

*Troekuroo*  
restaurant

MENU

# Tasting menu

Winter season | **4 570.-**

Chinook salmon and scallop "Indigirka" salad  
Pike caviar in cream served with crepes and sour cream  
Mushroom cream soup  
Crab with porcini mushrooms on Jerusalem artichoke cream  
Rack of lamb with broccoli and morel sauce  
Carrot and persimmon cake with tangerine sauce

## Perfect start

Seasonal oysters / 1pc .....	<b>690.-</b>
Black caviar with crepes and sour cream / 15/110g.....	<b>1990.-</b>
Red caviar with crepes and sour cream / 20/110g.....	<b>950.-</b>
Pike caviar in cream with crepes and sour cream / 30/110g.....	<b>850.-</b>
Chinook salmon and scallop "Indigirka" salad / 100g.....	<b>1270.-</b>
Muksun stroganina with tomato dip / 130g .....	<b>990.-</b>
Muksun sugudai with baked potatoes / 250g .....	<b>990.-</b>
Beef tartare with creamy horseradish / 130g .....	<b>890.-</b>



*You can see the photos of the dishes,  
by pointing your smartphone camera at the QR-code*

## *Appetizers*

Smoked omul with "borodinskiy" bread style cake / 200g.....	<b>990.-</b>
Lightly salted salmon with capers tapenade / 120g.....	<b>1570.-</b>
Herring with Potatoe Salad and lingonberry caviar / 250g.....	<b>590.-</b>
Meat Assortment: roastbeef, venison, beef tongue, ham rolls / 170g...	<b>1150.-</b>
Roastbeef with vegetables and bell pepper marmalade / 170g.....	<b>1150.-</b>
Dried venison with lingonberries and beetroot / 100g.....	<b>750.-</b>
Beef Aspic with spicy tomato sauce and mustard / 300g.....	<b>690.-</b>
Peppery milk caps with onions and sour cream / 200g.....	<b>990.-</b>
Pickled vegetables of your choice:	
tomatoes, cucumbers, cabbage, lingonberries / 100g.....	<b>190.-</b>
Cheese: Chevre, Tartufo, Cheddar, Camembert, Stilton / 60/30g.....	<b>390.-</b>

## *Salads*

Green Salad with tiger prawns and grapefruit / 220g.....	<b>1150.-</b>
Crab tartare with avocado and tomatoes / 150g.....	<b>1390.-</b>
Fresh tuna and vegetable salad / 250g.....	<b>1150.-</b>
"Mimosa" Salad based on chef's family recipe / 250g.....	<b>1250.-</b>
"Dressed Herring" Salad, 1919s recipe / 250g.....	<b>670.-</b>
"Olivier" Salad, 1864s recipe / 200g.....	<b>1170.-</b>
Beef Tongue with Porcini Mushroom and Eggplant Salad / 170g.....	<b>990.-</b>
Chicken Breast and Vegetables / 200g.....	<b>590.-</b>
Burrata with roasted beetroot and tarragon cream / 200g.....	<b>750.-</b>
Goat Cheese and Berry Salad / 150g.....	<b>890.-</b>
Cucumber and radish salad with sour cream / 250g.....	<b>550.-</b>
Tomato, country cheese and red onion salad / 290g.....	<b>690.-</b>

*If you have an intolerance to certain foods,  
Please inform the waiter in advance.*

## *Hot appetizers*

King crab julienne in cream sauce / 120g .....	<b>1690.-</b>
Whelks and morels in mushroom cream / 120g.....	<b>670.-</b>
Zucchini pancakes with salmon and caviar sauce / 200g.....	<b>1290.-</b>
Potato Fritters (Draniki) with lard and Sour Cream / 200g .....	<b>690.-</b>
Stewed in cream Mushrooms / 60g .....	<b>350.-</b>

## *Turnovers and pies*

Salmon and Halibut turnover (Rasstegai) / 50g .....	<b>390.-</b>
Two Beef turnovers (Belyash) / 100g.....	<b>490.-</b>
Mushroom Turnover / 50g .....	<b>190.-</b>
Green Onion and Egg turnover / 50g .....	<b>170.-</b>
Cabbage and Egg Puff turnover / 50g.....	<b>150.-</b>
Mini pie with Crushed Potatoes (Shanezhka) / 50g .....	<b>150.-</b>
Chicken Pie, 1892s recipe / 300g.....	<b>850.-</b>

## *Soups*

Special Ukha with three types of fish / 400g.....	<b>990.-</b>
Borscht / 400g .....	<b>850.-</b>
Homemade Chicken Noodle Soup with poached egg / 350g .....	<b>590.-</b>
Porcini Mushroom Soup with sour cream / 350g.....	<b>670.-</b>
Creamy Root Vegetable and Mushroom Soup with Foie Gras / 250g .....	<b>990.-</b>

## *Dumplings*

Dumplings with kamchatka crab in Jerusalem artichoke sauce / 200g..	<b>1290.-</b>
Pike Dumplings in Pumpkin Cream / 250g.....	<b>850.-</b>
Game Dumplings / 300g .....	<b>990.-</b>
Porcini Mushroom Dumplings in Mushroom Sauce / 200g .....	<b>790.-</b>

