

<b>Cold collations</b>		
	Helping	Price, rubles
Homemade bacon Light-salted pork fat with spices and garlic	140/10	280
Black olives	75/15	95
Russian pickles Cucumbers and tomatoes, sauerkraut, salted mushrooms, pickled apples and pepper, topped with vegetable oil	580/30/10/10	470
Vegetable mix Fresh cucumbers, tomatoes, sweet pepper and greens	100/100/50	300
Pickled apples	150	250
Sauerkraut with onion and rock cranberry	150/100/10	250
Egg plants and spicy beef, with onion and carrot dressing	250/20/2	350
Salted king milk mushroom	150/20./5	450
Pickled Slippery Jack	125	160
Tsar's king milk mushroom, with garlic and sour cream dressing and onion	150/20/2	350
Soft-salted Atlantic salmon	150	480
Pacific herring with onion	150/50/3	280
Aspic Delicious blend of tender chicken, pork fore shank spic and veal, served with mustard and horse radish	250/50/20/15/5	380
Russian starters variety Sliced veal tongue, veal stewed in own juice and home-made baked ham, served with mustard and horse radish	300/40/30	800
Boiled veal tongue Served with horse radish and mustard	150/50/25	480
Venison stroganina Venison fillet served with onion rings and mustard sauce	100/30/20	400
Boneless chicken roll	150/25/20	400
<b>Salads</b>		
Burenka salad Juicy veal with roasted field mushrooms, pickled cucumber, sweet pepper, topped with light mustard sauce	250/20/2	500
Peasant's salad Homemade ham roasted with onion, mushrooms and red beans. Served on Ruccola and Romano salad leaves, topped with honey and mustard sauce	250/50	520
Red salmon salad A mosaic of roasted potatoes, salted red salmon, cucumbers and olives topped with light olive sauce and Parmesan	250/20	450

Beet salad with cheese and nuts	300	450
Salad with smoked halibut	250	350
Veal salad Veal, pickles, onion and carrot with dressing	300	520
Soft-salted Atlantic salmon and salad Soft-salted Atlantic salmon fillet, salad, cucumber, red caviar and baked potatoes, topped with oil and lemon juice	200	500
Duchesse pear salad Pear, tiger shrimps, cream cheese with Rucicola and Romano salads, with soy sauce based dressing	300	600
Caesar with chicken Roasted chicken fillet marinated in soy sauce, salad, cherry tomatoes, garlic bread crisps, topped with light homemade sauce and Parmesan	240/50/10	380
Velvet salad Veal tongue, cucumbers and mushrooms roasted in omelet, stewed with Parmesan and dressed with mayonnaise	250/20/3	480
Moo-moo salad Roasted veal medallions with prunes, walnuts, Rucicola and Romano salads, with cowberry sauce	270/20	500
Chicken breast with pineapples Roasted chicken breast soaked in creamy pineapple sauce, served with Parmesan, salad, pieces of baked apple and pineapple	250/40/10	350
Warm duck breast salad Duck breast roasted with vanilla liqueur and lemon juice, served with grapefruit, orange and Romano salad	200/30/20	450
Olivier salad Boiled potatoes and carrots, pickles, and chicken fillet, dressed with light mayonnaise	250/50/20	280
Greek salad Fresh cucumbers, tomatoes, sweet pepper and onion rings complemented with olives and Fetaki cheese	200/50/20	360
<b>Hot collations</b>		
Sea food special Seafood delicacy roasted in butter: trumpetfish, scallop and shrimp. Served with lemon under creamy sauce	200/20/20	900
Porcini mushroom julienne Porcini roasted in cream, king milk mushrooms and onion topped with melted cheese	130/15/15	350
Veal brains Roasted veal brains in breadcrumbs served in a iron pan with baked potatoes, tierce salted cucumbers and green peas	150/100/65	500
<b>Pastry</b>		
Wheat blini Served with sour-cream, honey or melted butter	120/30	100
Blini stuffed with meat and rice	220	230

