



MORE & MORE

seafood and wine



NORTHERN FISH

Exclusive: at More&More only

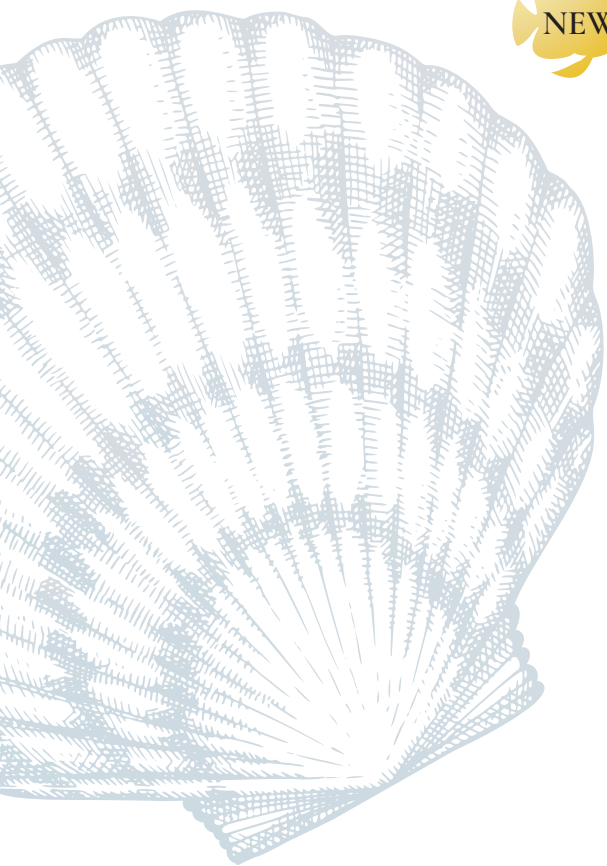
Muksun stroganina	4900
(thin slices of fresh-frozen fish)	
Sockeye salmon stroganina	5900
(thin slices of fresh-frozen fish)	
Nelma stroganina	5900
(thin slices of fresh-frozen fish)	

SALADS

NEW Cauliflower salad with stracciatella and black truffle	7500
NEW Zucchini salad with citrus dressing, crab and goat cheese	7900
Sweet tomatoes with smoked eel and stracciatella	7900
King crab with shrimp and lemon dressing	10900
Mimosa with smoked trout tartare	5500
Fresh burrata with an assortment of tomatoes in honey mustard dressing	5900
Tabbouleh salad with shrimp and squid	6900
Nicoise salad with smoked tuna, asparagus and mustard dressing	7900
Greek salad with feta cheese	5900
Green salad with yuzu dressing	6900

APPETIZERS
COLD AND HOT

	Hummus with granola chips.....	3900
	Fried halloumi with truffle honey	4500
	Baked beetroot with feta mousse	3900
	Crab bruschetta	6900
	Horse meat jerky bruschetta with baked pepper	6500
	Smoked trout bruschetta with stracciatella.....	6900
NEW	Katsu sando with smoked trout, shrimp and crab	9900
NEW	Langoustines in warm butter with capers.....	5500
NEW	Hashbrown with tuna tartare and black truffle	4900
NEW	Carb/shrimp quesadilla.....	7900
NEW	Quesadilla with spiced horse meat.....	7900
	Dutch herring	5900
	Vitello tonnato with kimchi beef and tuna sauce.....	5900
	Burgundy snails 6/12 pcs	5900/11800
	Crispy shrimp with aioli	5500
	Cheese selection.....	11500

