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## WELCOME!

Here, the dialogue between cultures comes to life through the language of cuisine.

The union of French refinement and Italian passion in our menu is a tribute to centuries-old traditions and the boldness of a contemporary interpretation.

Our philosophy is about attention to what truly matters. To the impeccable balance of ingredients on the plate. To the tactile sensation of porcelain and crystal beneath your touch. To the aroma that welcomes you as you enter. To that fleeting moment of silence that follows the first impression.

We believe that true hospitality is built upon the details. That is why, at KLICH every encounter becomes a story in which you and your taste are the protagonists — together with the restaurant's aesthetics, its atmosphere, and the uniqueness of the moment you experience.

It is our great honor to share this art with those who seek not simply a dinner, but a profound and inspiring experience.

KLICH — a taste worth remembering.

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**Bon appétit!**

## FRESH SEAFOOD

*A selection of premium wild-caught fish and live seafood sourced from the world's finest waters. Impeccable freshness and delicate textures reveal the true character of each region. Pure, refined flavour with no compromises.*

### Oysters

**Murotsu Japan** ..... 950  
*Meaty and delicate, with a subtly sweet and briny flavour and a creamy finish. Exceptional safety is ensured through strict farm-density control and seabed purification in Kakiuchi Bay.*

**Pink Jolie, Namibia Southwestern Africa** ..... 900  
*Delicate, almost creamy in texture, with a gentle salinity and subtle sweet notes. Named after the actress, these oysters are cultivated in the cold waters of southwestern Africa.*

**Moari South Korea** ..... 900  
*Meaty, with a delicate texture and a harmonious balance of sweet and salty notes. It has a fresh marine flavor with a light mineral nuance and a delicate aftertaste. Grown in the clean coastal waters of South Korea.*

♡ Served with Borodinsky rye bread sandwiches and butter

**Sea urchin** ..... 650

**Scallops 100g** ..... 650

**Red caviar 50g** ..... 1200

**Black caviar 50g** ..... 9000

### Glacier Fish (100g)

🐟 Choose your preparation: Crudo · Grilled · Acqua Pazza

**Red Snapper** ..... 1400  
*Tropical waters of the Atlantic and Caribbean Sea, found around coral reefs. Firm yet delicate flesh with a clean, subtly sweet flavour and a gentle nutty note. Valued for its white, flaky texture and versatility.*

**Dorado (Sea Bream)** ..... 1000  
*Mediterranean Sea, Atlantic and Caribbean Sea. Moderately firm and succulent, with a delicate sweetness and a subtle aroma of fresh herbs. A classic Mediterranean fish.*

**Pagrus (Sea Bream)** ..... 1500  
*Atlantic Ocean, Mediterranean and Black Seas. Delicate, almost buttery texture with a pronounced sweetness and a clean finish. Particularly exquisite served raw or grilled.*

**Sea Bass** ..... 1000  
*Atlantic Ocean, Mediterranean and Black Seas. Soft, white flesh with a delicate texture, balanced flavour and a subtle marine aroma. Ideal for gentle cooking.*

## COLD STARTERS

|                                                       |      |
|-------------------------------------------------------|------|
| Roasted Ramiro pepper with spiced stracciatella ..... | 1100 |
| Salmon tataki .....                                   | 1400 |
| Roasted pepper mezze with mint avocado .....          | 850  |
| Beef carpaccio with roasted pepper cream .....        | 1450 |
| Cauliflower carpaccio with truffle .....              | 850  |
| Scallop crudo with strawberry and coconut .....       | 1800 |
| Sweet shrimp crudo with kumquat .....                 | 1550 |
| Smoked mackerel rillettes .....                       | 900  |

### Tartare

|                                        |      |
|----------------------------------------|------|
| Tuna tartare with avocado .....        | 1650 |
| Salmon tartare with tomato ponzu ..... | 1550 |
| Argentine red shrimp tartare .....     | 1650 |
| Beef tartare with potato .....         | 1450 |

## ANTIPASTI

*Antipasti translates from Italian as "before the meal". But it is more than simply the beginning of a meal — it is its philosophical prelude. Their purpose is to awaken the palate and create a sense of anticipation.*

|                                                                                           |      |
|-------------------------------------------------------------------------------------------|------|
| Cheese platter .....                                                                      | 2900 |
| <i>Parmesan, pecorino, truffle diamant, basiron, gorgonzola, truffle honey</i>            |      |
| Antipasti .....                                                                           | 2800 |
| <i>Milano salami, bresaola, chorizo, parmesan, artichokes, olives, sun-dried tomatoes</i> |      |
| Meat platter .....                                                                        | 2500 |
| <i>Milano salami, bresaola, chorizo</i>                                                   |      |
| Jamón.....                                                                                | 3100 |
| <i>Ibérico de Bellota 5J (Cinco Jotas)</i>                                                |      |
| Olive selection .....                                                                     | 700  |

