Chestnut Soup with Grorgian Truffles	Soup		Today's special wine by glass	150 ml
Dip House Wine Rose Dry, 2019 (Natural) 15.00		16.00	Manavi, Giuaani, White Dry, 2018	14.00
Strained yogurt and avocado dip			Tsolikauri, Baia's Wine, Amber Dry, 2019 (Natural)	
Strained yogurt and avocado dip 17.00 Rose Dry, 2018 (Natural) 17.00 Rose Dry, 2018 (Natural) 17.00 Rlatariselli, white, Dry, 6.00/75.00/73.01 17.00 Rlatariselli, white, Dry, 6.00/9.00/17.00 17.00	Quince soup with role gras		Saperavi, Orgo, Red Dry, Qvevri, 2018 (Natural)	15.00
Strained yogurt and avocado dip 17.00 Rose Dry, 2018 (Natural) 17.00 Rose Dry, 2018 (Natural) 17.00 Rlatariselli, white, Dry, 6.00/75.00/73.01 17.00 Rlatariselli, white, Dry, 6.00/9.00/17.00 17.00	Dip		House Wine	
Spinach dip with pomegranate 17.00 Saperavi, Red Dry. 8.00/15.00/20.0	-100 III			
Roasted currot and red pepper dip			Rkatsiteli, white, Dry.	
Chickpea dip as on olive tapan 17.00 Manavi, Giuani, White Wine 750 ml	The Miles of April 1 and the April 2 and the A		Saperavi , Red, Dry.	8.00/15.00/20.00
Smoked eggplant dip			White Wine	7501
Assorted dips (choice of thee) Assorted dips (choice of five) Assorted dips (choice of five) Appetizer and Salad Tomato and Cucumber salad "Tabule" Bio cherry tomato salad with Gebjalia 24.00 Warm salad with Wild greens and Artichokes Aged cottage cheese ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce Tout tartare with Georgian Truffle Trout tartare with Georgian Truffle Trout tartare with own caviar Grape leaves dolma in yogurt foam / Vegetarian Dock Baked Bulguni with Nadughi and mint Mixed forest mushrooms wild garlic and artichoke Mixed forest mushrooms wild garlic and artichoke Aladastruit, Baias wine, Rose Dry, Amber, 2018 Mixed forest mushrooms wild garlic and artichoke Aladastruit, Baias wine, Rose Dry, Amber, 2018 Mixed forest mushrooms wild garlic and artichoke Mixed forest mushrooms wild garlic and artichoke Baked Salmon with cherry sauce Mixed forest mushrooms wild greens with Adjika sauce Baked Salmon with cherry sauce Dock port belly on wild greens with Adjika sauce Fillet Mignon with chestnut purce and Georgian Truffles Chocolate "passion anxiety" 16.00 Dessert Feijoa Millefeulle Chocolate "passion anxiety" 16.00 Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream 16.00 Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream More and Red wine with mascarpone cream Micra fill and intributed and succe provided and succe prov				730 mi
Assorted dips (choice of five) Appetizer and Salad Tomato and Cucumber salad "Tabule" Bio cherry tomato salad with Gebjalia 24.00 Warm salad with wild greens and Artichokes 22.00 Aged cottage cheese ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce Catesar's mushroom Ravioli 28.00 Cale sar's mushroom Ravioli 28.00 Cale tartare with Georgian Truffle 28.00 Grape leaves dolma in yogurt foam / Vegetarian Dock 24.00 Baked mussels with walnut crust Fried Sulguni with Nadughi and mint 17.00 Main Course Mised forest mushrooms wild garlic and artichoke 30.00 Green risotto with sour plum and scallops 39.00 Green risotto with sour plum and scallops 39.00 Baked Salmon with cherry sauce 30.00 Baked Salmon with cherry sauce 30.00 Dessert Feijoa Millefeulle Chocolate "passion anxiety" Feigo Millefeulle Chocolate "passion anxiety" Feigo Millefeulle Chocolate "passion anxiety" Sweet wheat risotto with walnut cice cream Baked Peach Marlette Gheese plate Gently boiled pears in red wine with masscarpone cream Baked Peach Marlette Gheese plate Gently boiled pears in red wine with masscarpone cream Baked Peach More Red Wine Aladasturi, Divantal Markani, Red Dry, 2017 Source Champage / Sparkling Billecart-Salmon Extra Brut 390.00 More & Chamband Imperial Brut 290.00 More & Chamband Imperial Brut 290.00 More & Chamband Imperial Brut 290.00	501		Manavi, Giuaani, White Dry, 2019	65.00
