

# Ruski

RESTAURANT

354<sup>m</sup>  
EXCLUSIVE  
HEIGHT

## TO START

<b>P</b> Sakhalin oysters 1 pc	120₽	<b>Sprat</b> with potato pancakes 150 g	470₽
<b>Baked root Olivier salad</b> with king crab and salmon cavia 185 g	1130₽	<b>Black caviar</b> <b>Red caviar</b> — with wheat pancakes 50/100 g — with toast 50/30 g	4730₽ 1230₽
<b>Roast beef salad</b> with smoked dressings 200 g	730₽	<b>Nuts</b> with salmon pâté 120 g	530₽
<b>Farm salad</b> with fresh vegetables 190 g	570₽	<b>Magadan shrimp</b> on ice 250/80 r	970₽
<b>Baked vegetable farm salad</b> with white cheese 230 g	730₽	<b>Sander sugudai</b> with raspberry and tomatoes 150 g	730₽
<b>Homestyle salo</b> 4 different types 340 g	930₽	<b>Salmon with shrimp tartare</b> on fennel crouton 200 g	1170₽
<b>Meat jelly</b> with horseradish sauce and mustard 120/40/40 g	630₽	<b>Karelian trout</b> lightly smoked 100 g	570₽
<b>Roast beef</b> made from calf shoulder 100 g	530₽	<b>Atlantic salmon</b> lightly salted 100 g	570₽
<b>Pastrami</b> made from beef brisket 100 g	530₽	<b>Murmansk halibut</b> lightly smoked 100 g	570₽
<b>Ox tongue</b> lightly smoked 100 g	630₽	<b>Karelian sandwich</b> with sprat 270 g	570₽
<b>Coppa</b> with spices 100 g	530₽	<b>Homestyle pickled and soused foods</b> 290 g	530₽
<b>Chicken liver pâté</b> with blackcurrant 170/100 g	570₽	<b>Soused porcini mushrooms</b> with fragrant butter and sour cream 100/50 g	730₽
<b>Herring with rye toast</b> and poached egg 220 g	570₽		

## HOT APPETIZERS

<b>Mushroom julienne</b> 140 g	570₽
<b>Baked potato</b> with smoked mackerel 150 g	530₽
<b>Russian fish pie</b> with patty pan squash 180 g	730₽
<b>Crab phalanges</b> with spicy butter 100/15 g	830₽
<b>Old-style Russian pelemeni</b> with porcini mushrooms 250 g	930₽
<b>Sander pelemeni</b> with red caviar 250 g	830₽
<b>Pelemeni:</b> YOUR CHOICE: CLASSIC / WITH BROTH <b>with salmon</b> 200/50 g <b>with meat</b> 200/50 g <b>with venison</b> 200/50 g	730₽ 670₽ 670₽
<b>Vareniki</b> with potato and onion 200/50 g	630₽

## SOUPS

<b>P</b> <b>Borscht</b> with steamed doughnuts and salo 330/40/30/20 g	90₽
<b>Slow cooked cabbage soup</b> with white Valaam mushrooms 300/50 g	470₽
<b>Forest mushroom soup</b> 340 g	630₽
<b>Fish soup</b> from five types of fish 360 g	670₽
<b>Solyanka soup</b> with meat 350 g	570₽

## BAKED GOODS

<b>Curd pancakes</b> made from baked farm milk 120/30 g	630₽	<b>Rye cake</b> with onion 50 g	70₽	<b>Chicken pie</b> with porcini mushrooms 300 g	570₽
<b>Wheat pancakes</b> with sour cream 100/30 g	370₽	<b>Pirozhok</b> with beef 50 g	90₽	<b>Pirozhki</b> with cabbage / egg / cherry 40 g	90₽
<b>Fish pie</b> with two types fish 50 g	90₽	<b>Rustic pie</b> with two types of fish, porcini mushrooms, and egg 300 g	830₽	<b>Bread basket</b> assorted bread with mushroom butter and dairy butter 150/60 g	270₽

