

new menu

green salad with fresh fennel, pea blades, cucumbers and young cheese sauce	(150)	450
Farmer's burrata with beets, arugula, pesto and pine nuts	(275/)	650
baked eggplant caviar	(250/)	400
Sakhalin scallop and salmon ceviche with Guacamole sauce	(335/)	1500
Pancakes with young cabbage and homemade sour cream	(220/30)	400
Sorrel soup with chicken meatballss and quail eggs	(310/30)	350
Cold beetroot soup with roast beef	(350/)	350
Tagliatelle with tiger prawns and bisque sauce	(321/)	900
Chicken kebab with red onion and spicy sauce	(280/50)	700
Stir-fried beef with seasonal vegetables in oyster sauce. Served with rice	(195/120)	850
Berry jelly with yoghurt mousse	(250/)	300

APPETIZERS

Marinated local pike	(60/70)	500
duet of Tambov ham pates and chicken liver with onion confit and gooseberry jam	(40/40/20/20/60)	500
Meat galantine	(235/15/15)	500
beef tartare served with gherkins, capers, jalapenos and wheat toast	(265/)	950
Assorted sausages (chorizo, Salchichón, sujuk, raw smoked)	(165/)	800
Assorted cheeses (Bree, Parmigiano, goat cheese, Gorgonzola)	(170/)	700

SALADS

Salad with cold roast beef and dressing from sour cream with horseradish	(/175)	650
Olivier-Russian salad with steam mixed vegetables, chicken, crab meat and red caviar	(195/35/5)	600
"Nicoise" salad with fried tuna, poached egg and red onion	(285/15)	600
Salad with king crab, avocado and mango chutney	(/190)	950

caviar

Sturgeon caviar	(50/130/50/50/10)	9000
Salmon caviar	(120/130/50/50/10)	4500
Pike caviar	(112/130/50/50/10)	3500
Served with pancakes and classic topping		

HOT APPETIZERS

large scallops with asparagus	(185/)	1200
Dumplings with salmon and pike perch	(130/30)	500
Dumplings with pork and beef meat	(150/50/2)	600
Dumplings with veal meat	(150/50/2)	600
Eclair with fried rabbit liver in creamy sauce	(205/)	550
Classic tart with bacon, onions and cheese	(/180)	400
vegetable tart with zucchini, tomatoes, paprika and cheese	(/205)	400
tart with salmon, shrimps and cheese	(/155)	650
Toppings to choose from:		
fresh tomatoes	(/50)	100
mushrooms	(/35)	100
arugula salad	(/35)	200

Snacks for vodka

salted White breasts with onions, homemade sour cream and sunflower oil	(120/13/14/10)	650
Assorted salted forest mushrooms, served with onions, sour cream and homemade oil	(120/13/14/10)	600
Homemade Sauerkraut	(/100)	250
pickled cornichons	(/100)	200
Olives (Chalkidiki, Kalamata, emerald)	(/150)	650
Cold smoked salmon	(/100)	550
Herring with onions	(100/20)	350
Roast beef with mustard dressing	(100/30)	600
Farm fat	(/100)	250
Boiled potatoes with dill and oil	(/150)	150

SOUPS

Borsch - the most famous Russian beetroot soup with roast beef and sour cream	(300/30/2)	400
Beef brisket broth with vegetables	(/400)	550
Meat "solyanka" with homemade sour cream	(340/20)	600
Royal fish soup with sturgeon and salmon	(330/)	650
fish "Solyanka" with homemade sour cream	(340/20)	600

MAIN COURSES

Baked sturgeon with warm cream sauce (price for 100 gram)		350
stew of sterlet, salmon and pike perch with spinach and mushrooms with cheese sauce	(275/)	950
Crab and shrimp cutlets with light salad	(220/)	1200
Pike perch strudel with spinach and anchovy cream sauce	(220/45/22)	850
Steamed salmon with white wine sauce with red caviar, broccoli and cauliflower	(140/120/40)	900
grilled squid with asparagus and porcini mushroom sauce with vanilla	(360/)	850
Ribeye steak	(350/20/6)	2500
Beef medallions with chanterelle sauce and potato pancake	(200/100)	950
Veal ossobuco with baked vegetables	(740/85)	1200
The tongue in the "Demiglas" sauce with a gratin of potatoes with gorgonzola	(140/120/35)	850