*According to Italian tradition, a meal begins with antipasti. The term translates from Italian as "before the meal" and refers to an essential first course. Its purpose is to awaken the palate and create a seamless transition to the main courses.*

## HOT STARTERS

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*The art of the starter lies in creating the perfect first impression. Its purpose is to define the flavour through a few precise accents, awaken the appetite and prepare the palate for the main courses. A concise yet meaningful beginning to the meal.*

|                                              |      |
|----------------------------------------------|------|
| Scallop with coconut cauliflower purée ..... | 1400 |
| Spicy shrimp with feta .....                 | 1850 |
| Croque monsieur with foie gras .....         | 2450 |

## SALADS

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|                                                                 |      |
|-----------------------------------------------------------------|------|
| Kamchatka crab salad with caramelized pecans .....              | 2250 |
| Green bowl with raspberry and shiso dressing .....              | 1750 |
| Seafood salad with mint pesto .....                             | 2250 |
| Burrata with tomatoes and sorrel pesto .....                    | 1550 |
| Grilled artichokes with tomatoes and spiced stracciatella ..... | 1450 |
| Cardini with chicken .....                                      | 2250 |
| Cardini with shrimp .....                                       | 2250 |

## SOUPS

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|                                              |      |
|----------------------------------------------|------|
| French onion gratinée soup .....             | 1100 |
| Marseille fish soup .....                    | 2500 |
| Pumpkin soup with shrimp and mushrooms ..... | 1100 |
| Chicken broth with fregola .....             | 800  |

## PASTA AND RISOTTO

|                                                   |      |
|---------------------------------------------------|------|
| Rigatoni with truffle and porcini mushrooms ..... | 1650 |
| Pappardelle with braised beef cheeks .....        | 1550 |
| Crab ravioli .....                                | 1550 |
| Duck ravioli .....                                | 1200 |
| Spaghetti Frutti di Mare .....                    | 2500 |
| Risotto with cuttlefish ink and scallop .....     | 1950 |
| Langoustine risotto .....                         | 1900 |
| Paccheri with crab .....                          | 1850 |
| Cacio with tartare .....                          | 1300 |

## PIZZA

|                                         |         |
|-----------------------------------------|---------|
| Burrata with truffle .....              | 1600    |
| Five cheeses .....                      | 1300    |
| Diavoletta .....                        | 1600    |
| Tomatoes and stracciatella .....        | 1400    |
| Puccia with tuna and tomatoes .....     | 1500    |
| Panuzzo with prosciutto and peach ..... | 2000    |
| Neapolitan / Tuscan focaccia .....      | 650/450 |

## FISH AND SEAFOOD

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|                                                      |      |
|------------------------------------------------------|------|
| Salmon steak with broccoli and vegetables .....      | 2400 |
| Sea bass fillet with fresh fennel .....              | 2600 |
| Octopus with roasted potatoes and pepper cream ..... | 3250 |

## MEAT AND POULTRY

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|                                                                    |      |
|--------------------------------------------------------------------|------|
| Braised lamb with corn polenta .....                               | 2800 |
| Chopped beef steak with mashed potatoes<br>and truffle sauce ..... | 1850 |
| Ribeye <i>100g</i> .....                                           | 1900 |
| Young lamb rack with crispy potatoes .....                         | 3700 |
| Chicken fillet with coconut sauce .....                            | 1350 |
| Duck leg confit with roasted apple purée .....                     | 1700 |
| Cabbage steak with truffle sauce .....                             | 1150 |
| Veal cheeks with yellow carrot mousse .....                        | 1600 |
| Slow-braised lamb shoulder .....                                   | 4600 |

♡ Lamb is presented in two distinctive styles.

*The rack is a moment captured in the heat: succulent, with a delicate buttery note.*

*The shoulder is a story told slowly: hours of braising unlock its full flavour, transforming the meat into tender, melting fibres infused with the aroma of Provençal herbs.*

# DESSERTS

|                                                          |      |
|----------------------------------------------------------|------|
| Napoleon .....                                           | 950  |
| Tiramisu .....                                           | 1150 |
| Chocolate tart with raspberries .....                    | 1200 |
| Almond cake<br><i>with cream and fresh berries</i> ..... | 1350 |
| Carrot pie<br><i>with vanilla ice cream</i> .....        | 950  |
| Raspberry tartlet .....                                  | 1150 |
| Blueberry tartlet .....                                  | 850  |
| Klich cheese dessert .....                               | 650  |
| Medovik honey cake .....                                 | 950  |
| Chocolate truffle<br><i>with truffle paste</i> .....     | 210  |
| Mint chocolate truffle .....                             | 210  |
| Hazelnut Paris-Brest .....                               | 650  |

# LOUIS TEAPOT

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Black tea  
with French herbs

Homemade peach  
and thyme jam

Light nut  
cookies

Aloe vera jam

Buckwheat honey



*"Louis Teapot" is a reference to the era of the French kings named Louis, who ruled for three centuries. It was during their reign that tea drinking evolved from a simple custom into a true ceremony, complete with exquisite tableware.*

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