



MENU





SALADS

ROAST BEEF SALAD ^{230 g} with smoked dressing	830
RUSSIAN SALAD ('OLIVIER') ^{185 g} baked vegetable roots with king crab and salmon caviar	1270
WILD MUSHROOM SALAD ^{150 g} with blue cheese	870
CHICKEN SALAD ^{175 g} in spicy herbs	630
FRESH VEGETABLE SALAD ^{190 g} with aromatic oil	570
BAKED VEGETABLE SALAD ^{230 g} with cottage cheese	670
SMOKED SALMON SALAD ^{185 g} with soaked apple	870

COLD STARTERS

HERRING WITH RYE TOAST ^{220 g} and poached egg	530
SMOKED BULL TONGUE ^{100 g}	530
SOLTED FISH PLATTER ^{300 / 60 g} with whipped cream	1830
CHICKEN LIVER PATE ^{170 / 100 g} with blackcurrant	470
VORSCHMACK ^{175 g} with toasts	530
SELF MADE PICKLES ^{290 g}	430
BLACK / RED CAVIAR ^{50 / 30 g} with pancakes / toasts	4730 / 2130
MEAT PLATTER ^{180 / 60 r} ham, roast beef, smoked bacon	1670
SALO PLATTER ^{340 g} four types of salo	870
MEAT JELLY ^{120 / 40 / 40 g} with horseradish and mustard	580
PICKLED MUSHROOMS ^{100 / 50 g} honey mushrooms with fragrant oil and sour cream	570
SOAKED MUSHROOMS ^{100 / 50 g} porcini / orange-cap boletus with fragrant oil and sour cream	570
SPICY CRAB SALAD ^{150 g} with green peas creme brulee	1130
SUGUDAY ^{275 g} with pickled cucumbers and potato balls	930
SALMON WITH SHRIMP TARTARE ^{200 g} in dill crouton	1170

HOT STARTERS




MUSHROOM JULIENNE ^{140 g}		530
CRAYFISH AND SHRIMPS JULIENNE ^{140 g}		630
FAR EASTERN SCALLOP ^{100 g} with melted milk and crispy bacon		970
SCALLOP ^{160 g} with peppers and corn		1570
ATLANTIC SHRIMPS ^{200 g} with tomato salsa, pumpkin and cilantro		970
KUNDYUMS ^{250 g} with wild mushrooms		830
PELMENI WITH CRAB ^{150 / 40 g} and red caviar		1470
PELMENI * ^{200 / 50 g} with salmon		730
PELMENI * ^{200 / 50 g} with meat		630
PELMENI * ^{200 / 50 g} with venison		630
VARENIKI ^{200 / 50 g} with potatoes and wild mushrooms		630
BUCKWHEAT PORRIDGE ^{280 g} with wild mushrooms		570
MILLET PORRIDGE (COUSCOUS) ^{250 g} with pumpkin and crab		630



— PREPARED IN THE RUSSIAN OVEN

* YOUR CHOICE: TRADITIONAL/WITH BROTH

MAIN DISHES

FISH SOUP ^{360 g}		630
BORSCH ^{350 / 40 / 30 / 20 g} with pampushki (garlic bread) and salo		530
SLOWLY COOKED CABBAGE SOUP ^{300 / 50 g} with wild mushrooms		470
PUMPKIN SOUP ^{380 g} with royal shrimp		570
WILD MUSHROOM SOUP ^{340 g}		570

FISH AND SEAFOOD DISHES

KARELIAN TROUT ^{115 / 80 g} with celery root cream		1230
SMOKED SALMON ^{120 / 140 g} with carrot puree		1270
SMOKED PIKE PERCH ^{120 / 160 g} with cucumber and rice		1230
CODFISH WITH GREEN VEGETABLES ^{140 / 140 / 30 g} and seaweed		1170
SEA BASS WITH POTATO, ^{130 / 50 / 40 g} asparagus and red caviar		1430
ATLANTIC SHRIMPS ^{150 / 150 g} with arugula and spelt wheat		1430



HOT MEAT AND POULTRY DISHES

PORK RIBS ^{400 g} simmered in sour cream		730
BEEF STROGANOFF ^{190 / 100 g} with mashed potato		1570
CHICKEN KIEV ^{280 g} with mushrooms and mashed potato		930
CHICKEN CUTLETS ^{200 / 100 g} with mashed potato		670
LAMB RISsoles ^{150 / 120 / 10 g} with mangetout		930
VEAL CHEEKS WITH TURNIPS ^{130 / 110 g} and red wine		1130
DEER TENDERLOIN ^{270 g} with leek and cherry		2430
LAMB SHANK ^{260 / 110 g} and baked vegetables		1430
1/2 CORN CHICKEN ^{360 / 240 g} with lentil and red wine sauce		1370
SHORT BEEF RIB ^{230 / 140 g} with gratin and apple salad		1830