Appetizer and Salad Tomato and Cucumber salad "Tabule" Bio cherry tomato salad with Gebjalia Warm salad with wild greens and Artichokes Aged cottage cheese ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce Aged cottage cheese ravioli with lemon and walnut sauce Aged cottage cheese ravioli with lemon and walnut sauce Calf tartare with Georgian Truffle Tout tartare with Georgian Truffle Tout tartare with Georgian Truffle Baked mussels with walnut crust Fried Sulguni with Nadughi and mint Toul Curse Mixed forest mushrooms wild garlic and artichoke Green risotto with sour plum and scallops Baked Salmon with cherry sauce Fork belly on wild greens with Adjika sauce Fillet Mignon with chestnut puree and Georgian Truffle Duck breast on quince puree with Foie grass Mixed Feach Marice Checse plate Genuly boiled pears in red wine with mascarpone cream Baked Peach Marice Cesses plate Genuly boiled pears in red wine with mascarpone cream In 0,00 Baked Peach Marice Cesses plate Genuly boiled pears in red wine with mascarpone cream In 0,00 Baked Salmon Extra Brut Saperavi, Chataga Mukhrani, Red Dry, Quory Champagne / Sparkling Billicart-Salmon Extra Brut Sapon One Sapon (Scandon Red Dry, 2017 Sapon (Sapon (Sa			Mtsvane-Kisi, Kondoli, White Dry, 2019	60.00
Tomato and Cucumber salad "Tabule" 20,00 Reasticity of the property of t		30.00	Tsinandali, Tbilvino, Amber, Dry, 2019	55.00
Bio cherry tomato salad with Gebjalia 24.00 Misvane, Solomishvili, White Dry, 2015 85.00 85.00 Misvane, Solomishvili, White Dry, 2018 85.00 Misvane, Solomishvili, White Dry, 2018 85.00 Misvane, Aladashvili Wine, Amber Dry, 2018 85.00 Misvane, Aladashvili Wine, Amber Dry, 2018 90.00 24.00 Khikhvi, Aladashvili, Amber Dry, 2018 95.00 25.00		20.00	Rkatsiteli, Orgo, Amber Dry, 2019	75.00
Warm salad with wild greens and Artichokes 22.00 Missvane, Aladashvill Wine, Amber Dry, 2018 35.00 24.00 Khikhvi, Aladashvill, Amber Dry, 2018 90.00 24.00 Khikhvi, Aladashvill, Amber Dry, 2016 95.00 25.00 26.00 2	A SECOND CONTRACTOR OF THE PROPERTY OF THE PRO		Rkatsiteli, Tbilvino, Amber, Dry, 2017	65.00
Aged cottage cheese ravioli with lemon and walnut sauce Dock ravioli with lemon and walnut sauce 24.00 Cacsaar's mushroom Ravioli Calf tartare with Georgian Truffle 28.00 Carge leaves dolma in yogurt foam / Vegetarian Dock Baked mussels with walnut crust Fried Sulguni with Nadughi and mint 17.00 Main Course Mixed forest mushrooms wild garlic and artichoke Green risotto with sour plum and scallops Baked Sibas with wild Spinach Baked Salmon with cherry sauce Pork belly on wild greens with Adjika sauce Brillet Mignon with chestnut purce and Georgian Truffles Duck breast on quince purce with Foi grass Aged Cottage Cheese plate Gently boiled pears in red wine with mascarpone cream Mixed forest nushrooms and walnut sauce Al.00 Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream Mixed forest nushroom and walnut sauce Al.00 Billecart-Salmon Rose Dry, Amber, 2018 Billecart-Salmon Rose Brut Boshow Bosho			Mtsvane, Solomnishvili, White Dry, 2015	85.00
Dock ravioli with lemon and walnut sauce	State of the control		Mtsvane, Aladashvili Wine, Amber Dry, 2018	85.00
Caesar's mushroom Ravioli	TO TO THE RESIDENCE OF THE PARTY OF THE PART		Khikhvi, Aladashvili, Amber Dry, 2018	90.00
