



# MENU



## SALADS

SMOKED COD SALAD <sup>230 r</sup>	870
CRAB SALAD, <sup>160 r</sup> with pumpkin and vanilla	1320
ROAST BEEF SALAD <sup>230 g</sup> with smoked dressing	870
RUSSIAN SALAD ('OLIVIER') <sup>185 g</sup> baked vegetable roots with king crab and salmon caviar	1370
WILD MUSHROOM SALAD <sup>150 g</sup> with blue cheese	930
CHICKEN SALAD <sup>175 g</sup> with spicy herbs	630
FRESH VEGETABLE SALAD <sup>190 g</sup> with aromatic oil	570
BAKED VEGETABLE SALAD <sup>230 g</sup> with cottage cheese	730

## COLD STARTERS

HERRING WITH RYE TOAST <sup>220 g</sup> and poached egg	570
CHICKEN LIVER PATE <sup>170 / 100 g</sup> with blackcurrant	570
VORSCHMACK <sup>175 g</sup> with toasts	570
BLACK / RED CAVIAR <sup>50 / 30 g</sup> with pancakes / toasts	4730 / 1230
MEAT JELLY <sup>120 / 40 / 40 g</sup> with horseradish and mustard	630
MAGADAN SHRIMP ON ICE <sup>300 / 100 g</sup>	1230
SUGUDAY <sup>275 g</sup> with pickled cucumbers and potato balls	930
SALMON AND SHRIMP TARTARE <sup>200 g</sup> with dill croutons	1170
SMOKED DUCK <sup>230 g</sup> with raspberry, brioche, and corn	830
CANNELLINI BEAN HUMMUS <sup>180 g</sup> with broccoli and pesto	630
SMOKED BULL TONGUE <sup>100 g</sup>	630
SALTED FISH PLATTER <sup>300 / 60 g</sup> with whipped cream	1930
SELF MADE PICKLES <sup>290 g</sup>	530
MEAT PLATTER <sup>180 / 60 g</sup> air dried neck, roast beef, cured brisket	1670
SPICY DRY-CURED NECK <sup>100 g</sup>	730
SALO PLATTER <sup>340 g</sup> four types of salo	930
SOAKED MUSHROOMS <sup>100 / 50 g</sup> porcini / orange-cap boletus with fragrant oil and sour cream	730

## HOT STARTERS




MUSHROOM JULIENNE <sup>140 g</sup>		570
CRAB AND SHRIMP JULIENNE <sup>140 g</sup>		670
FAR EASTERN SCALLOP <sup>100 g</sup> with melted milk and crispy bacon		970
ATLANTIC SHRIMPS <sup>200 g</sup> with tomato salsa, pumpkin and cilantro		970
OCTOPUS <sup>130 / 50 g</sup> infused with green tea		2130
CRAB LEGS <sup>150 / 40 g</sup> with spicy oil		2870
RUSSIAN OLD-STYLE DUMPLINGS <sup>250 g</sup> with wild mushrooms		930
RUSSIAN OLD-STYLE DUMPLINGS <sup>250 g</sup> with braised lamb and tomato mousse		870
PELMENI WITH CRAB <sup>150 / 40 g</sup> and red caviar		1570
PELMENI* <sup>200 / 50 g</sup> with salmon		730
PELMENI* <sup>200 / 50 g</sup> with meat		670
PELMENI* <sup>200 / 50 g</sup> with venison		670
VARENIKI <sup>200 / 50 g</sup> with potatoes and onion		530



— PREPARED IN THE RUSSIAN OVEN

\* YOUR CHOICE: TRADITIONAL/WITH BROTH

## MAIN DISHES

FISH SOUP <sup>360 g</sup>		670
BORSCH <sup>350 / 40 / 30 / 20 g</sup> with pampushki (garlic bread) and salo		570
SLOWLY COOKED CABBAGE SOUP <sup>300 / 50 g</sup> with wild mushrooms		470
OXTAIL SOUP <sup>330 g</sup> with farro		530
WILD MUSHROOM SOUP <sup>340 g</sup>		630

## FISH AND SEAFOOD DISHES

MURMANSK FLOUNDER <sup>100 / 110 g</sup> with green vegetables		1170
KARELIAN TROUT <sup>115 / 80 g</sup> with celery root cream		1230
SMOKED STERLET <sup>350 / 180 / 150 g</sup> with caviar sauce		4370
SMOKED SALMON <sup>120 / 140 g</sup> with carrot puree		1370
CODFISH AND GREEN VEGETABLES <sup>140 / 140 / 30 g</sup> with seaweed		1170
SEA BASS AND POTATO <sup>130 / 50 / 40 g</sup> asparagus and red caviar		1470
ATLANTIC SHRIMPS <sup>150 / 150 g</sup> with arugula and spelt wheat		1430
ATLANTIC HALIBUT <sup>120 / 100 / 50 g</sup> with mushrooms and shrimp-parsley sauce		1270
PEARL BARLEY <sup>300 g</sup> with octopus and rosemary		1270



