

Menu a la carte in the restaurant

COLD SNACKS

*Minced beef
with cucumbers and radish* 790 rub.

*Salman rolls
with cucumbers and cream-cheese* 380 rub.

*Rabbit cold jelly
with mustard cream* 370 rub.

*Liver pate
with cheese sauce and muffin* 310 rub.

SALADS

*Far East shrimps
with avocado and lychees paste* 790 rub.

*Beet coated herring
with dried plums and pike roe* 360 rub.

*Sirloin of reindeer
with carrots and beetroot* 430 rub.

Chicken and vegetables salad 390 rub.

*Olivier salad
with apples and roasted chicken* 410 rub.

*Fried eggs, bacon
and oyster mushrooms salad* 360 rub.

*Ruccola, physalis, strawberries
and minced orange salad* 630 rub.

*Fresh vegetables
with some herbs* 620 rub.

HOT SNACKS

<i>Buckwheat pancakes with sour cream and caviar</i>	710 rub.
<i>Creamed giblets with mushrooms</i>	690 rub.
<i>Crispy cheese balls with millet porridge</i>	280 rub.

HOME PASTE

<i>Creamed smoked bacon</i>	690 rub.
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SOUPS

<i>Traditional Russian rich yellow-pike perch and salted cucumbers soup</i>	640 rub.
<i>Mushroom soup with truffle dressing and garlic toasts</i>	510 rub.
<i>Tomato soup with scented oil and garlic</i>	320 rub.
<i>Traditional Russian tomato and own farm rabbit soup</i>	590 rub.

HOT DISHES

<i>Black Sea rapana (shellfish) with rice and pear</i>	890 rub.
<i>Smoked salmon with potatoes and tomatoes</i>	1290 rub.
<i>Steam pikeperch with potatoes, Polish sauce and scented oil</i>	590 rub.
<i>Fillet mignon (beef cutting) with scented oil</i>	1590 rub.
<i>Pozharskie cutlet with potatoes and mushrooms</i>	590 rub.
<i>Beef stroganoff with mashed potatoes and salted cucumbers</i>	740 rub.

HOT DISHES

<i>Beef rib with mashed maize</i>	<i>950 rub.</i>
<i>Boiled beef with celery and pumpkin</i>	<i>820 rub.</i>
<i>Rabbit legs stewed with vegetables, cherry sauce and beetroot</i>	<i>950 rub.</i>
<i>Potatoes dumplings with lard and onion</i>	<i>320 rub.</i>

DESSERTS

<i>Curd dessert with honey and chestnut</i>	<i>440 rub.</i>
<i>Sweet muffins with fruits and milk cream</i>	<i>220 rub.</i>
<i>Napoleon cake with strawberries</i>	<i>390 rub.</i>
<i>Crisp meringue with custard and wild berries</i>	<i>420 rub.</i>
<i>Carrot sorbet</i>	<i>150 rub.</i>
<i>Ice cream in assortment</i>	<i>490 rub.</i>

Petit fours from fregat "Blagodat"

<i>Assorted truffles dark chocolate, peanut, coconut</i>	<i>200 rub.</i>
<i>Petit four "Bovary" filling of prunes and caramel with cognac, supplemented with walnut glaze of dark chocolate</i>	<i>150 rub.</i>
<i>Petit four "Paradise" pistachio filling with Cointreau liqueur</i>	<i>150 rub.</i>
<i>Petit four "Seasons" a game of four elements - praline, cinnamon, black pepper and nutmeg in milk chocolate glaze</i>	<i>150 rub.</i>