
Tasting menu

Spring Season **2970.-**

Triple Caviar

Salmon Au Naturel and Avocado

Pumpkin Soup with Spicy Crab

Scallops with Vanilla Sauce and Marrow-Pumpkin Julienne

Flesh of Sturgeon in Crispy Crust with Beet Cream and Mashed Potatoes

Caramel Cream with Raspberry Paste

Appetizers

Seasonal Oysters/1pc **390.-**

Scallop Sugudai/90g **670.-**

Muksun Stroganina with Tomato Makalo Dip/130g **790.-**

Spicy Pickled Sturgeon Rubanina/60g **650.-**

Muksun Sugudai and Baked Potatoes/200g **870.-**

Salmon Au Naturel and Avocado/120g **750.-**

Lightly Salted Salmon with Capers and Mustard Sauce/150g **870.-**

Herring with Potatoe Salad and Crimson Paste/250g **450.-**

Tatar Beefsteak with Creamy Horseradish Sauce/130g **590.-**

Venison Stroganina with Lingonberry Makalo Dip/100g **570.-**

Meat Assortment /roastbeef, venison, tongue, ham rolls//220g **990.-**

Roastbeef with Pickled Onions/170g **790.-**

Beef Aspic with Horseradish-and-Tomato Sauce and Mustard/300g **550.-**

Salted Milkcaps and Onions with Sour Cream/150g **750.-**

Pickled Hors D'oeuvres of Your Choice: Tomatoes, Pickles, Cabbage, Lingonberries/100g **150.-**

Cheese: Tête de Moine, Parmesan, Camembert, Buche de Chevre, Fourme d'Ambert/30/60g **290.-**

Salads

Crab and Avocado Salad/150g **990.-**

Octopus and Vegetable Salad with Cuttlefish Ink Sauce/200g **990.-**

Green Salad with Tiger Shrimps and Savoury Oil/220g **770.-**

Fresh Tuna and Vegetable Salad /250g **850.-**

Mimosa Salad with Salmon/250g **690.-**

1919 Style Dressed Herring Salad/250g **450.-**

Roastbeef and Vegetable Salad/160g **650.-**

Venison Jerky and a Light Salad/170g **750.-**

1864 Style Olivier Salad/250g **990.-**

Beef Tongue with Porcini Mushroom and Eggplant Salad/170g **690.-**

Chicken Breast and Steamed Vegetable Salad/200g **470.-**

Burrata Cheese and Beetroot Chutney Salad/250g **890.-**

Goat Cheese and Berry Salad/150g **690.-**

Cucumber and Radish Salad with Sour Cream/250g **450.-**

Tomato and Red Onion Salad/250g **450.-**

Hot Appetizers

- Black Caviar and Crepe Pancakes with Sour Cream/15/110g **990.-**
- Red Caviar and Crepe Pancakes with Sour Cream/20/110g **390.-**
- Pike Caviar in Cream and Crepe Pancakes with Sour Cream/30/110g **450.-**
- King Crab Julienne in Cream Sauce/100g **990.-**
- Half Dozen Rapana Baked /80g **350.-**
- Potato Fritters (Draniki) with Salo and Sour Cream/200g **490.-**
- Cream Stewed Mushrooms/150g **490.-**

Turnovers and Pies

- Salmon and Halibut Pie (Rasstegai) /50g **190.-**
- Two Beef Belyash Pies/100g **290.-**
- Mushroom Puff Pastry/50g **150.-**
- Green Onion and Egg Puff Pastry/50g **90.-**
- Cabbage and Egg Puff Puff Pastry/50g **90.-**
- Verkhoturskaya Shanzhka with Crushed Potatoes/50g **90.-**
- Four Corners Coulbiac/400g **750.-**
- 1892 Style Chicken Pie/300g **590.-**

Soups

- Special Fish Trio Soup/300g **790.-**
- Little Russia Borscht/400g **590.-**
- Meat Solyanka/350g **750.-**
- Homemade Chicken Noodle Soup/300g **390.-**
- Porcini Mushroom Soup/300g **490.-**
- Creamy Root Vegetable and Mushroom Soup with Foie Gras/250g **750.-**

Pelmeni

- King Crab Dumplings with Sunroot Sauce/200g **890.-**
- Pike Dumplings in Pumpkin Cream and Hollandaise Sauce/250g **570.-**
- Ural Venison Dumplings with Your Choice of Sauce/250g **650.-**
- Porcini Mushroom Dumplings in Mushroom Jelly with Pine Oil/200g **790.-**