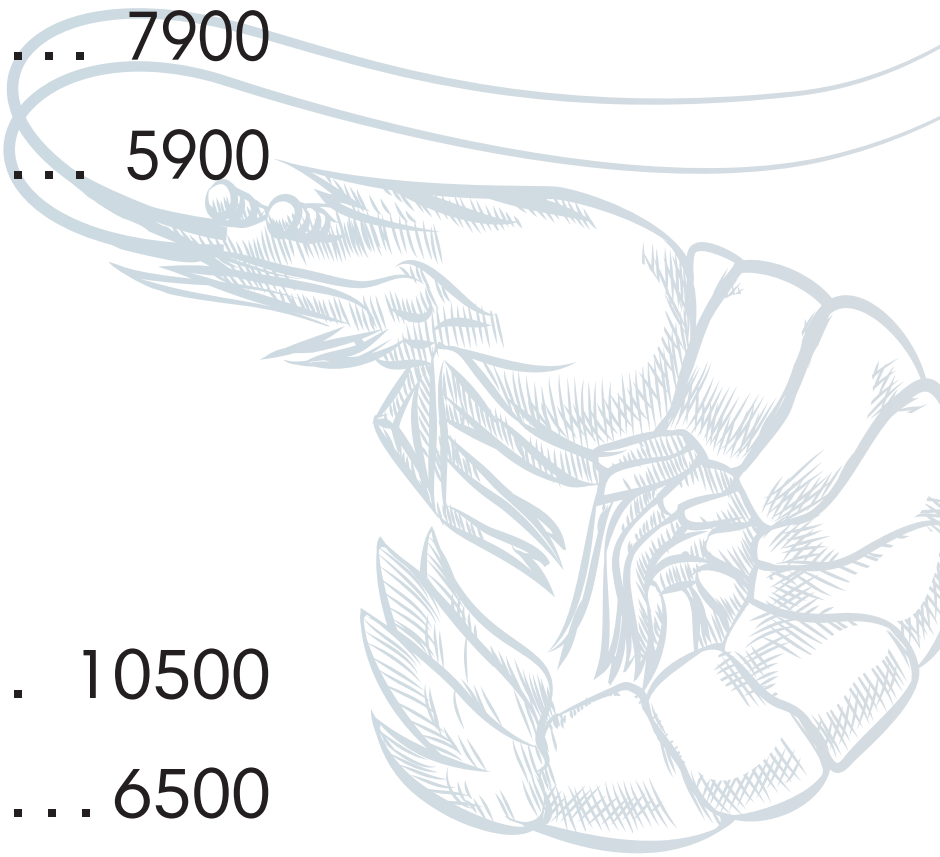


SOUPS

	Ramen soup with a soy sauce egg and shrimp	5900
	Oxtail soup with mushrooms	4900
	Spicy pumpkin cream-soup with stracciatella.....	4500
	Seafood tom yum	7900
	Northern fish ukha.....	5900

CRAB

	Baked camembert with king crab and maldon salt.....	10500
	Spicy crab avocado	6500
	Crab Russian salad.....	6900
	Crab qutab with stracciatella and basil.....	4500
	Crab phalange with melted butter.....	15500

