



MENU



SALADS

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

COLD STARTERS

HERRING WITH RYE TOAST ^{220 g} and poached egg	470
SMOKED DUCK BREAST ^{200 g} with fruit salad	530
SMOKED FISH PLATTER ^{360 g} with whipped cream	1570
CHICKEN LIVER PATE ^{170 / 100 g} with blackcurrant	470
VORSCHMACK ^{175 g} with toasts	470
RYAZAN AND MUROM 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	1530
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	470
SPICY CRAB SALAD ^{150 g} with green peas creme brulee	970
SMØRREBRØD WITH COD LIVER ^{180 g} and marinated sea buckthorn	670
SUGUDAY ^{275 g} with pickled cucumbers and potato balls	870
SALMON WITH SHRIMP TARTARE ^{200 g} in dill crouton	1170
EEL WITH TOMATOES ^{170 g} and raspberry	1230




HOT STARTERS

MUSHROOM JULIENNE ^{140 g}		430
CRAYFISH JULIENNE ^{140 g}		530
FAR EASTERN SCALLOP ^{100 g} with melted milk and crispy bacon		970
ATLANTIC SHRIMP ^{200 g} with tomato salsa, pumpkin and cilantro		930
CRIMEAN MUSSELS ^{740/80 g} with white cream cheese jus		1230
PHALANX OF KING CRAB ^{150/40 g} with herb butter		1780
KUNDYUMS ^{250 g} with wild mushrooms		1270
SMOKED BEEF ^{110 g} with baked vegetables		1270
PELMENI WITH CRAB ^{150/40 g} and red caviar		1370
PELMENI ^{200 / 50 g} with salmon		670
PELMENI ^{200 / 50 g} with meat		570
PELMENI ^{200 / 50 g} with venison		570
VARENIKI ^{200 / 50 g} with potatoes and wild mushrooms		530
BUCKWHEAT PORRIDGE ^{280 g} with wild mushrooms		530
MILLET PORRIDGE (COUSCOUS) ^{250 g} with pumpkin and crab		570



— PREPARED IN THE RUSSIAN OVEN

MAIN DISHES

FISH SOUP ^{360 g}		570
BORSCH ^{350 / 40 / 30 / 20 g} with pampushki (garlic bread) and salo		470
SLOWLY COOKED CABBAGE SOUP ^{300 / 50 g} with wild mushrooms		470
CREAMY OYSTER SOUP ^{120 / 180 g} with salmon, cod, halibut and shrimps		630
WILD MUSHROOM SOUP ^{340 g}		570
OKROSHKA ^{250 g} with kvas/kefir		430

FISH AND SEAFOOD DISHES

KARELIAN TROUT ^{115 / 80 g} with celery root cream		1170
SEA BASS ^{240 g} with new potatoes and caviar sauce		1370
SMOKED SALMON ^{120 / 140 g} with carrot puree		1130
PANFRIED HALIBUT ^{140 / 150 g} with corn, crab and crab bisque		1130
ATLANTIC SHRIMPS ^{150 / 150 g} with arugula and spelt wheat		1370



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HOT MEAT AND POULTRY DISHES

PORK RIBS ^{400 g} simmered in sour cream		670
BEEF STROGANOFF ^{190 / 100 g} with mashed potato		1370
BEEF STEW ^{140 / 100 g} with red wine jus and Jerusalem artichoke cream		1270
CHICKEN KIEV ^{280 g} with mashed potato		870
CHICKEN CUTLETS ^{200 / 100 g} with mashed potato		630
LAMB RISSOLES ^{150 / 120 / 10 g} with mangetout		870
RIBAY STEAK ^{300 / 240 g} with kings mushrooms and new potatoes		3230
DUCK ^{300 / 180 / 50 g} confit duck leg and smoked duck breast		1230
LAMB SHANK ^{260 / 110 g} and baked vegetables		1370
1/2 CORN CHICKEN ^{360 / 240 g} with lentil and red wine sauce		1270
SHORT BEEF RIB ^{330 / 160 / 30 g} with gratin and apple salad		1830
BEEF TENDERLOIN STEAK ^{160 / 100 / 40 g} with caramelized onion and celeriac		2930
SAUCE ^{50 / 50 / 50 / 20 g} ajika / peppery / mushroom / «Red wine»		150





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SIDE DISHES

CONFIT POTATOES ^{200 g} with oyster mushrooms	470
MANGETOUT ^{150 g} with garlic and chili pepper	430
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	780




PASTRY

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



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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		370
BOILED COUNTRY MILK ^{260 / 50 g} with kalachik from Russian oven		270
GURYEV PORRIDGE ^{260 g} with grapes and peaches		370
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, red currant		470



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FOREIGN DISHES



THE OVERSEAS PLEASURES OF THE TABLE

BEEF TARTAR ^{100 / 60 g} with raspberries	1130
SALMON TARTAR ^{165 g} with truffle cream	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