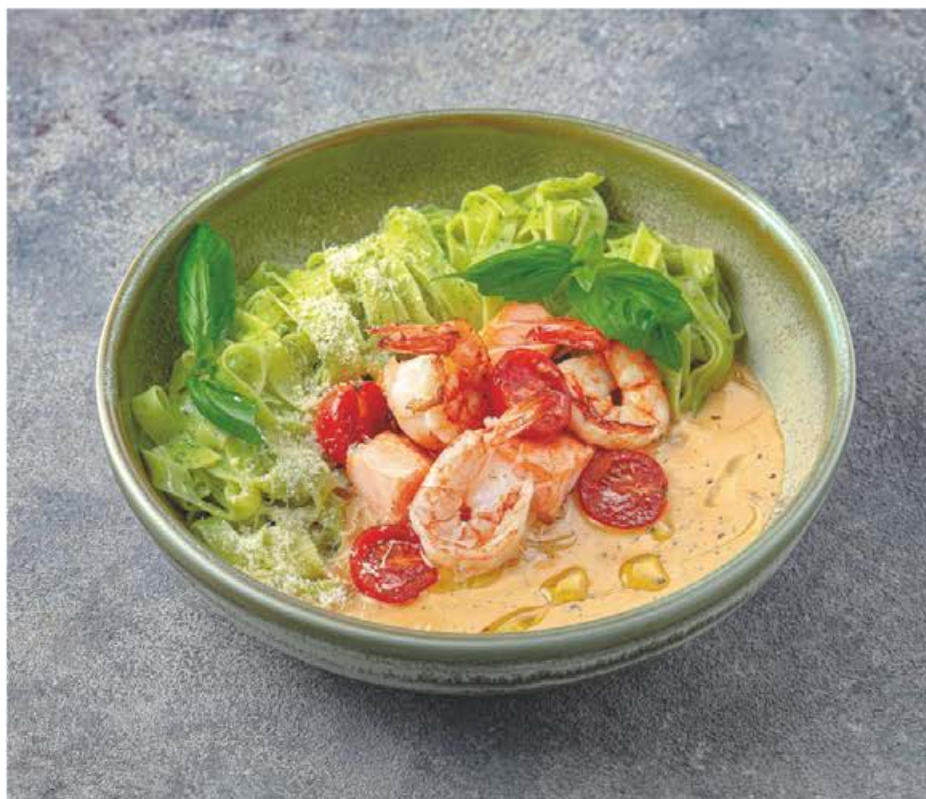
1380.- 300 g



鱿鱼须飞鱼子酱黑意大利面

Black pasta with squids tentacles
and tobiko caviar.

790.- 260 g



三文鱼虾意大利面

Pasta with salmon
and shrimps in risotto sauce.

1080.- 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.

840.- 350 g



春季蔬菜配蚝菇绿色意大利面

Green pasta with spring vegetables
and oyster mushrooms.

880.- 350 g

罗马披萨

ROMAN PIZZA
HANDMADE ONLY

鹿火腿和熏樱桃

With a deer ham and
smoked cherries.

790.- 460 g

4 奶酪披萨

Pizza 4 cheese.

690.- 300 g

鲑鱼和芝麻菜

With salmon and arugula.

870.- 370 g

烤香肠

With grilled sausages.

640.- 400 g

鱿鱼虾飞鱼籽

With squid, prawns and
tobiko caviar.

790.- 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

香脆薯条

Crisp french fries.

200.-
150 g

搅起泡沫的奶油土豆泥

Soft mashed potatoes with heavy cream.

200.-
200 g

烤蔬菜

Grilled vegetables.

390.-
200 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.

4650.- 600/75 g





弯刀牛排

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

1360.- 220/75 g

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.

1240.- 310/75 g

我们的特色酱汁

OUR BRANDED SAUCES

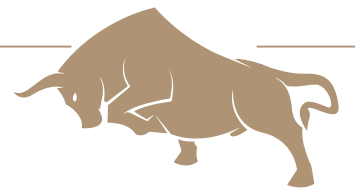
辣酱 / 鲍鱼酱 / 烧烤酱 /

坦都里 / 松露酱 /

阿吉卡酱 / 绿辣椒酱

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

150.- 75 g



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.

2080.-
320/75 g

纽约客牛排

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

1590.-
320/75 g

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.

960.-
250/150/150 g

鹿火腿配烟熏樱桃和土豆泥

Deer ham with smoked cherries
and mashed potatoes.

1280.- 120/100/200 g



松露奶油牛柳配马铃薯和羊肚菌

Beef medallions with truffle cream
baby potatoes and morels.

1360.-
180/260 g



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.


920.- 250/280 g

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.

970.-
200/120/80 g





特色鱼类

FISH



蟹酱海鳟鱼配嫩蔬菜

Sea trout in crab berblanc sauce
with young vegetables.

1200.- 310 g



鱈鱼配意大利调味饭和舒鱈的、
鱒的、鰈的鱼子

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

980.- 130/200 g

黄鳍金枪鱼配亚洲鲍鱼蛤蜊酱

Yellow Fin tuna steak
with asian Abalon clam sauce.

◆
1280.- 140/120 g



炸庸鲽配土豆泥和香蒜酱

Fried halibut link with mashed potatoes and pesto.

1240.-
200/220 g



鲑鱼配藜麦和水果酸辣酱

Salmon with quinoa and fruit chutney.

1480.-
150/220 g

日本

JAPAN



甜脆的寿司球

Melting sushi balls

960.- 200 g

扇贝卷

Tartar roll with scallop.

860.- 360 g

鞅鞅鲑卷

Tartar roll with salmon.

760.- 360 g



齋鲑卷

Tataki roll with salmon.

980.- 300 g





Baked roll

烤寿司卷

300 g

煨蟹卷

crab

840.-

煨鳗鱼卷

eel

840.-

煨蟹虾卷

crab & shrimp

860.-

煨鲑鱼卷

salmon

860.-



脆皮卷
Crunch roll

960.- 310 g



加拿大卷
Canada

890.- 320 g



鳗鱼费城卷

Philadelphia with eel.

980.- 340 g

费城卷

Philadelphia Classic.

840.- 280 g

鳗鱼费城

Philadelphia with eel.

860.- 300 g

鲑飞鱼籽费城卷

Philadelphia with salmon
& tobiko.

870.- 280 g

飞鱼籽费加州卷

California tobiko.

740.- 280 g



飞鱼籽加州卷

California tobiko

890.- 320 g



扇贝虎虾鱿鱼粤菜饭

Cantonese rice with scallops,
tiger shrimps and squids

1060.- 350 g



甜点

DESSERTS



苹果甜点

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

490.- 100 g

百香果甜点

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

490.- 100 g



云莓松实

Cloudberry & Cedar
under the snow

490.- 240 g



巧克力糖蛋糕

Warm chocolate cake

390.- 110 g



布拉格蛋糕

«Prague» cake

480.- 210 g



精致奶油春卷配浆果

Delicate creamy spring roll with berries

540.- 220 g



Баскский чизкейк

с клюквой и апельсиновыми цукатами

Baked camembert with honey, cashew nuts and fresh berries.

490.- 140/80 g

新鲜浆果芝士蛋糕

Cheesecake with fresh berries.

460.- 170 g

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

价格以卢布为单位，不含增值税。本手册为广告材料。
菜单上详细描述了菜肴的成分和产量、能量值、成本和所有必要信息、
成本和所有必要信息都在信息板上。
菜单上详细描述了菜肴的组成和产量、能量值、成本和所有必要信息，
并在消费者信息板上公布，客人可在第一时间索取。