

BREAKFAST

9:00 - 17:00

EGG DISHES

Omelette	01	12 €
Scrambled Eggs with stracciatella and salmon	010	30 €
Poached Eggs with avocado	1	18 €
Fried Eggs	1	12 €

ADD TO EGGS

Salmon — 16 € · Shrimp — 14 € · Ham — 11 €

Shakshuka poached egg and crispy bread	01	32 €
Zucchini Waffles NEW lightly salted salmon, cream cheese, Eggs Benedict	0100	35 €
Scandi Breakfast Ham, cherry confit, cheese, butter, and egg, topped with red caviar	0100	35 €

PORRIDGES & BOWLS

Yogurt Bowl homemade granola, berries and honey	10	12 €
Porridge rice / green buckwheat / oatmeal	0	11 €

TOPPINGS + 4 € · Berries · Banana · Granola

SIGNATURES

Syrniki berry sauce, sour cream and fresh berries		25 €
Fluffy Waffles with salted caramel	010	33 €
Bread Basket with butter	01	6 €
French toast with berries and ice cream	01	25 €

CRÊPES

Meat Crêpes with sour cream	010	33 €
Classic Crêpes	010	19 €

FILLINGS + 5 €

Condensed milk · Peanut butter · Chocolate spread
Honey · Red caviar 50g — 30 €

Salmon Crêpes with cream cheese	010	33 €
Classic Crêpes with cream cheese with berries	010	25 €

STARTERS

Vitello Tonnato	010	45 €
Hummus with Vegetables, Olives & Pita NEW	00	24 €
Lightly Salted Salmon with Cream Cheese & Capers NEW	100	41 €
Chicken Liver Pâté with Cherry Confiture	010	30 €

SALADS

Olivier Salad beef and quail egg	00100	30 €
Caesar Salad chicken and parmesan	01000	30 €
Tomato & Cucumber Salad green adjika and stracciatella	100	22 €
Warm Chicken Liver Salad	01	29 €

TOASTS

Avocado Toast with Salmon	  	30 ₺
Avocado Toast with Hummus & Chickpeas	 	28 ₺
Toast with Cream Cheese & Salmon	  	30 ₺
Avocado Toast with Shrimp	 	30 ₺
Avocado Toast, Eggs Benedict & Salmon	   	30 ₺

SOUPS

Borscht sour cream, garlic bun and lard	 	32 ₺
Homemade Chicken Soup with Meatballs	 	20 ₺
Okroshka NEW	   	30 ₺
Green Shchi NEW	 	30 ₺

PASTA

Black Pasta with shrimps NEW creamy sauce	  	42 ₺
Pasta with Salmon NEW creamy sauce	  	45 ₺
Shell Pasta with Vegetables & Truffle Ricotta NEW	 	28 ₺
Pasta Carbonara	  	39 ₺

MAIN COURSES

Baked Chicken Breast rice and parmesan	 	36 ₺
Baked Salmon Fillet NEW new potatoes, spinach and cream sauce	 	68 ₺
Homemade Chicken Cutlets creamy mashed potatoes	  	45 ₺
Beef Tenderloin Medallions Mashed potatoes and grilled vegetables	  	65 ₺
Duck Fillet green buckwheat and cherry sauce		57 ₺
Beef Dumplings	 	25 ₺



ALLERGENS

Our dishes may contain allergens in accordance with EU Regulation No. 1169/2011.
If you have any allergies or food intolerances, please inform our staff before placing your order.



Gluten

Wheat, rye, barley, oats, and products containing them



Lactose

Milk and dairy products (including lactose)



Egg

Eggs and products containing them



Fish

Fish and fish products



Molluscs

Molluscs, crustaceans, and products containing them



Nuts

Peanuts, almonds, cashews, walnuts, and other tree nuts



Mustard

Mustard and products containing



Celery

Celery and products containing it

WINE

Glass / Bottle

RED WINES

Maison Les Alexandrins Saint-Joseph Rouge 2022 Rhône, France · Dry Red Blackberry, plum, leather, earthy notes, cedar, tobacco, vanilla, black pepper, and anise.	240 €
Domaine de la Ville de Colmar Pinot Noir 2023 Alsace, France · Pinot Noir Blackberry, cherry, blueberry, spices, vanilla, and forest floor notes	25 / 125 €
Alba de Lucas Reserva 2018 Rioja, Spain · Tempranillo Spices, vanilla, and ripe red fruit notes	110 €

WHITE WINES

Tomtit 2024 Marlborough, New Zealand · Sauvignon Blanc Fresh green fruits, lime, passion fruit, and mineral notes.	24 / 120 €
Domaine de La Jasse — Chardonnay Viognier 2023 Languedoc-Roussillon, France · Chardonnay, Viognier Floral notes, peach, and citrus.	130 €
Vereinigte Hospitien Riesling Trocken 2024 Mosel, Germany · Riesling Green apple, lime, mineral notes, a subtle hint of petrol, and honey.	150 €

SPARKLING WINES

Prosecco Signore Giuseppe, Extra Dry Italy · Prosecco Citrus, green apple, and delicate mineral notes.	32 / 125 €
Prosecco Ponte Villon 0.2, Extra Dry Italy · Prosecco Available by Bottle Only	125 €

BEER

Warsteiner 0.66	24 €
Warsteiner 0.33	16 €
Warsteiner non-alcoholic 0.33	16 €
Paulaner wiesbeer 0.5	24 €