Veal cheeks stewed in red wine with mashed root vegetables	(220/80/7)	750
veal kidney stewed with porcini mushrooms and homemade sour cream	(215/140)	850
Beef stroganoff served with mushrooms and mushed potatoes	(180/120/25)	750
Rabbit ragout stewed in coconut milk with fennel and couscous	(180/150)	700
Duck leg confit with mushroom grechotto	(160/120)	850
Roasted farmer home chicken with fresh vegetables	(250/80/40)	850
Pozharskaya cutlet with salt mushrooms. Garnish of your choice:	(125/30/5)	650
rice	(/150)	150
buckwheat	(/150)	150
mashed potatoes	(/150)	250
fried potato	(/150)	200
grilled vegetables	(/180)	350
couscous	(/150)	200

DESSERTS

Our most popular mini desserts (Eclair, tartalette with berries, chocolate-biscuit cake "Kartoshka", banana and chocolate cake, "octopus" with raspberries, blueberry and poppy seed cake, almond "Florentine")	(25/25/22/20/20/40/40)	600
Assorted handmade sweets ("octopus" with raspberries, candy truffle, candy prunes in chocolate, white chocolate marmalade rum-vanilla, pralines with waffle crumbs)	(25/16/22/8/15)	400
Crepe Suzette Pancakes Hot pancakes with vanilla ice cream and cherry sauce	(/170)	350
Mint mousse with orange jelly	(150/50)	350
Mille-feuille with berries	(160/15/15/1)	350
Crème brulee	(150/)	450
Éclair	(80/15/15/1)	200
Berry soup with vanilla ice cream and fresh strawberries	(270/2)	400
chocolate fondant with berries	(170/5)	600
Ice-cream (vanilla, strawberries, chocolate)	(50/15/2)	200
sorbets (lemon-lime, mango, pear, basil-raspberry)	(50/15/2)	200
"Varenie" jam, ask the waiters, please	(50/)	100

WINES BY GLASSES

150 ml

aperitif

Aperol Spritz 600

Sparkling Wines

2014 **Abrau Durso Victor Dravigny Extra Brut. Russia** 500

2015 **Abrau Durso Victor Dravigny Brut. Russia** 500

2015 **Abrau Durso Victor Dravigny Rose Brut. Russia** 500

2014 **Abrau Durso Victor Dravigny. Russia** 500

Tenute Arnaces. Prosecco. DOC 560

Bouvet Brut 1851. Loire. France. 600

Bouvet Rose Brut 1851. Loire. France. 640

Colvendra Prosecco DOCG Brut, Italy 200ml 650

White wines

2016 **Cru Lermont. Sauvignon Blanc. Fanagoria Russia** 380

2017 **Muscadet Sèvre et Maine Sur Lie Chateau de la Cormerais. Val de Loire** 500

2019 **Clearwater cove marlbough sauvignon blanc, New zealand** 600

2016 **Moelleux aoc, louis eschenauer. Bordeaux** 300
100ml

Rose wines

2018	Chateau Beaulieu Coteaux D'Aix-en-Provence AOC	660
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Red wines

2014	Cru Lermont Cabernet. Fanagoria. Russia	400
2017	Valpolicella superiore. rocca alata	600
2019	Eugenio Bustos Malbec, La Celia. Argentina	500

house wines

	Red wine	0,5	850
	white wine		

SOFT DRINKS

	0.33	
Coca Cola / Coca Cola Zero	200	
Sprite	200	
Fanta	200	
	0.3	
Sea buckthorn mors	250	
Cranberry mors	250	

JUICES

	0.25	
Orange, apple, tomato, cherry, peach	150	

FRESHLY SQUEEZED JUICES

	0,25	
Orange, grapefruit	350	
Apple, carrot	350	
Apple and celery	350	
Carrot and celery	350	

MINERAL WATER

	0.25	0.53
Baikal reserve (sparkling)	200	250
Baikal pearl (still)	200	250
San Pellegrino (sparkling)	0.25	0.75
	300	400
San-Benedetto(still)	0.75	
	400	
Acqua Panna (still)	0.25	
	300	
Sairme mineral water (sparkling)	0.5	
	200	
Tea in assortement	250	

CoFFEE

Coffee ristretto, espresso, amerikano	170	
cappuccino, latte	190	