Calf tartare with Georgian Truffle Trout tartare with own caviar Grape leaves dolma in yogurt foam / Vegetarian Dock Baked mussels with walnut crust Fried Sulguni with Nadughi and mint Main Course Mixed forest mushrooms wild garlic and artichoke Green risotto with sour plum and scallops Baked Sibas with wild Spinach Baked Salmon with cherry sauce Pork belly on wild greens with Adjika sauce Fillet Mignon with chestnut puree and Georgian Truffles Duck breast on quince puree with Foie grass Dessert Dessert Dessert Pick Wine Tvishi, Marani, White Semi-Sweet, 2019 Sikkhvi, Kindzmarauli Marani 70.00 Kikhvi, Kindzmarauli Marani 70.00 Red Wine Aladasturi, Gvanca's Wine, Rose Dry, Amber, 2018 Saperavi, Lukasi, Red Dry, 2017 95.00 Saperavi, Drop, Red Dry, Amber, 2018 Saperavi, Papari Valley, Red Dry, Amber, 2019 Saperavi, Papari Valley, Red Dry, Amber, 2019 Saperavi, Aladashvili wine, Red Dry, Amber, 2019 Saperavi, Lukasi, Red Dry, 2017 Superavi, Papari Valley, Red Dry, Amber, 2018 Saperavi, Lukasi, Red Dry, 2017 Superavi, Aladashvili wine, Red Dry, 2017 Superavi, Aladashvili wine, Red Dry, 2017 Superavi, Lukasi, Red Dry, 2017 Superavi, Papari Valley, Red Dry, 2017 S	- 1//		Kisi, Tchotiashvili, Amber, Dry, 2016	95.00
Calt tartare with Georgian Iruffle Trout tartare with own caviar Grape leaves dolma in yogurt foam / Vegetarian Dock Baked mussels with walnut crust Fried Sulguni with Nadughi and mint 17.00 Main Course Mixed forest mushrooms wild garlic and artichoke Green risotto with sour plum and scallops Baked Sibas with wild Spinach Baked Sibas with wild Spinach Baked Salmon with cherry sauce Pork belly on wild greens with Adjika sauce Fillet Mignon with chestnut puree and Georgian Truffles Duck breast on quince purce with Foie grass Dessert Feijoa Millefulle Chocolate "passion anxiety" Sweet wheat risotto with walnut ice cream Baked Paach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream 16.00 Tvishi, Marani, White Semi-Sweet, 2019 Kikhvi, Kindzmaruli Marani 70.00 Red Wine 83.00 Saperavi, Lukasi, Red Dry, 2017 Saperavi, Inhotiashvili, Red Dry, Amber, 2018 Saperavi, Inhotiashvili, Red Dry, Amber, 2016 Saperavi, Papari Valley, Red Dry, Amber, 2019 Saperavi, Papari Valley, Red Dry, Amber, 2019 Saperavi, Chetiashvili, Red Dry, Amber, 2019 Saperavi, Icheltis, Red Dry, Amber, 2019 Saperavi, Icheltis, Red Dry, Amber, 2019 Saperavi, Icheltis, Red Dry, 2017 Saperavi, Tchotiashvili, Red Dry, 2017 Saperavi, Tchotiashvili, Red Dry, Amber, 2018 Saperavi, Icheltis, Red Dry, Amber, 2018 Saperavi, Icheltis, Red Dry, Amber, 2018 Saperavi, Icheltis, Red Dry, 2017 Saperavi, Tchotiashvili, Red Dry, 2017 Saperavi, Icheltis, Red Dry, 2017 Saperavi, Iche	A CONTROL OF THE PROPERTY OF T		Tsolikauri, Baias wine, Amber Dry, 2019	75.00
Grape leaves dolma in yogurt foam / Vegetarian Dock 24.00 Red Wine Red Wine	The state of the s			55.00
Baked mussels with walnut crust Fried Sulguni with Nadughi and mint 17.00	THE CONTRACTOR IN CONTRACTOR IN THE PARTY OF		THE RESIDENCE OF THE PROPERTY	70.00
Fried Sulguni with Nadughi and mint 17.00				
Jgia, Blui's wine, Rose dry, Amber 2018 65.00			Red Wine	NET PLAN AND LO
Main Course Mixed forest mushrooms wild garlic and artichoke Marked forest mushrooms wild garlic and artichoke Marked forest mushrooms wild garlic and artichoke Marked forest mushrooms wild garlic and artichoke Mixed forest mushrooms wild garlic folds wild wine, Red Dry, Amber, 2019 Mukuzani, Chelti, Red Dry, Amber, 2018 Mukuzani, Chelti, Red Dry, Amber, 2018 Mushroom, Aladashvili wine, Red Dry, 2017 Mush	Fried Sulguni with Nadughi and mint	17.00	Aladasturi, Gvanca's Wine, Rose Dry, Amber, 2018	65.00
Main Course Mixed forest mushrooms wild garlic and artichoke Mixed forest mushrooms wild garlic and artichoke Green risotto with sour plum and scallops 39.00 Baked Sibas with wild Spinach Baked Sibas with wild Spinach Baked Salmon with cherry sauce Pork belly on wild greens with Adjika sauce Fillet Mignon with chestnut puree and Georgian Truffles Duck breast on quince puree with Foie grass Millefeulle Dessert Feijoa Millefeulle Chocolate "passion anxiety" Sweet wheat risotto with walnut ice cream Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream Mixed forest mushrooms wild garlic and artichoke 30.00 Saperavi, Trotiashvili, Red Dry, Amber, 2016 Saperavi, Trotiashvili, Red Dry, Amber, 2019 Saperavi, Trotiashvili, Red Dry, Amber, 2018 Should Dry, Amb		COSIdada I	SECOND CONTROL OF THE PROPERTY	65.00