Blini with light-salted salmon	300/10/2	350

Blini with red caviar	100/50/2	390
Homemade pancake pie Старинное кушанье с курицей и грибами, приготовленное по рекомендациям поваренной книги. Любимое кушанье царя Ивана Грозного Chicken and mushroom dish cooked according to a 1892 cookery book. The favorite of Ivan the Terrible	270/2	360
Homemade pelmeni (meat dumplings) with venison and mushrooms Served with sour-cream	150/50	300
Vareniki with cabbage Served with sour-cream	200/50	250
Vareniki with potatoes and onion dressing Served with sour-cream	200/50	230
<b>Soups</b>		
Meatballs soup Meatballs, vegetables, vegetable herbs, bay leaf	150/100/2	330
Suzdalsky Rassolnik with giblet Chicken heart and liver, pearl barley, salted cucumbers, carrots, onion, roasted tomatoes. Cooked on an old Russian recipe. Served with sour cream.	250/50	300
Pork skoblyanka with cucumaria Thick sweet-and-sour soup served with sour cream	300/50	600
Solyanka with meat mix Thick intense taste soup with meat variety, black olives and lemon, served with sour cream	300/50	500
Chicken soup with homemade noodles and field mushrooms Homemade noodles, chicken roll, field mushrooms, onion, carrot, stewed with greens	300/50/10	320
Okroshka with veal Cold refreshing soup with homemade kvass (bread juice), fresh vegetables (cucumber, radish), boiled chicken eggs and veal (or ham, to your taste)	200/200	250
Dvoryansky borshch Traditional Russian Borshch with pork, fresh cabbage and minced garlic dressing served in an iron jug with sour cream	250/30/40	300
Borshch with smoked meat Rich broth with pork fillet, smoked brisket, beans and vegetables stewed in a jug, served with sour cream	300/50	320
Stchi with veal Veal stewed until soft, vegetables and pickled Slippery Jack, served with sour cream	300/50	350

Cauliflower cream soup With broccoli and roasted bacon	300/10/2	350
Coast-dweller fish soup Fish soup with Atlantic salmon and halibut, cooked according to our recipe.	300/50	380
Seafood soup Fish soup of halibut, tiger shrimp and trumpetfish, onion and carrot, served with lemon	200/100	600
<b>Main fish and seafood courses</b>		
Halibut steak Served with lemon	200/15	800
Baked halibut and shrimp Baked halibut fillet with shrimp and ginger sauce	200/60/30	850
Atlantic salmon steak Served with lemon	200/10	900
Atlantic salmon baked in sweet pepper Atlantic salmon fillet dressed with lemon, baked in sweet pepper and béchamel sauce, served with lemon and cherry tomatoes	260/20/20	650
Merchant's pike Pike fillet stuffed with peanuts and carrot, baked in creamy garlic sauce	200/15/10	750
"Murmaid's tail" Atlantic salmon fillet layered with cheese and nuts soufflé, baked with slices of eggplant.	230/30/10	680

Stewed fish mix Roasted fish fillet (Atlantic salmon and halibut) stewed in cream with garlic, spinach and spices, served in an iron jug with puff-paste top	300/50	750
Stewed Atlantic salmon and scallop Atlantic salmon fillet, scallop, sweet corn and sweet pepper baked in cream sauce and served in a jug	350	750
Crucian stewed in cream Crucian marinated in cream, stuffed with onion and baked, served with minced potatoes	220/40/150	620
Roasted trumpeter with onion	200/30	900
Tsar's carp Carp fillet stuffed with roasted Brussels sprout and ham and baked	250/20/10	750
Roasted scallops with bacon Served on spitters	200/30	900
Roasted shrimp in garlic sauce Served with Ruccola salad and lemon	200\20	820
<b>Hot meat courses</b>		

