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## Tasting menu

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Spring season .....	2970.-
Sea urchin	
Tatar horseflesh beefsteak with cream horseradish	
Half a dozen rapa whelks baked in green oil with toasts	
Black Sea turbot and various vegetables	
Pheasant cooked in two ways on potato flapjack	
Mango marmalade, pineapple sorbet, and Passionfruit sauce	

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## Caviar and oysters

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Black caviar, pancakes, and sour cream/15/110g .....	990.-
Red caviar, pancakes, and sour cream/20/110g .....	390.-
Pike caviar in cream, pancakes, and sour cream/30/110g .....	390.-
Sea urchin/1psc .....	390.-
Seasonal oyster/1psc .....	390.-

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## Cold Starters

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Scallop Sugudai/90g .....	670.-
Muksun Stroganina with tomato Makalo sauce/130g .....	790.-
Spicy brined sturgeon Rubanina/60g .....	650.-
Muksun Sugudai and baked potatoes/200g .....	850.-
Salmon and avocado a la naturelle/120g .....	690.-
Slightly salted salmon, capers, and mustard sauce/150g .....	790.-
Herring, baked potatoes, and red onions/250g .....	450.-
Tatar horseflesh beefsteak with cream horseradish/130g .....	690.-
Venison Stroganina with red bilberry Makalo sauce/100g .....	570.-
Meat selection /roastbeef, venison, tongue, ham rolls/220g .....	990.-
Chargrilled roastbeef with pickled onions/170g .....	750.-
Jellied beef with a sauce of your choice/250g .....	490.-
Salty milk mushrooms, onions, and sour cream/150g .....	750.-
Pickles of your choice: tomatoes, cucumbers, sauerkraut, red bilberry/100g .....	150.-
Cheese: Tête de Moine, Parmesan, Camembert, Bûche, Fourme d'Ambert/30/60g .....	290.-

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## Salads

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Crab, avocado, and tomato concassé salad/150g .....	950.-
Calamari and vegetables salad with cuttlefish ink sauce/200g .....	770.-
Green salad with tiger shrimps and herby oil/220g .....	850.-
Fresh tuna and vegetables salad/250g .....	870.-
Dressed herring following a recipe of 1919/250g .....	450.-
Charqued venison and light salad/170g .....	670.-
Olivier salad following a recipe of 1864/250g .....	990.-
Beef tongue and porcini mushrooms and eggplants salad/170g .....	690.-
Chicken breast and steamed vegetables salad/200g .....	450.-
Burrata cheese and beetroot marmalade salad/250g .....	790.-
Goat cheese, berries, and nuts salad/150g .....	650.-
Cucumbers and small radishes salad with sour cream/250g .....	450.-
Tomatoes and Crimean onions salad/250g .....	450.-

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## Hot Starters

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King crab julienne in cream sauce/100g .....	990.-
Half a dozen rapa whelks baked in green oil with toasts/80g .....	350.-
Beef and bulghur dolma with garlic sauce/200g .....	490.-
Potato flapjacks with lard and sour cream/200g .....	490.-
Mushrooms stewed in cream/150g .....	490.-
Oyster mushrooms on baked potatoes with poached egg/200g .....	470.-

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## Pasties

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Open salmon and halibut pie/50g .....	190.-
Two beef belyashi/100g .....	290.-
Mushroom pasty/50g .....	150.-
Milk mushrooms and salted in barrels cucumbers pasty /50g .....	130.-
Scallions and eggs pasty/50g .....	90.-
Cabbage and eggs puff pasty/50g .....	90.-
Verkhoturye small shanga and crushed potatoes/50g .....	70.-

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## Soups

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Special fish soup cooked from three kinds of fish/300g .....	790.-
Ukrainian borsch/400g .....	590.-
Meat solyanka/350g .....	750.-
Chicken soup with homemade noodles/300g .....	390.-
Porcini mushroom soup/300g .....	490.-
Creamy roots soup with mushrooms and foie gras/250g .....	690.-

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## Pies

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Four-cornered kulebyaka/400g .....	690.-
Chicken pie following a cookbook's recipe of 1892/300g .....	570.-
Adjarian khachapuri/300g .....	490.-

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## Pelmeni

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King crab pelmeni with Jerusalem artichoke sauce/200g .....	770.-
Pike pelmeni with squash cream and Hollandaise sauce/250g .....	570.-
Ural venison pelmeni with a sauce of your choice/250g .....	650.-
Porcini mushroom pelmeni in mushroom kissel (jelly-like drink) with pine oil/200g .....	790.-

