



MENU



SALADS

SMOKED COD SALAD ^{230 r}	870
CRAB SALAD, ^{160 r} with pumpkin and vanilla	1320
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

COLD STARTERS

HERRING WITH RYE TOAST ^{220 g} and poached egg	530
CHICKEN LIVER PATE ^{170 / 100 g} with blackcurrant	470
VORSCHMACK ^{175 g} with toasts	530
BLACK / RED CAVIAR ^{50 / 30 g} with pancakes / toasts	4730 / 1230
MEAT JELLY ^{120 / 40 / 40 g} with horseradish and mustard	580
SUGUDAY ^{275 g} with pickled cucumbers and potato balls	930
SALMON WITH SHRIMP TARTARE ^{200 g} in dill crouton	1170
TOMATOES WITH YOUNG CHEESE ^{200 g}	830
CANNELLINI BEAN HUMMUS ^{180 g} with broccoli and pesto	630
SMOKED BULL TONGUE ^{100 g}	530
SOLTED FISH PLATTER ^{300 / 60 g} with whipped cream	1830
SELF MADE PICKLES ^{290 g}	430
MEAT PLATTER ^{180 / 60 g} ham, roast beef, smoked bacon	1670
SPICY DRY-CURED NECK ^{100 g}	730
SALO PLATTER ^{340 g} four types of salo	870
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

HOT STARTERS




MUSHROOM JULIENNE ^{140 g}		530
MUSSELS AND SHRIMPS JULIENNE ^{140 g}		570
FAR EASTERN SCALLOP ^{100 g} with melted milk and crispy bacon		970
ATLANTIC SHRIMPS ^{200 g} with tomato salsa, pumpkin and cilantro		970
MUSSELS ^{740 / 80 g} in wine and cheese sauce		1570
OCTOPUS ^{130 / 50 g} infused with green tea		2130
CRAB LEGS ^{150 / 40 g} with spicy oil		2730
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
PEARL BARLEY ^{300 g} with octopus and rosemary		1130
BUCKWHEAT PORRIDGE ^{280 g} with wild mushrooms		570



— 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
KVAS / KEFIR OKROSHKA COLD SOUP ^{340 g}		370

FISH AND SEAFOOD DISHES

ATLANTIC HALIBUT ^{100 / 160 g} with pearl barley and broccoli		1230
MURMANSK FLOUNDER ^{100 / 110 g} with green vegetables		1170
KARELIAN TROUT ^{115 / 80 g} with celery root cream		1230
SMOKED STERLET ^{350 / 180 / 150 g} with caviar sauce		4370
SMOKED SALMON ^{120 / 140 g} with carrot puree		1270
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
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}		1430
FARM CHICKEN ^{360 / 240 g} with lentil		1370
SHORT BEEF RIB ^{230 / 140 g} with gratin and apple salad		1830
BEEF TENDERLOIN with caramelized onions and celery		3270
WINE BEEF STEW ^{140 / 100 g} with baked potatoes		1430
POZHARSKY CUTLET ^{125 / 160 / 50 g} with potatoes and porcini		930
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



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МИРАТОРГ

200 DAYS OF GRAIN FATTENING BLACK ANGUS

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
CHOCOLATE TART ^{130 g} with salted caramel		470
CHOCOLATE MOUSSE ^{130 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
BEEF CARPACCIO ^{100 / 120 g} with dried beetroot and Parmesan mousse	1230
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 DISHES



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



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