SPIRITS

SPIRITS / 50 ml

Vodka Grey Goose	██████████	20 €
Whisky Jack Daniel's	██████████	15 €
Whisky Jim Beam	██████████	15 €
Gin Beefeater	██████████	15 €
Tequila Olmeca Silver	██████████	15 €
Rum Bacardi Carta Blanca	██████████	15 €
Rum Bacardi Carta Negra	██████████	15 €
Rum Bacardi Spiced	██████████	15 €

PREMIUM WHISKY / 50 ml

Macallan 12	██████████	70 €
Chivas Regal 12	██████████	25 €
Jameson	██████████	20 €

COGNAC / 50 ml

Hennessy XO	██████████	160 €
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LIQUEURS / 50 ml

Malibu	██████████	15 €
Aperol	██████████	20 €
Campari	██████████	15 €
Amaretto	██████████	20 €
Baileys Irish Cream	██████████	15 €
Kahlúa	██████████	15 €
Jägermeister	██████████	15 €
Cointreau	██████████	17 €
Martini Bianco	██████████	15 €
Martini Rosso	██████████	15 €
Martini Extra Dry	██████████	15 €

COFFEE

250 ml · 350 ml · 450 ml

Americano	8 ₺	10 ₺
Cappuccino	12 ₺	14 ₺
Latte	16 ₺	18 ₺
Raf	16 ₺	18 ₺
Halvah Raf		20 ₺
Pumpkin Spice Latte		18 ₺
Spiced Orange & Clove Latte		22 ₺
Espresso		7 ₺
50 ml		

ICED COFFEE

Iced Americano	10 ₺
Iced Latte	18 ₺
Espresso Tonic	15 ₺
Bumble	22 ₺
Espresso with fresh orange juice	
Iced Raf Coffee	20 ₺
Iced Halva Raf	22 ₺

EXTRAS

Alternative Milk
(Oat / Coconut / Almond) - 3 ₺

Syrups: Caramel, Coconut, Almond, Sugar Syrup,
Popcorn, Banana — +3 ₺

FRESH JUICES

200 ml · 400 ml

Fresh Orange Juice	16	20 ₺
Fresh Apple Juice	16	20 ₺
Fresh Carrot Juice	16	20 ₺
Fresh Grapefruit Juice	16	20 ₺

SMOOTHIES

Strawberry, Banana & Apple Smoothie	20 ₺
Oat & Banana Smoothie	20 ₺
Creamy Avocado & Banana Smoothie	26 ₺
Pear & Orange Smoothie	20 ₺

TEA

Black Tea	15 ₺
Earl Grey	17 ₺
Green Tea	15 ₺
Milk Oolong	20 ₺
Mint & Apple Green Tea	20 ₺
Aromatic Herbal Tea	15 ₺
Hibiscus	15 ₺
Buckwheat Tea	20 ₺
Buckwheat, Apple & Cinnamon	24 ₺
Berry Tea	24 ₺
Pear & Mango Tea	26 ₺
Mango & Passion Fruit Tea	26 ₺
Sea Buckthorn Tea	25 ₺
DEO Tea	26 ₺
Spiced Masala Tea	26 ₺
Black Currant & Orange Tea	24 ₺

MATCHA

Matcha Latte	18 ₺
Matcha with Orange & Ginger	26 ₺
Iced Matcha Latte	20 ₺
Strawberry Matcha	26 ₺
Mango Matcha	26 ₺

PUNCHES

Blackcurrant & Hibiscus Punch (alc)	12 ₺
Blackcurrant and hibiscus base, lemon, and spices.	
Aromatic Sea Buckthorn Punch (alc)	15 ₺
Sea buckthorn and pineapple base, orange.	
Mulled Wine (alc)	18 ₺
Red wine, Jägermeister, honey, rosemary, and spices.	

HOT MILK DRINKS

Cocoa	17 ₺
Hot Chocolate	20 ₺
Hot Chocolate with Rum	26 ₺

LEMONADES

Tropical Mango & Passion Fruit Lemonade	15 €
Pear & Caramel Lemonade	25 €
Refreshing Peach & Raspberry Lemonade	20 €
Strawberry & Grapefruit Lemonade	18 €
Mango & Lime Lemonade	18 €
Blackcurrant & Pear Lemonade	18 €
Classic Mojito	18 €

COCKTAILS

SPARKLING WINES

Bellini Sparkling wine with peach purée	20 €
Rossini Sparkling wine with strawberry purée	20 €
Aperol Spritz Aperol, sparkling wine, soda water, and orange	25 €

CLASSIC COCKTAILS

Mojito Rum, lime cordial, fresh lime, and mint	20 €
Negroni Gin, Martini Rosso, Campari, and orange zest	25 €
Margarita Tequila, Cointreau, simple syrup, and lime juice	25 €
Gin & Tonic Gin and tonic water.	20 €
Daiquiri Rum, lime cordial, and fresh lime.	20 €
Moscow Mule Vodka, ginger tonic, Angostura bitters, lime, and mint.	20 €

SIGNATURE COCKTAILS

Enigma Enigma base, ginger tonic	25 €
DEO Special Raspberry and passion fruit purée, cranberry juice, vodka, bubble gum syrup, and marshmallows	25 €
Fireglow Aperol liqueur, pear purée, lemon juice, and Angostura bitters	25 €
Pornstar Martini Vanilla vodka, passion fruit purée, lime cordial, foam, and sparkling wine	25 €