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Green risotto with sour plum and scallops Baked Sibas with wild Spinach Baked Salmon with cherry sauce Pork belly on wild greens with Adjika sauce Fillet Mignon with chestnut puree and Georgian Truffles Duck breast on quince puree with Foie grass Dessert Feijoa Millefeulle Chocolate "passion anxiety" Sweet wheat risotto with walnut ice cream Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream Green risotto with sour plum and scallops 39.00 Saperavi, Papari Valley, Red Dry, Amber, 2019 Saperavi, Papari Valley, Red Dry, Amber, 2018 Saperavi, Papari Valley, Red Dry, 2017 Saperavi, Papari Valley Dry, 2017 Saperavi, Papar	Mixed forest mushrooms wild garlic and artichoke	30.00	THE RESIDENCE OF THE PARTY OF T	95.00
Baked Sibas with wild Spinach Baked Salmon with cherry sauce Baked Dry, 2017 Baked Dry, 2018 Baked Dry, 2017 Baked Dry, 2017 Baked Dry, 2019 Baked Dry, 2017 Baked Dry, 2017 Baked Dry, 2019 Baked Dry, 2017 Baked Dry, 2017 Baked Dry, 2017 Baked Dry, 2017 Baked Dry, 2018	Green risotto with sour plum and scallops	39.00		85.00
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Fillet Mignon with chestnut puree and Georgian Truffles Duck breast on quince puree with Foie grass Dessert Feijoa Millefeulle Chocolate "passion anxiety" Sweet wheat risotto with walnut ice cream Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream Fillet Mignon with chestnut puree and Georgian Truffles 45.00 Shavkapito, Chateau Mukhrani, Red Dry, 2017 Shavkapito, Chateau Mukhrani, Red Dry, 2019 Shood Khvanchkara, Chateau Mukhrani, Red Dry, 2019 Solomnishvili, Saperavi, Red Dry, Qvevri 2008 Shavnabada, Rkatsiteli, Amber Dry, 2007 Champagne/Sparkling Billecart-Salmon Rose Brut Billecart-Salmon Extra Brut Solomnishvili, Saperavi, Red Dry, 2007 Shavnabada, Rkatsiteli, Amber Dry, 2	Pork belly on wild greens with Adjika sauce	36.00		145.00
Duck breast on quince puree with Foie grass 45.00 Otskhanuri Sapere, Gvantsas Wine, Red Dry, 2019 Khvanchkara, Chateau Mukhrani, Red Semi-Sweet, 2017 Reserve Solomnishvili, Saperavi, Red Dry, Qvevri 2008 Shavnabada, Rkatsiteli, Amber Dry, 2007 Chocolate "passion anxiety" 16.00 Sweet wheat risotto with walnut ice cream Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream Dessert Reserve Solomnishvili, Saperavi, Red Dry, Qvevri 2008 Shavnabada, Rkatsiteli, Amber Dry, 2007 Champagne/Sparkling Billecart-Salmon Rose Brut Billecart-Salmon Extra Brut Solomnishvili, Saperavi, Red Dry, Qvevri 2008 Shavnabada, Rkatsiteli, Amber Dry, 2007 Shavnab	Fillet Mignon with chestnut puree and Georgian Truffles	45.00		
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Chocolate "passion anxiety" Sweet wheat risotto with walnut ice cream Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream 16.00 Champagne/Sparkling Billecart-Salmon Rose Brut Billecart-Salmon Extra Brut Moet & Chandon Imperial Brut 290.00 Moet & Chandon Imperial Brut 290.00	Feijoa Millefeulle	16.00		
Sweet wheat risotto with walnut ice cream Baked Peach Marlette Cheese plate Gently boiled pears in red wine with mascarpone cream 16.00 Billecart-Salmon Rose Brut Billecart-Salmon Extra Brut Moet & Chandon Imperial Brut 290.00 Page 11:		7 CONSUMO 334/A		110.00
Baked Peach Marlette Cheese plate 29.00/49.00 Gently boiled pears in red wine with mascarpone cream 16.00 Billecart-Salmon Rose Brut Billecart-Salmon Extra Brut 390.00 Moet & Chandon Imperial Brut 290.00	The state of the s	THE RESERVE AND ADDRESS OF THE PARTY OF THE		
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O D C 11'		THE RESERVE OF THE PERSON NAMED IN COLUMN TWO		
		300	Orgo, Brut, Sparkling	
VAT 18% is not included 5.00 / 18.00 / 30.00	VAT 18% is not included	The state of	Jujuna Wine 5.00 / 18.0	00 / 30.00