



# МЕНЮ



## MENU

### SALADS

ROAST BEEF SALAD <sup>230 g</sup> with smoked dressing	730
RUSSIAN SALAD ('OLIVIER') <sup>185 g</sup> baked vegetable roots with king crab and salmon caviar	1270
WILD MUSHROOM SALAD <sup>150 g</sup> with blue cheese	730
CHICKEN SALAD <sup>175 g</sup> in spicy herbs	570
FRESH VEGETABLE SALAD <sup>190 g</sup> with aromatic oil	530
BAKED VEGETABLE SALAD <sup>230 g</sup> with cottage cheese	670
SMOKED SALMON SALAD <sup>185 g</sup> with soaked apple	830

## COLD STARTERS

HERRING WITH RYE TOAST <sup>220 g</sup> and poached egg	470
SMOKED DUCK BREAST <sup>200 g</sup> with fruit salad	530
SMOKED FISH PLATTER <sup>360 g</sup> with whipped cream	1570
CHICKEN LIVER PATE <sup>170 / 100 g</sup> with blackcurrant	470
VORSCHMACK <sup>175 g</sup> with toasts	470
RYAZAN AND MUROM PICKLES <sup>290 g</sup>	430
BLACK / RED CAVIAR <sup>50 / 30 g</sup> with pancakes / toasts	4130 / 1170
MEAT PLATTER <sup>180 / 60 r</sup> ham, roast beef, smoked bacon	1530
SALO PLATTER <sup>340 g</sup> four types of salo	870
MEAT JELLY <sup>120 / 40 / 40 g</sup> with horseradish and mustard	580
PICKLED MUSHROOMS <sup>100 / 50 g</sup> honey mushrooms with fragrant oil and sour cream	570
SOAKED MUSHROOMS <sup>100 / 50 g</sup> porcini / orange-cap boletus with fragrant oil and sour cream	470
SPICY CRAB SALAD <sup>150 g</sup> with green peas creme brulee	970
SMØRREBRØD WITH COD LIVER <sup>180 g</sup> and marinated sea buckthorn	670
SUGUDAY <sup>275 g</sup> with pickled cucumbers and potato balls	870




## HOT STARTERS

GRATIN <sup>270 g</sup> with mushrooms		530
MUSHROOM JULIENNE <sup>140 g</sup>		430
CRAYFISH JULIENNE <sup>140 g</sup>		530
GIBLETS <sup>280 g</sup> in brine		570
FAR EASTERN SCALLOP <sup>100 g</sup> with melted milk and crispy bacon		970
ATLANTIC SHRIMP <sup>200 g</sup> with tomato salsa, pumpkin and cilantro		930
CRIMEAN MUSSELS <sup>740/80 g</sup> with white cream cheese jus		1230
PHALANX OF KING CRAB <sup>150/40 g</sup> with herb butter		1780
KUNDYUMS <sup>250 g</sup> with wild mushrooms		630
PELMENI <sup>200 / 50 g</sup> with salmon		670
PELMENI <sup>200 / 50 g</sup> with meat		570
PELMENI <sup>200 / 50 g</sup> with venison		570
VARENIKI <sup>200 / 50 g</sup> with potatoes and wild mushrooms		530
BUCKWHEAT PORRIDGE <sup>280 g</sup> with wild mushrooms		530
MILLET PORRIDGE (COUSCOUS) <sup>250 g</sup> with pumpkin and crab		570



— PREPARED IN THE RUSSIAN OVEN

## MAIN DISHES

FISH SOUP <sup>360 g</sup>		570
BORSCH <sup>350 / 40 / 30 / 20 g</sup> with pampushki (garlic bread) and salo		470
SLOWLY COOKED CABBAGE SOUP <sup>300 / 50 g</sup> with wild mushrooms		470
CREAMY OYSTER SOUP <sup>120 / 180 g</sup> with salmon, cod, halibut and shrimps		630
WILD MUSHROOM SOUP <sup>340 g</sup>		570

## FISH AND SEAFOOD DISHES

KARELIAN TROUT <sup>115 / 80 g</sup> with celery root cream		1170
SMOKED ZANDER <sup>120 / 160 g</sup> with cucumber rice		1170
SMOKED SALMON <sup>120 / 140 g</sup> with carrot puree		1130
PANFRIED HALIBUT <sup>140 / 150 g</sup> with corn, crab and crab bisque		1130
ATLANTIC SHRIMPS <sup>150 / 150 g</sup> with arugula and spelt wheat		1370



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## HOT MEAT AND POULTRY DISHES