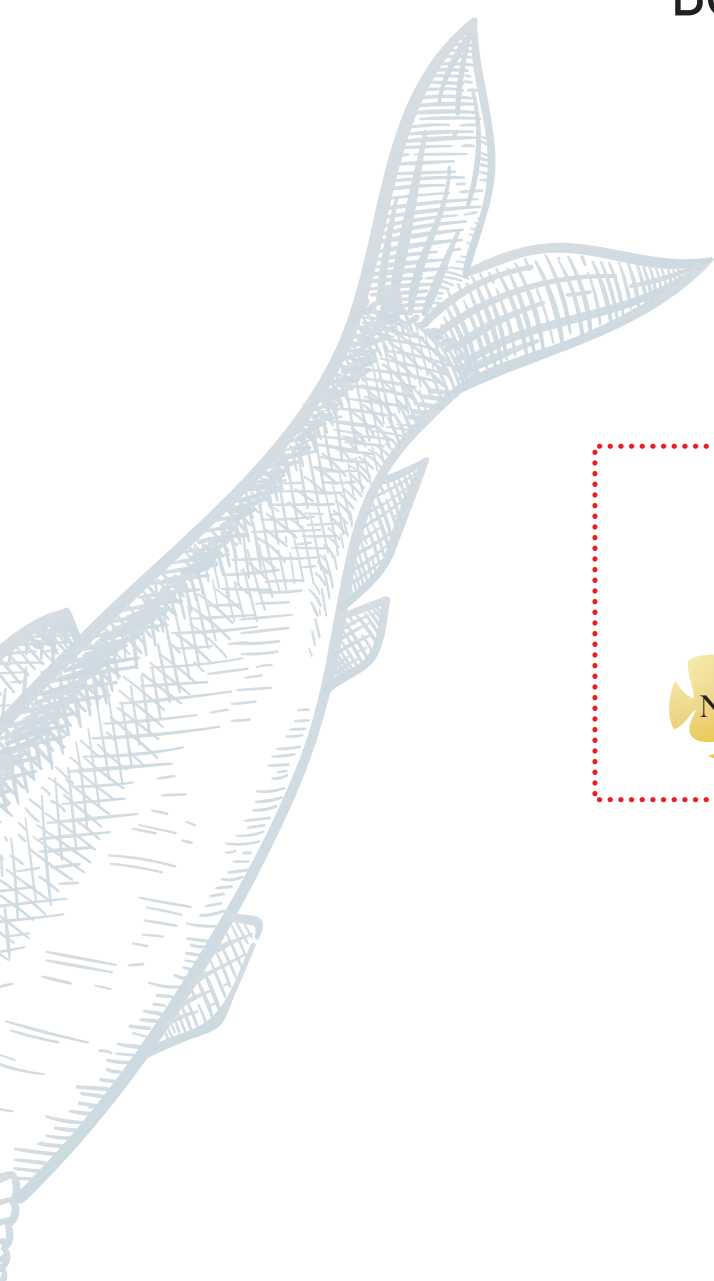


ON ICE

CHOOSE HOW YOU WANT
YOUR FISH COOKED:
(sashimi, crudo, tartare, baked in salt,
baked with vegetables, teppanyaki,
acqua pazza, Thai style, grilled)

price per 100 g

King crab	10500
Lobster.....	10900
Turbot.....	6900
Red snapper.....	3900
Sweetlips	3900
Emperor.....	3900
Barramundi.....	3900

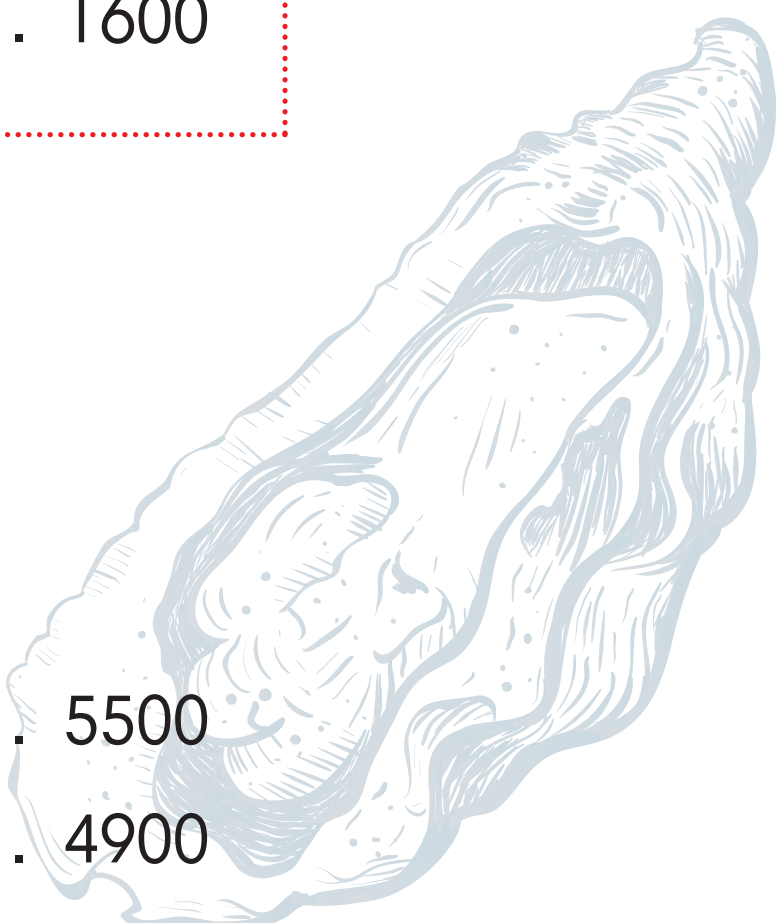


TRUFFLE

 Black Italian truffle 1 g.....	1600
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OYSTERS