Steak from marble veal	250	950
Veal medallions Приготовленная на гриле телятина. Подается с овощами. Grilled veal served with vegetables	220/135	900
Veal en famille Fresh veal marinated in mustard sauce and baked in an oven, served with fresh vegetables.	220/150/30	900
Prime pork ribs on a bone with oyster sauce Pork ribs marinated in sauce, roasted on a iron pan and served with oyster sauce	280/50	700
Porkling foreshank in beer Porkling foreshank marinated in honey and beer sauce and baked until crust is browning. Served on an iron pan	480/100	950
Shashlyk Hot pork cooked on open flame, served with pickled onion, greens and homemade sauce	200/80/30	400
Minced Veal Cutlet A La Pozharsky A famous culinary product invented by cooker Pozharsky, favorite dish of Russian poet Pushkin A.S.	200/70/40	600
Rack of lamb according to our recipe Rack of lamb stuffed with prunes, wrapped in bacon and baked, served with a mix salad of sweet pepper	200/150/50	1250
Lamb stew Lamb fillet roasted with onions and mushrooms and veal tongue.	150/100	600
Jugged mutton with beans Mutton, red beans, runner beans, onion, carrot and garlic, baked and served in a jug	350/20/5	700
Stewed veal and wood mushrooms Roasted veal stewed with wood mushrooms, baked potatoes and sour cream, served in an iron jug with puff-pastry top	300	700
<b>Hunter's cuisine</b>		
Chief of Chukotka Reindeer rump steak marinated in juniper berry sauce, baked in wine sauce and served with peanuts	220/40/20/20	900
Siberian stag with Porcini mushrooms Grilled Siberian stag fillet garnished with asparagus, Porcini mushrooms stewed in cream and cognac with Provence herbs	200/100	1300
Stewed venison with Porcini mushrooms Venison fillet roasted with onion, carrot and mushrooms, stewed in cheese sauce, served in a jug, stewed with Parmesan	350	800
Roedeer with vegetables Roedeer fillet marinated in wine, baked with brynza sauce, served with vegetables	220/150/10	900
Homemade venison small sausages Served with baked potatoes	250	500
Grape leaves stuffed with venison, in tomato sauce	300	600

<b>Bear kebab</b> Grilled chopped bear meat served with fiddlehead fern.	200/100	500
<b>Baked bear with vegetables</b> Roasted bear meat with vegetables, cooked according to our recipe	400	850
<b>Bear with fern</b> Bear fillet with vegetables (onion, carrot and garlic) roasted on a iron pan and complemented with salted fern	170/150/2	850
<b>Wild porkling with horse radish</b> Wild porkling fillet marinated in sour cream and horse radish, baked on an iron pan with potatoes	200/100/50	850
<b>Taiga-style wild boar</b> Wild boar fillet roasted until crust is browning and baked on a iron pan, garnished with asparagus, served with creamy mustard sauce	200/50/30	700
<b>Wild boar with garlic sprouts and vegetables, with hot sauce</b> Wild boar meat roasted with vegetables and garlic sprouts, served on a porcelain plate with hot tomato sauce	350	650
<b>Poultry special</b>		
<b>Fried chicken, Georgian style</b> Fried half of chicken, added with garlic and sour cream, served with horse radish, pickled honey mushrooms, roasted garlic, salted cucumbers and cherry tomatoes	300/70/40	750
<b>Stuffed quails</b> Quails stuffed with grapes and walnuts, baked in bacon	300/100/80	900
<b>Side dishes</b>		
<b>Roasted potatoes with field mushrooms and Porcini</b>	250/2	300
<b>Boiled potatoes with greens</b>	200/3	150
<b>Potatoes baked with fat</b>	150/25/2	200
<b>Fried potatoes</b>	150	150
<b>Short-eating boiled rice</b>	150/10/2	100
<b>Short-eating buckwheat porridge</b>	200/2	150
<b>Grilled vegetables</b> Grilled vegetables (sweet pepper, vegetable marrow, eggplant, tomatoes, onion, Broccoli, cauliflower and field mushrooms), served with greens	300/2	270
<b>Desserts</b>		
<b>Tiramisu</b> Classic Savoiadri sticks soaked in soft cheese, cream and coffee mix	200/10/1	360
<b>Guryev blini</b> Sweet Russian pancakes stuffed with soft cheese and strawberry	140/160	390
<b>Vanilla cheesecake</b> Served with cream topping	200/50/20	350

