

BREAKFAST ~ from 8 pm

MORTADELLA BREAKFAST
Mortadella, scrambled eggs
with truffle brie cheese,
avocado, whole wheat bread
990.-

SALMON BREAKFAST
Lightly salted salmon, poached eggs,
guacamole, tartine bread,
romaine lettuce and spinach
1190.-

FRENCH OMELETTE

We use the freshest eggs with bright yolks from
the historic town of Irbit, perfectly suited for French-style omelets.
We highly recommend adding:

CRAB AND HOLLANDAISE SAUCE · 1350.- / GRUYÈRE CHEESE · 650.-
MORTADELLA · 650.- / SEASONAL MUSHROOMS · 650.-
LIGHTLY SALTED SALMON · 870.-



new! **SHAKSHUKA**
SCRAMBLED EGGS · 590.-
with mortadella

TWO SCRAMBLED EGGS
a light green salad
with an add-on of your choice:
MORTADELLA · 650.-
LIGHTLY SALTED SALMON · 870.-

THREE SUNNY SIDE UP EGGS
with cherry tomatoes and bacon
490.-

CHOPPED BEEFSTEAK
with a fried egg
and a light salad
950.-

PORRIDGE

BUCKWHEAT PORRIDGE
WITH DUCK CONFIT
oyster mushrooms, a poached egg
and crispy onions
540.-

RICE PORRIDGE
with coconut milk,
seasonal fruits and berries, mango sauce
and chia seeds*
540.-

OATMEAL
with hazelnut milk,
caramelized banana and pumpkin seeds*
450.-

* Can be made with another kind of milk

SWEET

SIGNATURE SYRNIKI MADE
WITH RICOTTA CHEESE · 530.-
+ wild strawberry jam 150.-

CRÊPES SUZETTE · 690.-
with orange
Grand Marnier sauce
and vanilla ice cream

new!
CHIA PUDDING
WITH COCONUT CREAM,
MANGO
and strawberry coulis
550.-

GRAPEFRUIT
WITH FRESH MINT
390.-

MAIN MENU ~ from 12 pm

OYSTERS AND HURRICANES

Your server will guide you through today's fresh seafood selection



OYSTERS

Fine de Claire (France) 1piece · 550.-
Jolie (Namibia) 1piece · 550.-
Maaka (China) 1piece · 290.-
Moari (South Korea) 1piece · 450.-
Dibba Bay (UAE) 1piece · 450.-

special price | 6piece · 2500.-
12piece · 4800.-

SEA URCHIN · 450.-

APPETIZERS

WINE PLATTER 1190.-

Truffle brie, aged Parmesan, lemon curd, Bella di Cerignola olives,
Cagliari fuet, truffle fuet and house-made tartine

CHICKEN LIVER PÂTÉ · 530.-
with lingonberry coulis,
pecans and warm tartine bread

BELLA DI CERIGNOLA
OLIVES
450.-

TRUFFLE BRIE · 590.-
with lemon curd and warm ciabatta

FRENCH TARTARE · 960.-
with truffle Mornay sauce, served
with warm tartine or French fries

new!
TARTARE ALLER-RETOUR · 960.-
lightly seared beef tartare
with warm tartine bread

MIMOSA ÉCLAIR · 650.-
with Mimosa salad and fresh tuna

HOT APPETIZERS



new! **WASABI SHRIMPS** · 590.-

CRISPY EGGPLANTS
with tomatoes, soft cheese
and sweet chilli sauce
690.-

CRAB CROQUETTES
with lime aioli
590.-

BURGUNDY ESCARGOT
with Maître d'Hôtel butter
and warm baguette

6piece. · 950.-
12piece. · 1690.-

FRENCH FRIES WITH TRUFFLE
and grated Parmesan cheese
450.-

GUINEA FOWL JULIENNE
with mushrooms
450.-

MOREL SAUTÉ,
slow-cooked in butter with chives
500.-

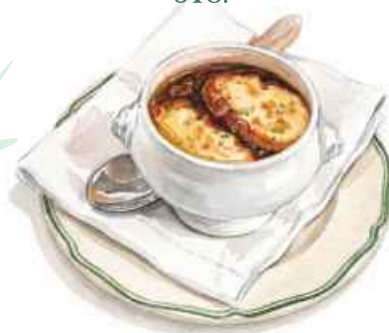
SOUPS

CREAMY «MUSCAT DE PROVENCE»
PUMPKIN SOUP
with shrimp
630.-

CHICKEN TORTELLINI
in broth with black truffle
490.-

OKROSHKA
with Prosecco · 590.-
à la Russe (with Kvass) · 450.-

GASPACHO · 520.-



LEON ONION SOUP
oven-baked baguette
with Gruyère cheese
610.-

SALADS

TOMATO CARPACCIO
with creamy Stracciatella
590.-

CRAB LEG
tomatoes, avocado
and stracciatella salad
1490.-

SHRIMP & AVOCADO
tiger shrimp, peeled cucumbers, avocado
830.-

new!
PEAR AND PARMESAN SALAD
· 750.-

NIÇOISE SALAD · 790.-

GREEN SALAD · 550.-
with quinoa and a poached egg
We recommend adding
SHRIMP · 390
CHICKEN BREAST · 250
LIGHTLY SALTED SALMON · 460



PASTA

SPAGHETTI CARBONARA · 750.-

FETTUCCINE WITH SALMON and broccoli in a creamy sauce · 990.-

SPAGHETTI WITH SEASONAL MUSHROOMS · 990.-

PASTA WITH SHRIMP in tomato sauce · 950.-

MEAT AND POULTRY

CHICKEN THIGH
with oyster mushrooms and shallot confit
690.-

DUCK LEG CONFIT
with mashed potatoes, spinach,
and Jus sauce
980.-



CHOPPED BEEFSTEAK
with Jus sauce and a light salad
950.-

BURGER À LA TRUFFE
with fried bacon
and shallot confit
790.-

+ french fries · 200.-

VEAL MEDALLIONS
with with potato purée
and creamy pepper sauce
1250.-

BEEF STROGANOFF
with potato purée
1300.-

FISH

PIL-PIL SHRIMP · 850.-
with salted lemon

SALMON*
with green vegetables
and Beurre Blanc sauce
1450.-

* Steamed or pan-fried
until crispy,
upon request

BLACK COD FILLET
with oyster mushrooms
and blanched spinach
1100.-



OVO IZAKAYA'S SUSHI ROLLS



Mimosa
ФРАНЦУЗСКОЕ БИСТРО
Екатеринбург

Summer collaboration
MIMOSA × OVO izakaya
Discover our signature sushi rolls
and our sunniest cocktail!



PHILADELPHIA
with avocado /
cucumber
830.-

CANADA
830.-

CALIFORNIA
880.-



SALMON,
WASABI MAYO
830.-



SALMON, EEL,
DASHI TERIYAKI
990.-



TOM YUM,
TEMPURA SHRIMP,
SALMON
830.-



EEL,
TRUFFLE AIOLI
770.-



SALMON,
TUNA, EEL, SHRIMP
850.-



SALMON, CRAB,
MANGO, CUCUMBER,
SHISO SAUCE
made without rice
950.-

MIMOSA 7° · 600.-

MIMOSA CHAMPAGNE 7° · 1350.-

MIMOSA VIRGIN 0° · 560.-



Mimosa
ФРАНЦУЗСКОЕ БИСТРО
Екатеринбург



Illustrated menu



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Mimosa
MENU