Gillardeau (№2)	5500
Tsarskaya (№2)	4900
Murotsu Bay (Japan).....	5000

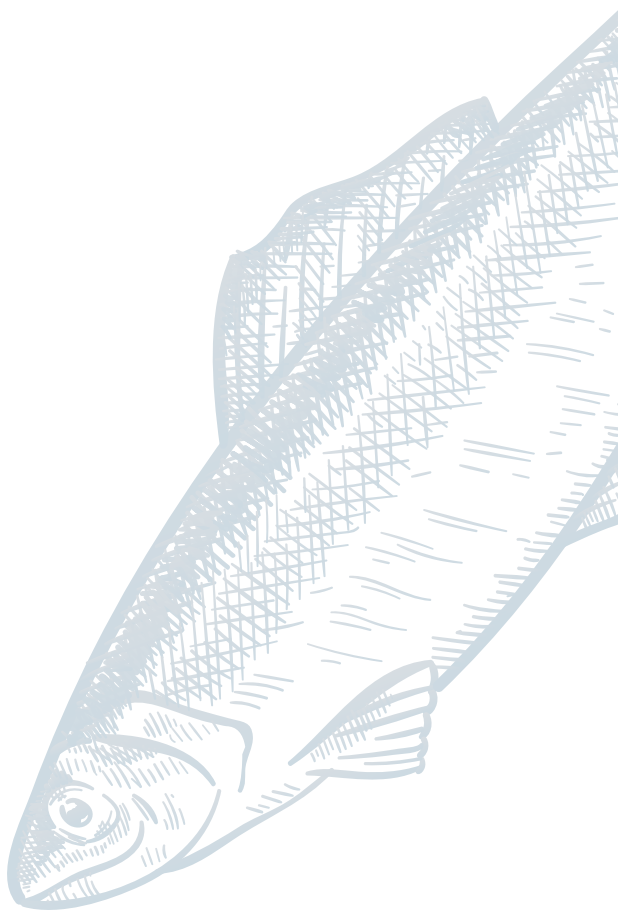


RAW FISH BAR

Sea urchin.....	5900
Sweet Madagascar shrimp 100 g	4900
Tuna flat tartare with honey shiso	7500
Salmon tartare special with red caviar	6500
Salmon tataki with ginger dressing.....	6500
Red / black halibut caviar with pancakes	5900
Tuna tartare with halibut caviar.....	7900
Sea bass crudo Mediterranean-style.....	5500

SEAFOOD / FISH

	Schnitzel a la milanese from salmon with champagne sauce.....	8500
	Halibut steak with shrimp, spinach and miso butter	7900
	Salmon steak, salsa tomatoes, curry sauce.....	9900
	Grilled scallops with young asparagus and pecorino cheese.....	14500
	Shimp in red curry sauce with stracciatella.....	6500
	Seafood grand saute..... (shrimp, scallops, clams and mussels)	31500
	Octopus tentacles with baked potatoes and tomatoes Mediterranean-style.....	15500
	Lemon sole baked with tomatoes and olives in butter size M/L	14900/16900
	Dorado baked with capers and olives	9900
	Sea bass in Vongole sauce.....	9900



CHEF’S SPECIAL

	Sunny side up eggs with king crab	9900
	Galette with baked tomatoes and burrata	8900
	Qutab with spicy horse meat	5900
	Dolma with crab and shrimp in tzatziki sauce.....	6500
	Manti with shrimp and crab	3900
	Seafood grand shawarma	9500