## HOT MEAT AND POULTRY DISHES

PORK RIBS <sup>400 g</sup> simmered in sour cream		830
BEEF STROGANOFF <sup>190 / 100 g</sup> with mashed potatoes		1270
HANGER STEAK WITH GREEN BEANS <sup>150 / 150 g</sup> and meat sauce		1430
VEAL CHEEKS WITH TURNIPS <sup>130 / 110 g</sup> and red wine		1230
VENISON TENDERLOIN <sup>270 g</sup> with leek and cherry		2430
FARM CHICKEN <sup>360 / 240 g</sup> with lentil		1370
DUCK WITH GRAPES <sup>300 / 200 / 80 g</sup> and braised potatoes		1670
SHORT BEEF RIB <sup>230 / 140 g</sup> with gratin and apple salad		2130
WINE BEEF STEW <sup>140 / 100 g</sup> with baked potatoes		1430
POZHARSKY CUTLET <sup>125 / 160 / 50 g</sup> with potatoes and porcini		930
CHICKEN KIEV <sup>280 g</sup> with mushrooms and mashed potatoes		930
CHICKEN CUTLETS <sup>200 / 100 g</sup> with mashed potatoes		730
LAMB RISsoles <sup>150 / 120 / 10 g</sup> with mangetout		1130



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## FROM OUR WOOD-FIRED GRILL

RIBEYE STEAK <sup>400* g</sup>	3430
RACK OF LAMB <sup>100* g</sup>	670
FILET MIGNON <sup>250* g</sup>	3270
SKIRT STEAK <sup>300* g</sup>	1730
MINCED BEEF WITH EGG <sup>300*/40 g</sup>	2270
ATLANTIC MACKEREL <sup>270 g</sup>	930

## SIDE DISHES

CHARCOAL BAKED POTATO <sup>270 g</sup>	430
CONFIT POTATOES <sup>200 g</sup> with oyster mushrooms	470
MANGETOUT <sup>150 g</sup> with garlic and chili pepper	530
BUCKWHEAT <sup>200 g</sup> with butter	370
BUCKWHEAT PORRIDGE <sup>280 g</sup> with wild mushrooms	570
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	870
SAUCE <sup>50 / 50 / 50 g</sup> ajika / peppery / mushroom	150

## PASTRY

COTTAGE CHEESE PANCAKES <sup>120 / 30 g</sup> from boiled farm milk		630
WHEAT PANCAKES <sup>100 / 30 g</sup> with sour cream		370
RASSTEGAI PIE <sup>50 g</sup> with two types of fish		90
RYE PUFF WITH ONIONS <sup>50 g</sup>		70
PIE <sup>50 g</sup> with beef		90
COULIBIAC WITH TWO TYPES OF FISH <sup>300 g</sup> with wild mushrooms and egg		830
KURNIK <sup>300 g</sup> with chicken and wild mushrooms		570
PIES <sup>40 g</sup> with cabbage, egg, cherry		90
BREAD BASKET <sup>130 / 20 g</sup> assorted breads served with mushroom butter and dairy butter		270



## DESSERTS

HONEY CAKE <sup>100 / 30 / 30 g</sup>	470
SEABERRY CREAM BRULEE <sup>150 / 30 / 30 g</sup>	530
WHIPPED APPLES <sup>70 / 180 / 35 g</sup>	530
KULEYKA <sup>150 g</sup> tart with cottage cheese and cherry	 470
BOILED COUNTRY MILK <sup>260 / 50 g</sup> with kalachik from Russian oven	 270
CHOCOLATE CANDY <sup>90 g</sup>	470
CHOCOLATE TART <sup>130 g</sup> with salted caramel	530
CHOCOLATE MOUSSE <sup>130 g</sup> with raspberry	730
CARAMEL AND LEMON MOUSSE <sup>140/30 g</sup>	470
SOUR CREAM PANNA COTTA <sup>75 / 30 / 25 g</sup> with strawberries and strawberry ice cream	530
SORBET <sup>50 g</sup> seaberry, strawberry, black currant, raspberry, apple, cherry	150
ICE CREAM <sup>50 g</sup> vanilla, caramel, chocolate, honey	150
BERRIES <sup>50 g</sup> raspberries, strawberries, blackberries, blueberries	470







# FOREIGN DISHES



## THE OVERSEAS PLEASURES OF THE TABLE

BEEF TARTARE <sup>220 g</sup> with baked eggplant	1230
SALMON TARTARE <sup>180 g</sup> with tomatoes and avocados	1270
BURRATA <sup>125 / 100 g</sup> with tomatoes and berries	930
OYSTERS <sup>3 / 6 / 12 pieces</sup>	1350 / 2700 / 5100
CHEESE PLATTER <sup>300 g</sup> with Crimean grapes	1730
SMØRREBRØD WITH COD LIVER <sup>180 g</sup> and marinated seaberry	730



# BANQUET DISHERS



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

\* ORDERS ARE ACCEPTED THREE DAYS PRIOR TO VISIT