



A LA CARTE

# COLD APPETIZERS

**Apple, celery stalk and redcurrant snack**  
300

**Profiteroles with crab salad**  
*and mango sauce*  
950

**Cold-smoked salmon tartare**  
*served with cucumbers and shrimps*  
750

**Chopped roast beef with paprika,**  
*poached quail eggs and capers*  
450

**Roasted quail with yellow lentil,**  
*Kamchatka crab and port wine jelly*  
950

**Duck breast pate**  
*with raspberry and kumquat*  
800

**Raw-cured venison with truffle oil**  
*and baked potato*  
800



All prices are stated in rubles and include VAT.  
You can pay in cash (rubles) and by credit card.

## HOT APPETIZERS

**Baked sweet pepper concasse**  
*with cream cheese and mashed pumpkin*  
300

**Champignons in almond crust**  
*stuffed with chicken*  
400

**Kamchatka scallops with spinach**  
*and cream sauce*  
900

**Baked Brie cheese with hot figs**  
*and toasted hazelnuts*  
750

### *Chef juliennes*

**Porcini mushroom julienne**  
*served in pancakes*  
650

**Kamchatka crab julienne**  
*with porcini mushrooms*  
950

**Chicken and champignon julienne**  
550



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## SOUPS

**Spinach cream-soup with soft cheese**  
*and quail eggs*  
350

**Saint-Jacques cream soup with truffle oil**  
650

**Fish bouillon with salmon**  
*and chicken roll*  
400

**Stewed cabbage soup with porcini mushrooms**  
*and stuffed morel mushrooms*  
450



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## FISH

**Vendace baked in potato chips**  
*with mushroom cream sauce*  
500

**Rockfish in butter**  
*served with baked potato and capers*  
600

**Sander fillet with duchess potato duchess,**  
*mussels and lemongrass*  
800

**Atlantic salmon medallions with truffle risotto**  
*and Parmesan cheese*  
1200



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## MEAT AND POULTRY

**Chicken Kiev with goose liver**  
*and roasted figs*  
1300

**Fried duck tartare**  
*with cherry confiture*  
900

**Tongue served with hot sauce**  
*and huckleberry potato duchess*  
800

**Calf cheeks served on risotto**  
*and Roquefort cheese*  
800

**Beef fillet with mashed eggplants**  
*and pomegranate souse*  
1300

**Rack of lamb with sun-dried tomatoes,**  
*fennel and vegetables concasse*  
1400



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# Russian Tableful

Seasoned vegetables and greens  
450

Salo with homemade bread and pickles  
500

Herring with potato and pickled onion  
350

Pickled lampreys  
700

Forshmak with green apple and Karelian-style bread  
300

**Assorted fish:**  
*Chief's special light-salted salmon*  
*Cold-smoked Atlantic salmon*  
*Pickled eel*  
1100

**Assorted meat:**  
*Roast beef*  
*Roasted ham*  
*Boiled tongue*  
800

**Borscht**  
450

**Solyanka**  
400

**Dumplings**  
*with sour cream and butter*  
450

**Chicken Kiev**  
*with vegetables and cranberry jam*  
600

**Beef Stroganoff with buckwheat pancakes**  
950

# DESSERTS

Spicy pear with vanilla ice cream  
500

**Coconut rum cake**  
*with pineapple tartare*  
350

**Vanilla mousse with chocolate**  
*and mixed berries*  
350

**Molten chocolate cake**  
*with nuts sliver and raspberry*  
400

**Strawberry soup**  
*with vanilla ice cream*  
500

**Tea parfait with bergamot and strawberry**  
500

**Honey cake and raspberry sorbet**  
350



This menu contains promotional information. Prices and ingredients can be changed.  
You can find the verified menu at the consumer desk.  
The sale and distribution of low alcoholic drinks to a person under 18 years of age is illegal.  
The sale and distribution of strong alcoholic drinks to a person under 21 years of age is illegal.