## *Fish and Seafood Main Dishes*

Scallops with Broccoli Puree / 150.....	<b>2190.-</b>
Crab with porcini mushrooms on Jerusalem artichoke cream / 170.....	<b>2950.-</b>
Prawn flambe with Squid Ink Spaghetti / 270.....	<b>1250.-</b>
Sturgeon and Mushroom Pie with pomegranate sauce / 250.....	<b>2990.-</b>
Muksun with smashed potatoes and pea sauce / 270.....	<b>1390.-</b>
Zander fish with green vegetables and Bisque sauce / 230.....	<b>990.-</b>
Pike cutlets with leeks and beetroot cream / 200.....	<b>990.-</b>
Coal fish with spinach and lemongrass sauce / 220.....	<b>1570.-</b>
Halibut and Bulgur in Special Sauce / 250.....	<b>1570.-</b>
Chargrilled Salmon with Asparagus and hollandaise sauce / 160.....	<b>2570.-</b>
Sea bass in foil served with salad and potatoes / 350.....	<b>2490.-</b>

## *Meat and Poultry Main Dishes*

Chargrilled Venison, Mashed Potatoes & Spinach with Stewed Lingonberries / 250g.....	<b>2570.-</b>
Roe Deer with Mushrooms & Vegetables in Cherry Sauce / 250g.....	<b>2450.-</b>
Elk steak with baked potatoes and mushrooms / 220g.....	<b>990.-</b>
Beef Burgundy / 400g.....	<b>2350.-</b>
Rack of lamb with broccoli and morel sauce / 260g.....	<b>2990.-</b>
Rabbit with mushrooms, pea sauce & Jerusalem artichoke / .250g.....	<b>1270.-</b>
Filet Mignon with Potato Gratin & Kampot Pepper Sauce / 300g.....	<b>1990.-</b>
Marbled Beef Medallions with Vegetables / 250g.....	<b>2570.-</b>
Beef Stroganoff, 1892s recipe with Mashed Potatoes / 300g.....	<b>1850.-</b>
Lamb Tongue in Mushroom Sauce with Mashed Potatoes / 250g.....	<b>890.-</b>
Foie Gras and Apples with Passion Fruit Sauce / 150g.....	<b>2190.-</b>
Pheasant cutlets with potato fritters & Thyme sauce / 250g.....	<b>2290.-</b>
Chicken Tapaka with Grilled Vegetables / 350g.....	<b>1150.-</b>
Duck breast with cherry sauce, pumpkin & asparagus / 200g.....	<b>1190.-</b>
Pozharsky Cutlets with Mashed Potatoes & Bechamel Sauce / 300g.....	<b>990.-</b>

## *Desserts*

Grapefruit Jelly with Orange Sauce / 150g.....	490.-
Dessert "Taiga" with Baked Milk Ice Cream / 110g.....	490.-
"Pavlova" with Strawberries / 160g .....	670.-
"San Sebastian" Cake with Porcini Ice Cream / 210g .....	590.-
Paskha Cheesecake with wild strawberry sauce / 150g .....	590.-
Mille-Feuille with Cherries and Caramel Sauce / 200g .....	490.-
Honey Cake and Raspberry Sorbet / 130g .....	490.-
Carrot and persimmon cake with tangerine sauce / 170g.....	490.-
Chocolate & passion fruit cake / 130g.....	490.-
"Esterhazy" Cake with Stewed Lingonberries / 130g.....	590.-
Classic eclair / 60g.....	290.-
Pineapples in Caramel with Strawberries and Ice Cream / 200g .....	890.-

## *Tea*

Taganai / 500ml .....	570.-
Visimsky / 500ml .....	570.-
Healing / 500ml .....	570.-
Fireweed / 500ml .....	570.-
Troekurov / 500ml.....	570.-
Sencha / 500ml .....	350.-
Milk Oolong / 500ml.....	450.-
English Breakfast / 400ml .....	350.-
Imperial Pu'er / 400ml .....	450.-

## *Coffee*

Espresso / 50ml .....	250.-
Americano / 150ml.....	250.-
Cappuccino / 250ml .....	350.-
Cappuccino with lactose-free milk / 200ml .....	390.-
Turkish Coffee / 50ml .....	390.-

## *Drinks and Water*

Obukhovskaya sparkling/still / 500ml .....	<b>250.-</b>
Rousse Quelle sparkling/still / 750ml .....	<b>390.-</b>
Borjomi / 500ml .....	<b>450.-</b>
Non-alcoholic cider bullevie petit / 450ml.....	<b>590.-</b>
Coca-Cola/Schweppes Tonic / 250ml .....	<b>290.-</b>
Cranberry and lingonberry fruit drink / 200ml .....	<b>150.-</b>
Sea buckthorn fruit drink / 200ml .....	<b>190.-</b>
Blackberry fruit drink / 200ml .....	<b>190.-</b>
Mint lemonade / 200ml.....	<b>190.-</b>
Milkshake / 250ml .....	<b>350.-</b>
Juice: cherry, apple, tomato / 250ml .....	<b>290.-</b>
Fresh juice: orange, apple, carrot / 200ml .....	<b>350.-</b>



*Troekurov Restaurant will organize  
for you events of any level of complexity -  
from a small social gathering  
or anniversary to a grand official reception.*