PASTA / RISOTTO

	Gnocchi with shrimp in pesto sauce with cured tomatoes.....	7500
	Cannelloni in truffle bechamel sauce with shrimp and spinach	6500
	Orzo in tom yum sauce with shrimp	7500
	Paccheri with slow-cooked lamb, tomatoes and feta cheese	10500
	Champagne risotto with langoustines.....	8500
	Crab pasta in tomato sauce	7500
	Black risotto with blue cheese and sea bass	8500
	Salmon pasta with two kinds of caviar	6900

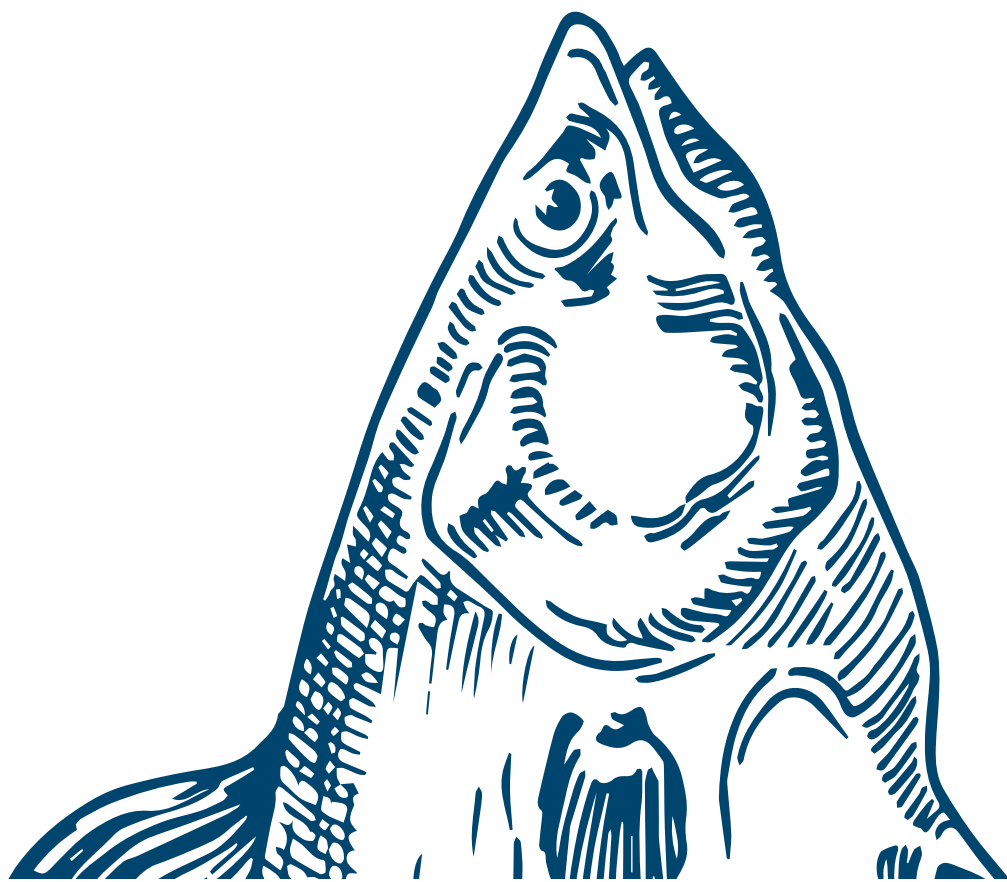


MEAT / POULTRY