Fish and Seafood Entrees

Squid with Spelt and Mushrooms/200g **790.-**

Mussels in Beurre Blanc Sauce/300g **850.-**

Scallops and Zucchini Julienne with Vanilla Sauce/150g **1290.-**

Crab Phalange in Thermidor Sauce with a Light Garnish/150g **1470.-**

Half Dozen Tiger Shrimp with Italian Pasta /250g **990.-**

Sturgeon and Mushroom Pie with Yeolmu Sauce/250g **1750.-**

Muksun on Warm Beetroot with Creamed Spinach/250g **1170.-**

Pike Cutlets and Leek with Creamy Horseradish Sauce/200g **750.-**

Halibut and Bulgur in Special Sauce/250g **990.-**

Cod on Spinach with Lemongrass Sauce/200g **870.-**

Chargrilled Salmon and Asparagus with Caper Sauce/200g **990.-**

Sea Bass of Your Choice: Salt Baked/In Foil/Grilled/350g **1450.-**

Meat and Poultry Entrees

Chargrilled Venison, Mashed Potatoes and Spinach with Stewed Lingonberries/250g **1590.-**

Roe Deer with Mushrooms and Vegetables in Cherry Sauce/200g **1990.-**

Moose Steak with Crouton, Asparagus and Eggs Benedict/250g **870.-**

Pan-Seared Beef Burgundy with Vegetables and Mushrooms/400g **1370.-**

Rack of Lamb and Beans with Pomegranate Sauce/250g **1990.-**

Rabbit Fillet in Green Pea Sauce with Porcini Mushrooms and Vegetables/250g **950.-**

Fillet Mignon and Potato Gratin with Kampot Pepper Sauce/300g **1370.-**

Marbled Beef Medallions and Vegetables with Rosemary Sauce/250g **1990.-**

1892 Style Beef Stroganoff and Mashed Potatoes/300g **1370.-**

Lamb Tongue in Mushroom Sauce and Mashed Potatoes/250g **750.-**

Foie Gras and Apples with Passion Fruit Sauce/150g **1990.-**

Pheasant Cooked Two Ways on Potato Fritter/250g **1970.-**

Quail and Mushrooms on Vegetable Julienne with Currant Sauce/200g **850.-**

Chicken Tapaka and Grilled Vegetables with Pepper Marmalade/350g **970.-**

Duck Breast in Kumquat Sauce with a Light Garnish/200g **990.-**

Pozharsky Cutlets and Mashed Potatoes with Bechamel Sauce/300g **750.-**

Desserts

- Mango-and-Passion Fruit Caramel Cream /130g **330.-**
- Grapefruit Jelly with Orange Sauce/150g **330.-**
- Pear Cake and Caramel Cream/150g **370.-**
- Eclair with Buttercream/100g **290.-**
- Paskha Cheesecake with Strawberry Jam/150g **350.-**
- Mille-Feuille with Cherries and Caramel Sauce/200g **350.-**
- Honey Cake and Raspberry Sorbet/130g **350.-**
- Ptichye Moloko Cake with Bird Cherry Crust and Blueberry Syrup/130g **350.-**
- Esterhazy Torte with Stewed Lingonberries/130g **490.-**
- Chocolate and Raspberry Cake/150g **350.-**
- Apple Strudel and Ice Cream with Cherry Sauce/200g **350.-**
- Pineapples in Citrus Caramel with Strawberries and Ice Cream/250g **590.-**
- Assorted Belgian Chocolate Candies/9pc **570.-**
- Ice Cream or Sorbet/50g **150.-**

Tea

- Taganai/500ml **390.-**
- Visimsky/500ml **390.-**
- Healing/500ml **290.-**
- Fireweed/500ml **290.-**
- Sea Buckthorn/500ml **490.-**
- Troekurov/500ml **390.-**
- Sencha/500ml **190.-**
- Milk Oolong/500ml **290.-**
- English Breakfast/400ml **190.-**
- 2008 Imperial Pu'er/400ml **290.-**

Coffee

- Espresso/50ml **170.-**
- Americano/150ml **170.-**
- Cappuccino/200ml **250.-**
- Latte/250ml **250.-**
- Turkish Coffee/50ml **250.-**
- Raspberry Marshmallow Cocoa/200ml **170.-**

Water and Beverages

- Badoit/330ml | Evian/330ml | Yessentuki No. 4/540ml **190.-**
- Aqua Russa sparkling/still/1000ml **290.-**
- Coca-Cola | Schweppes Tonic/330ml **150.-**
- Cranberry and Lingonberry Fruit Drink/200ml **90.-**
- Sea Buckthorn Fruit Drink/200ml **150.-**
- Blackberry Fruit Drink/200ml **150.-**
- Mint Lemonade/200ml **150.-**
- Milkshake/250ml **290.-**
- Juices and Nectars /250ml **150.-**
- Fresh Fruit and Vegetable Juices/200ml **290.-**