



STARTERS

| | 1/2 | 1/1 |
|--|-----|-----|
| Borsch veal, smetana | 250 | 400 |
| Spicy Crayfish Soup tiger shrimp, shiitake, cilantro, mango | 350 | 650 |
| Norwegian Salmon Carpaccio olive oil, lemon, deep fried capers, rucicola | 250 | 500 |
| Swedish Elk Carpaccio Aquavit cheese, truffle oil | 250 | 500 |
| Mixed Leaves parmesan, balsamic | 200 | 350 |
| Mozzarella Caprese | 250 | 450 |
| Mushroom Risotto with Serrano Ham | 350 | 750 |
| Caesar Salad tiger prawn or chicken | 350 | 650 |
| Tiger Shrimp Dumplings deep fried, mango sauce | 350 | 750 |
| Mini Beef Tartar pickled red beets, capers, horseradish, quail egg yolk, toast | 350 | 650 |
| Green Shell Mussels garlic and herb gratinated, lemon, bread | 350 | 650 |

Caviar – served with blini and smetana

| | 25 gr | 50 gr | 100 gr |
|-----------------------|-------|-------|--------|
| Beluga | 5500 | 11000 | 22000 |
| Kalix Bleak Roe | 550 | 1100 | 2050 |
| Salmon Roe | 450 | 800 | 1550 |

MAIN COURSES

| | 1/2 | 1/1 |
|--|-----|------|
| Fillet of Plaice butter fried, spinach, potato puree, crayfish sauce | | 1000 |
| Grilled Rainbow Trout forest mushroom, butter jus, | | 1100 |
| Corn Fed Chicken Breast roasted root vegetables, beans, parmesan sauce | | 1100 |
| Lamb Roast Beef artichoke, lemon baked fennel, thyme jus | | 1000 |
| Paella squid, scallop, tiger shrimps, green shell mussel, aioli | | 900 |
| Thai Wok seafood, chicken or beef | 600 | 900 |
| Pasta Tagliatelle beef pepper sauce | 600 | 900 |

CLASSICS

| | 1/2 | 1/1 |
|---|-----|------|
| Meatballs – Swedish Traditional Style | 400 | 650 |
| Flambé pepper steak (minimum order 2 persons) | | 1500 |
| "Night Flight Special" fillet of beef served on oak | | 1400 |

GRILL MENU

| | |
|--|------|
| Scampi – 170 gr | 1100 |
| Salmon fillet – 180 gr | 800 |
| Lamb Racks – 260 gr | 1100 |
| Veal Entrecôte – Milk Fed 160 gr | 1200 |
| Fillet of Beef – 200 gr | 1350 |
| Entrecôte - 250 gr | 1300 |
| Mixed Grill (Beef, Lamb, Pork) | 1300 |

2 side orders of your choice are included.

| | | |
|--------------|----------------------|--------------------|
| potato puree | Café da Paris butter | mixed leaves |
| baked potato | béarnaise sauce | tomato sauce |
| rösti potato | red wine sauce | spinach |
| french fries | pepper sauce | grilled vegetables |
| Idaho potato | hot chili - chutney | |
| risotto | crayfish sauce | |

DESSERTS

| | |
|---|-----|
| Our Selection of Cheese | 600 |
| Fruit Plate | 800 |
| Original «New York» Cheesecake | 350 |
| Cardamom Crème Brûlée | 300 |
| Sorbet – please ask for flavours! | 250 |
| Ice Cream with Fresh Berries | 300 |
| Chocolate Truffle | 150 |
| Chocolate Mousse with Raspberry Sauce | 350 |

Chef's Choice

Asparagus
serrano ham, pecorino

Beef Rydberg
classic condiments

Baked Granny Smith
cinnamon caramel, home made vanilla ice cream

1100 Rbl

NIGHT • FLIGHT
NIGHTCLUB • MOSCOW

20 YEARS
AND STILL
STANDING

do it tonight...

17 Tverskaya St.
(495)629 4165
www.nightflight.ru

SPECIAL OFFER

Moët & Chandon brut imperial
1 Glass of Moët & Chandon.....900 rub
1 Bottle of Moët & Chandon.....4450 rub