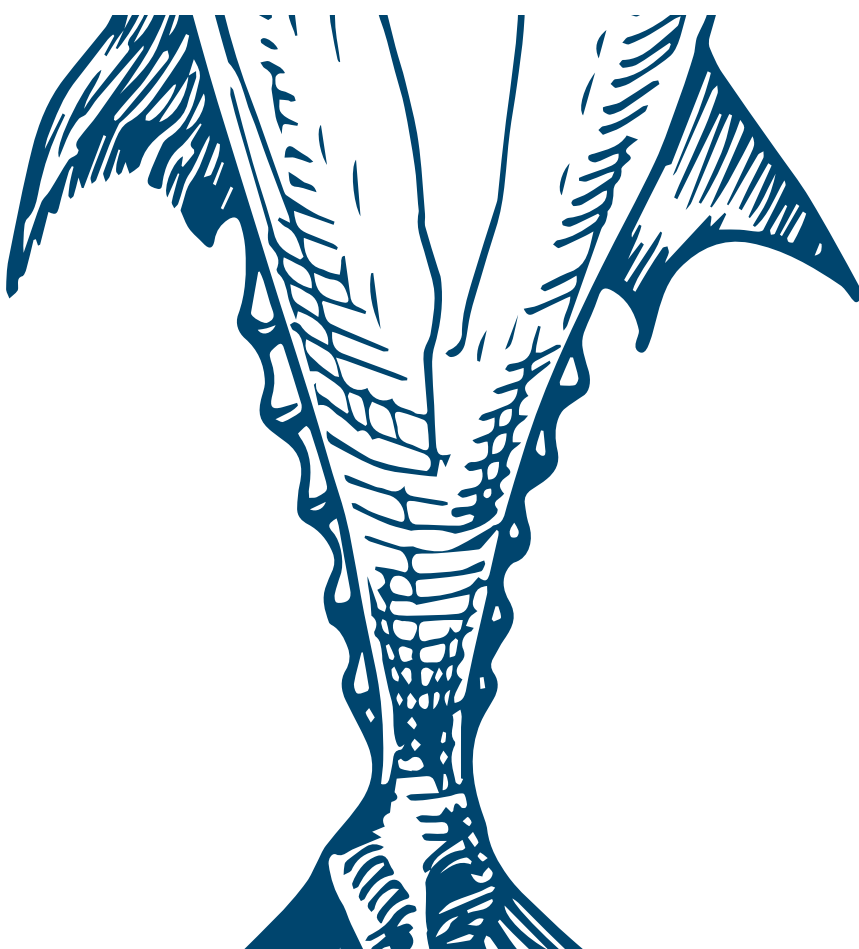
 Horse meat carpaccio with yuzu miso sauce	4900
Veal tartare	6500
Veal cheeks with batata mash	6900
Ribeye prime with smoked maldon salt..... (price per 350 g)	27500
Beef tenderloin with smoked mussel sauce	12500
Truffle chicken with seared tomatoes and spinach	9900

SIDE DISHES

Spinach with pine nuts.....	3500
Broccoli	2900
Baked baby potatoes / French fries / Jasmine rice.....	1700
Grilled vegetable mix.....	4700
Asparagus	5500