GRILL

RIBAY STEAK ^{400*} g	3430
LAMB RIBS ^{100*} g	670
BEEFSTEAK ^{250*} g	3270
DIAPHRAGM ^{300*} g	1730
BEEFSTEAK WITH EGGS ^{300/40*} g	2270
ATLANTIC MACKEREL ²⁷⁰ g	930

SIDE DISHES



CONFIT POTATOES ²⁰⁰ g with oyster mushrooms	470
MANGETOUT ¹⁵⁰ g with garlic and chili pepper	530
BUCKWHEAT ²⁰⁰ g with butter	370
POTATO PUREE ²⁰⁰ g	370
ASPARAGUS WITH POACHED EGG ¹³⁰ g and Hollandaise sauce	740
SPINACH ¹⁵⁰ g fried with garlic and chili pepper	830
SAUCE ^{50 / 50 / 50} g ajika / peppery / mushroom	150

PASTRY

COTTAGE CHEESE PANCAKES ^{120 / 30 g} from boiled country milk		530
WHEAT PANCAKES ^{100 / 30 g} with sour cream		370
RASSTEGAI PIE ^{50 g} with two types of fish		90
RYE PUFF WITH ONION ^{50 g}		70
PIE ^{50 g} with beef		90
COULIBIAC WITH TWO KINDS OF FISH ^{300 g} with wild mushrooms and egg		730
KURNIK ^{300 g} with chicken and wild mushrooms		570
PIES ^{40 g} with cabbage, egg, cherry		90
BREAD BASKET ^{130 / 20 g} assorted breads served with mushroom butter and dairy butter		270



DESSERTS

HONEY CAKE ^{100 / 30 / 30 g}	470
SEABERRY CREAM BRULEE ^{150 / 30 / 30 g}	470
WHIPPED APPLES ^{70 / 180 / 35 g}	470
KULEYKA ^{150 g} tart with cottage cheese and cherry	 470
BOILED COUNTRY MILK ^{260 / 50 g} with kalachik from Russian oven	 270
CHOCOLATE CANDY ^{90 g}	430
STRAWBERRY MOUSSE ^{110 / 30 / 40 g} with cream and fresh berries	470
CHOCOLATE TART ^{130 g} with salted caramel	470
CHOCOLATE MOUSSE ^{130/30 g} with raspberry	730
CARAMEL AND LEMON MOUSSE ^{140/30 g}	470
SOUR CREAM PANNA COTTA ^{75 / 30 / 25 g} with strawberries and strawberry ice cream	470
SORBET ^{50 g} seaberry, strawberry, black currant, raspberry, apple, cherry	130
ICE CREAM ^{50 g} vanilla, caramel, chocolate, honey	130
BERRIES ^{50 g} raspberries, strawberries, blackberries, blueberries	470





FOREIGN DISHES



THE OVERSEAS PLEASURES OF THE TABLE

BEEF TARTAR ^{220 g} with baked eggplant	1230
SALMON TARTAR ^{180 g} with tomatoes and avocados	1230
SALMON TARTAR ^{165 g} with truffle cream	1130
FOIE GRAS WITH APPLES ^{110 g} with horseradish and chocolate	970
BURATTA ^{125 / 100 g} with tomatoes and berries	870
OYSTERS ^{3 / 6 / 12 pieces}	1350 / 2700 / 5100
CHEESE PLATTER ^{300 g} with Crimean grapes	1530
SMØRREBRØD WITH COD LIVER ^{180 g} and marinated sea buckthorn	730



BANQUET DISHERS



ROASTED STURGEON ^{4500 g}	14570
WOODEN OVEN PIGLET ^{5000 g}	15730
ROASTED BABY LAMB ^{5000 g}	15730
ROASTED LEG OF LAMB ^{2500 g} with spices stewed in the oven	6470
TROUT BAKED IN SALT DOUGH ^{2500 g}	8430
WHOLE KING CRAB ^{1000 g}	7870
ROASTED DUCK ^{2200 g} stuffed with buckwheat porridge	3530
1/4 ROASTED LAMB SIDE ^{3000 g} with spelt wheat	6470
CAKE ^{1000 g}	3970

* ORDERS ARE ACCEPTED THREE DAYS PRIOR TO VISIT