## OVERSEAS DISHES

<b>Beef tartare</b> with baked eggplant 220 g	<b>1230₽</b>	<b>Overseas cheeses</b> with crimea grapes 300 g	<b>1430₽</b>
<b>Salmon tartare</b> with tomatoes and avocado 180 g	<b>1270₽</b>	<b>Smorrebrod</b> with herring liver and marinated sea buckthorn 180 g	<b>730₽</b>
<b>Burrata</b> with tomatoes and berries 125/100 g	<b>930₽</b>		

## HOT MEAT AND POULTRY DISHES

<b>Braised pork ribs</b> with sour cream 400 g	 <b>830₽</b>
<b>Beef stroganoff</b> with mashed potatoes and pickles 120/120 g	<b>970₽</b>
<b>Calf cheeks with turnips</b> and red wine 115/115 g	<b>970₽</b>
<b>Venison tenderloin</b> with leeks and cherry 270 g	<b>2430₽</b>
<b>Beef rib</b> with gratin and apples 230/140 g	<b>2130₽</b>
<b>Pozharsky cutlet</b> with marinated vegetable 140/100 g	<b>570₽</b>
<b>Chicken Kiev</b> with mashed potatoes and porcini mushrooms 280 g	<b>930₽</b>
<b>Chicken cutlets</b> with baby potatoes, greens, and adjika 120/130 g	<b>630₽</b>
<b>Lamb cutlets</b> ith zucchini and broccoli 150/120/10 g	<b>870₽</b>
<b>Cabbage rolls</b> with veal and cabbage pesto 280 g	<b>670₽</b>

## SIDES

<b>Coal-baked potato</b> 270 g	<b>430₽</b>
<b>Potato confit with oyster mushrooms</b> 200 g	<b>470₽</b>
<b>Buckwheat porridge with porcini mushrooms</b> 200 g	<b>830₽</b>
<b>Mashed potatoes</b> 200 g	<b>370₽</b>
<b>Asparagus with poached egg and hollandaise sauce</b> 130 g	<b>670₽</b>
<b>Baby spinach</b> roasted with garlic and chili 150 g	<b>870₽</b>
<b>Sauces</b> adjika / pepper / mushroom 50/50/50 g	<b>150₽</b>

## GRILED DISHES

<b>Beef brisket</b> 400* g	<b>3430₽</b>
<b>Beef steak</b> all-natural 200* g	<b>2730₽</b>
<b>Diaphragm</b> 300* g	<b>1730₽</b>
<b>Rack of lamb</b> 100* g	<b>670₽</b>
<b>Beef steak</b> minced, with egg 300/40 g	<b>2270₽</b>
<b>Atlantic mackerel</b> 270 g	<b>930₽</b>

## HOT FISH AND SEAFOOD DISHES

<b>Murmansk flounder</b> with green vegetables 100/110 g	<b>1170₽</b>
<b>Karelian trout</b> with mini Romain salad and stuffed peppers 100/80 g	<b>1230₽</b>
<b>Smoked sterlet</b> with caviar sauce 350/180/150 g	<b>4370₽</b>
<b>Smoked salmon</b> with mashed carrots 95/140 g	<b>1130₽</b>
<b>Calimari</b> with marinated seaweed and black rice 100/130 g	<b>830₽</b>
<b>Sea bass with potatoes, asparagus</b> and red caviar 130/50/40 g	<b>1470₽</b>
<b>Cod cutlets</b> with orzo and salty cod caviar 120/140 g	<b>870₽</b>

## DESSERTS

<b>Honey cake</b> 100/30/30 g	<b>470₽</b>
<b>Crème brûlée</b> with sea buckthorn 150/30/30 g	<b>530₽</b>
<b>Whipped apples</b> 70 / 180 / 35 g	<b>530₽</b>
<b>Curd cake</b> with cherry 150 g	 <b>470₽</b>
<b>Baked farm milk</b> with oven-baked bread 260/50 g	 <b>270₽</b>
<b>Candy chocolate</b> 90 g	<b>470₽</b>
<b>Chocolate mousse</b> with raspberry 130/30 g	<b>730₽</b>
<b>Sherbet</b> strawberry / blackcurrant / raspberry / apple / cherry 50 g	<b>150₽</b>
<b>Ice cream</b> vanilla / caramel / chocolate / honey / sea buckthorn 50 g	<b>150₽</b>
<b>Berries</b> raspberry / strawberry / blackberry / blueberry 50 r	<b>470₽</b>