SUN GROUP
restaurant company



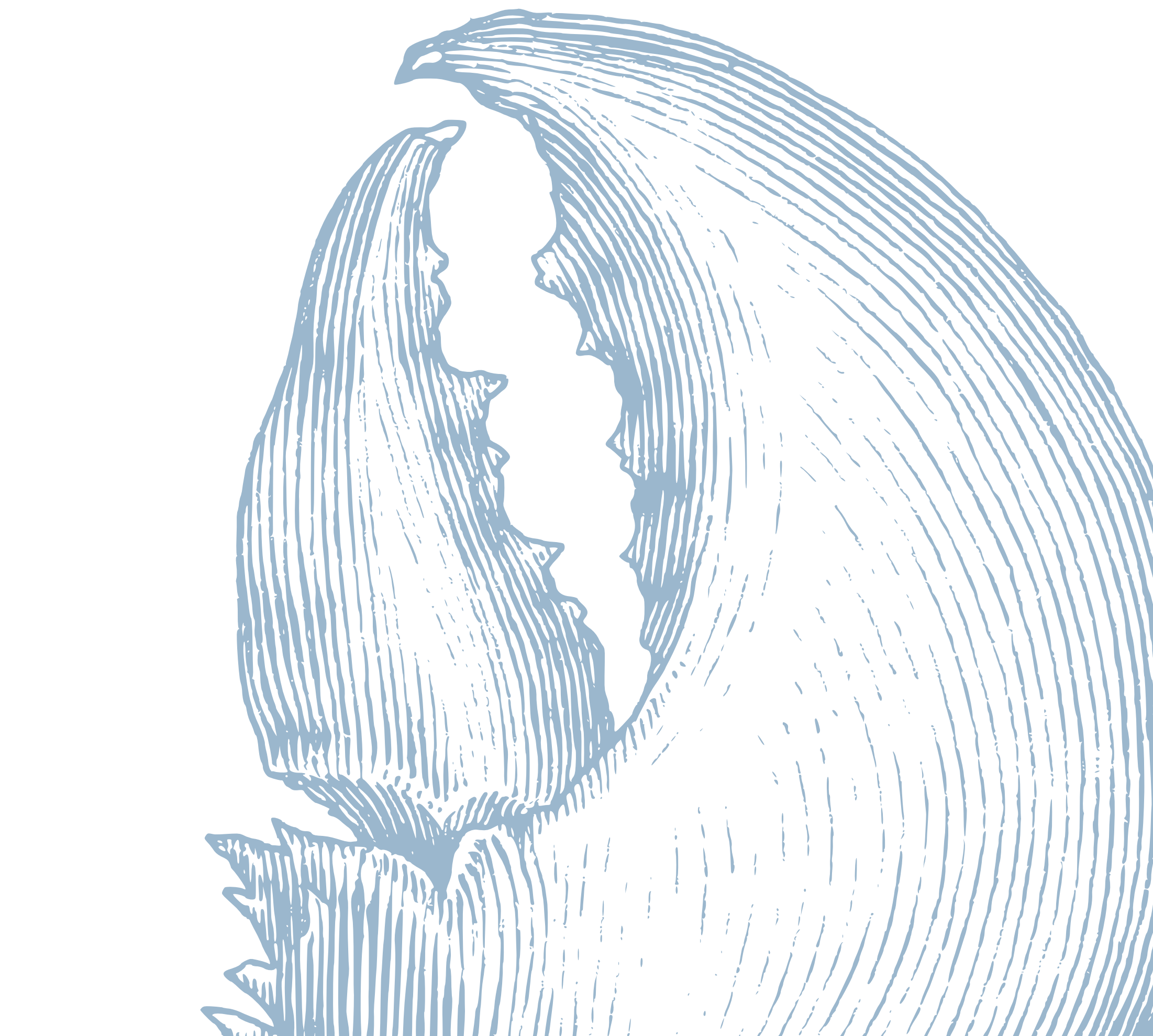
JAPANESE SPECIAL

Sashimi

Salmon	4500
Tuna	4500
Scallop	5500
Eel.....	5500
Shrimp	4500

Sushi/Sushi on fire

Salmon	2800/2900
Tuna	2800/2900
Scallop.....	3600/3700
Eel.....	3600/3700
Shrimp	2800/2900



Rolls

	Langoustine tempura roll with mango and lemon dressing.....	7900
	Seared roll with ribeye and smoked eel.....	8200
	Crispy roll with scallop and salmon sashimi	9500
	Sashimi roll with Norwegian salmon and truffle cheese.....	8500
	Sashimi roll with tuna and crab meat.....	8900
	Roll with salmon and avocado.....	6500
	Salmon on fire roll with king crab.....	8900
	Shrimp roll with salmon tartare	6100

Hot roll with scallop / salmon / tuna / eel	6200
Roll with smoked eel and tempura shrimp	8700
Crispy roll with tuna and crab	7500

Open Roll / Hand Roll

Salmon	2500
Tuna	2900
Scallop.....	3900
Crab.....	5200
Avocado	1500
Eel.....	3900



DESSERTS



Rum baba soaked
in persimmon compote 4900



Lobster dessert 6500

Mango cheesecake
with coconut ganache..... 4500

Homemade tiramisu 5900

Alma dessert 3900

Bird's milk
with milk chocolate and berries..... 4800

Basque burnt cheesecake
with dulce de leche cream 4900

Big éclair with clotted cream,
chocolate and nuts..... 4900

Ice cream 1300
(chocolate, vanilla)

Sorbet 1300
(mango)

Assorted fruit 19800

Assorted fruit and desserts 39600
(sharing platter)

PRE-ORDER CAKES



Honey / carrot /
chocolate ice cream /
tropical / berry cheesecake /
chocolate cherry 9900