PORK RIBS <sup>400 g</sup> simmered in sour cream		670
BEEF STROGANOFF <sup>190 / 100 g</sup> with mashed potato		1230
BEEF STEW <sup>140 / 100 g</sup> with red wine jus and Jerusalem artichoke cream		1270
CHICKEN KIEV <sup>280 g</sup> with mashed potato		730
CHICKEN CUTLETS <sup>200 / 100 g</sup> with mashed potato		630
STUFFED CABBAGE LEAVES <sup>280 g</sup> with veal and Savoy cabbage pesto		730
LAMB RISsoles <sup>150 / 120 / 10 g</sup> with mangetout		870
ROASTED BABY CHICKEN <sup>500 g</sup> stuffed with buckwheat and feta		1170
DUCK <sup>300 / 180 / 50 g</sup> confit duck leg and smoked duck breast		1230
LAMB SHANK <sup>260 / 110 g</sup> and baked vegetables		1370
VEAL CHEEKS <sup>130 / 115 g</sup> with turnip and hollandaise sauce		1230
1/2 CORN CHICKEN <sup>360 / 240 g</sup> with lentil and red wine sauce		1270
SHORT BEEF RIB <sup>330 / 160 / 30 g</sup> with gratin and apple salad		1570



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## GRILLED DISHES

RIB EYE <sup>400 g</sup>	2570
RACK OF LAMB <sup>100 g</sup>	570
FILLET STEAK <sup>250 g</sup>	2730
SKIRT STEAK <sup>300 g</sup>	1730
GRILLED STEAK TARTARE <sup>300 / 40 g</sup> with egg	1730
CHARCOALED ATLANTIC MACKEREL <sup>270 g</sup>	970
GRILLED RED MULLET <sup>80 g</sup>	370
SAUCE <sup>50 / 50 / 50 / 20 g</sup> ajika / peppery / mushroom / «Red wine»	150

## SIDE DISHES

CONFIT POTATOES <sup>200 g</sup> with oyster mushrooms	470
BAKED POTATO <sup>270 g</sup> charbroiled	470
MANGETOUT <sup>150 g</sup> with garlic and chili pepper	430
BUCKWHEAT <sup>200 g</sup> with butter	370
POTATO PUREE <sup>200 g</sup>	370
ASPARAGUS WITH POACHED EGG <sup>130 g</sup> and Hollandaise sauce	740
SPINACH <sup>150 g</sup> fried with garlic and chili pepper	780

## PASTRY

COTTAGE CHEESE PANCAKES <sup>120 / 30 g</sup> from boiled country milk		470
WHEAT PANCAKES <sup>100 / 30 g</sup> with sour cream		370
RASSTEGAI PIE <sup>50 g</sup> with two types of fish		90
RYE PUFFS WITH ONION <sup>50 g</sup>		70
PIES <sup>50 g</sup> with beef		80
FISH PIE WITH WILD MUSHROOMS <sup>300 g</sup> and egg		630
COULIBIAC WITH MUSHROOMS <sup>300 g</sup> and cabbage		530
KURNIK <sup>300 g</sup> with chicken and wild mushrooms		540
PIES <sup>40 g</sup> with cabbage, egg, cherry		80
BREAD BASKET <sup>130 / 20 g</sup> assorted breads served with herring butter and dairy butter		230



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## DESSERTS

HONEY CAKE <sup>100 / 30 / 30 g</sup>		470
SEABERRY CREAM BRULEE <sup>150 / 30 / 30 g</sup>		470
WHIPPED APPLES <sup>70 / 180 / 35 g</sup>		470
KULEYKA <sup>150 g</sup> tart with cottage cheese and cherry		370
BOILED COUNTRY MILK <sup>260 / 50 g</sup> with kalachik from Russian oven		270
GURYEV PORRIDGE <sup>260 g</sup> with grapes and peaches		370
CHOCOLATE CANDY <sup>90 g</sup>		430
STRAWBERRY MOUSSE <sup>110 / 30 / 40 g</sup> with cream and fresh berries		470
CHOCOLATE TART <sup>130 g</sup> with salted caramel		470
BEETROOT ESTERHAZY TORTE <sup>100 / 25 / 30 g</sup>		470
SOUR CREAM PANNA COTTA <sup>75 / 30 / 25 g</sup> with strawberries and strawberry ice cream		470
SORBET <sup>50 g</sup> seaberry, strawberry, black currant, raspberry, apple, cherry		130
ICE CREAM <sup>50 g</sup> vanilla, caramel, chocolate, honey		130
BERRIES <sup>50 g</sup> raspberries, strawberries, blackberries, blueberries, red currant		470



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# ЯСТВА ЗАЖОРСКНЕ



## THE OVERSEAS PLEASURES OF THE TABLE

BEEF TARTAR <sup>100 / 60 g</sup> with raspberries	970
SALMON TARTAR <sup>165 g</sup> with truffle cream	970
SCALLOP TARTARE <sup>185 g</sup> with tangerine	1170
BURATTA <sup>125 / 100 g</sup> with tomatoes and berries	870
OYSTERS <sup>3 / 6 / 12 pieces</sup>	1350 / 2700 / 5100
CHEESE PLATTER <sup>300 g</sup> with Crimean grapes	1530