## **Fish and Seafood Hot Dishes**

Calamari, spelt wheat, and mushrooms/200g .....	790.-
Mussels in Beurre Blanc sauce/300g .....	850.-
Sea scallops with zucchini julienne and aromatic sauce/150g .....	1290.-
Crab phalange under Thermidor sauce and light side dish/150g .....	1570.-
Half a dozen tiger shrimps and Italian noodles /250g .....	990.-
Sturgeon and mushrooms Perepechina with young radish sauce/250g .....	1850.-
Muksun on warm beetroot with spinach cream/250g .....	1270.-
Pike cutlets with leek and creamy horseradish/200g .....	750.-
Black Sea turbot and various vegetables/230g .....	1970.-
Halibut and bulghur in special sauce/250g .....	990.-
Cod on spinach with Lemongrass sauce/200g .....	750.-
Chargrilled salmon, asparagus, and capers sauce/200g .....	990.-
Sea bass of your choice: salt crust/foil/grill/350g .....	1450.-

## **MEAT AND POULTRY HOT DISHES**

Chargrilled venison, mashed potatoes, and spinach with red bilberry decoction/250g .....	1590.-
Roe deer, baked vegetables, and pepper marmalade/230g .....	1770.-
Moose beefsteak on crouton with asparagus and eggs Benedict/250g .....	750.-
Horseflesh, vegetables, and spelt wheat with cherry sauce/250g .....	1270.-
Baby goat oven-baked in a pan with buckwheat porridge/400g .....	1190.-
Veal à la Bourguignonne cooked in a pan, vegetables, and mushrooms/400g .....	1970.-
Lamb rib roast with beans and pomegranate sauce/250g .....	1950.-
Rabbit fillet in summer peas sauce, porcini, and vegetables/250g .....	890.-
Filet mignon, potato gratin, and Kampot pepper sauce/300g .....	1370.-
Marbled beef medallions, vegetables, and Rosemary sauce/250g .....	1990.-
Beef Stroganoff following a recipe of 1892 and mashed potatoes/300g .....	1370.-
Tiflis pork shish-kebab, grilled vegetables, and Salsa sauce/300g .....	750.-
Lamb tongue in mushroom sauce and mashed potatoes/250g .....	950.-
Foie gras with apples and passionfruit sauce/150g .....	1990.-
Pheasant cooked in two ways on potato flapjack/250g .....	1970.-
Quail and mushrooms on vegetable julienne with currant sauce/200g .....	850.-
Cornish chicken baked with vegetable sauté/350g .....	790.-
Duck breast in cumquat sauce and light side dish/200g .....	990.-
Pozharsky cutlets, mashed potatoes, and Bechamel sauce/300g .....	750.-

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## Desserts

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Mango marmalade, pineapple sorbet, and Passionfruit sauce/150g .....	390.-
Grapefruit jelly with orange sauce/150g .....	330.-
Caramel cream and pear cake/150g .....	370.-
Eclair with butter cream or ice cream/100g .....	290.-
Cottage cheese Paskha (Easter curd pudding) with wild strawberry jam/150g .....	350.-
Mille-feuille with cherries and caramel sauce/200g .....	350.-
Honey cake with raspberry sorbet/130g .....	350.-
Bird's Milk cake on bird cherry sponge with bilberry syrup/130g .....	350.-
Esterházy torte with red bilberry decoction/130g .....	470.-
Prague cake with raspberry juice/200g .....	490.-
Apple strudel with an ice-cream scoop and cherry sauce/200g .....	350.-
Cherry vareniki (dumplings) in raspberry kissel (jelly-like drink)/200g .....	270.-
Pineapples in citrus caramel with strawberries and an ice-cream scoop/250g .....	590.-
Belgian assorted chocolates/9psc .....	570.-
Ice cream or sorbet/50g .....	150.-

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## Tea

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Taganay/500ml .....	290.-
Visim/500ml .....	290.-
Healing/500ml .....	390.-
Fireweed/500ml .....	390.-
Sea buckthorn/500ml .....	390.-
Troekurov/500ml .....	390.-
Sencha/400ml .....	190.-
Milk oolong/400ml .....	290.-
English Breakfast/400ml .....	190.-
Imperial Pu-erh of 2008/400ml .....	290.-

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## Coffee

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Espresso/50ml .....	150.-
Americano/200ml .....	150.-
Cappuccino/200ml .....	190.-
Latte/250ml .....	250.-
Turkish coffee/50ml .....	190.-
Cacao with raspberry marshmallow/200ml .....	170.-

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## Water and Beverages

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Perrier/330ml   Evian/330ml   Essentuki No. 4 /540ml .....	190.-
Aqua Russa sparkling/still/1000ml .....	290.-
Coca-cola/Schweppes tonic/330ml .....	150.-
Cranberry and red bilberry drink/200ml .....	90.-
Sea buckthorn drink/200ml .....	150.-
Black berries drink/200ml .....	150.-
Lemonade with mint/200ml .....	90.-
Milkshake/250ml .....	290.-
Juices and Nectars/250ml .....	150.-
Fresh fruits and vegetables juices/200ml .....	290.-