Fruit variety	600	600
Ice-cream with toppings to your taste	150/20	350
<b>Banquette courses</b>		
Seafood variety Scallops, crab, trumpeter, shrimps and squid, roasted in breadcrumbs	850	3500
“Bogatyr” gammon Pork gammon marinated in spices for 12 hours, baked until crust is browning, served with vegetables	3-5 кг/kg	2800 за 1 кг / per 1 kg
Magic pike Pike stuffed with fish mix, roasted onion, green peas and garlic. The whole fish is baked and served with green salad, olives, sweet pepper and lemon	3-5 кг/kg	1900 за 1 кг / per 1 kg
Coho salmon stuffed with mushrooms Coho salmon stuffed with field mushrooms, onion, carrot and coho salmon fillet	2-3 кг/kg	1700 за 1 кг / per 1 kg
Merchant’s trout Trout added with herbs, stuffed with crab, squid, sweet pepper, garlic, ginger and cream, baked and served on salad leaves with lemons	3-4 кг/kg	2000 за 1 кг / per 1 kg
<b>Wine List</b>		
<b>Sparkling wines</b>	<b>volume, ml</b>	<b>price, rubles</b>
<i>France</i> Opera brut	750	1200
<i>France</i> Elizee semi-sweet	750	900
<i>Italia</i> Martini Asti	750	1900
<i>Italia</i> Lambrusco dell Emilia semi-sweet	750	1200
<i>Italia/</i> Caralba Moscato	750	750
<i>Italia</i> Caralba Ambassador semi-dry	750	750
<b>White wines</b>	<b>volume, ml</b>	<b>price, rubles</b>
<i>Bourgogne</i> Petit – Chablis AOC.JMBrocard	750	2600
<i>Veneto</i> Pinot Grigio Pino Grigio, dry	750	1800

<i>Russia</i> Crimea's Exclusive, semi-sweet, dry	750	700
<i>Russia</i> Chateau Blanc / Inkerman, semidry	700	1000
<i>Russia</i> Crimean Aligote / Inkerman, semidry	750	1500
<b>Red wines</b>	<b>volume, ml</b>	<b>price, rubles</b>
<i>Bourgogn</i> Beaujolais Villages Louis Jadot Light wine with typical red fruit and berry aroma notes	750	1900
<i>Toscana</i> Chianti Classic recipe remains unchanged for several centuries. The wine works well alone and with meat courses.	750	1900
Bardolino Classico, dry	750	1800
<i>Russia</i> Crimea's Exclusive, semi-sweet, dry	750	700
<i>Russia</i> Chateau Rouge / Inkerman, semidry	700	1000
<i>Russia</i> Bastardo / Inkerman, dry	750	1500
<b>Meads</b>	<b>volume, ml</b>	<b>price, rubles</b>
Honey drinkable flower	1000 200	300 60
<b>Drinks according to our recipe</b>	<b>volume, ml</b>	<b>price, rubles</b>
Mountain ash black	500 50	1000 100
Mountain ash red	500 50	1000 100
Currant	500 50	1000 100
Nutty	500 50	1000 100
Blackberry	500 50	1000 100
Cranberry	500 50	1000 100
Wood berries	500 50	1000 100
Cowberry	500 50	1000 100
<b>Martini</b>	<b>volume, ml</b>	<b>price, rubles</b>
Martini Bianco	1000 50	2000 100
Martini Rosso	1000 50	2000 100
Martini Rose	1000	2000



	50	100
Martini Extra Dry	1000	2000
	50	100
<b>Bottled beer</b>	<b>volume, ml</b>	<b>price, rubles</b>
Asahi	330	200
Clausthaler	330	200
<b>Beer</b>	<b>volume, ml</b>	<b>price, rubles</b>
Asahi	300	200
Асахи	500	250
<b>Fresh juice</b>	<b>volume, ml</b>	<b>price, rubles</b>
Orange	200	200
Grapefruit	200	200
Apple	200	200
<b>Mineral water</b>	<b>volume, ml</b>	<b>price, rubles</b>
Perrier	330	150
Vitell	330	120
<b>Beverages</b>	<b>объем, мл volume, ml 体积 (毫升)</b>	<b>цена, руб price, rubles 价格 (卢布)</b>
Kvas Old Russian	200	40
	1000	200
Mors cowberry	200	30
	1000	150
Compote	200	30
	1000	150
Coca-cola	250	110
Tonik	250	110
<b>Coffee</b>	<b>volume, ml</b>	<b>price, rubles</b>
Espresso	70	100
Americano	150	100
<b>Tea</b>	<b>volume, ml</b>	<b>price, rubles</b>
Leaf tea	350	100
	1000	300
Tea bag individually	175	70

