Troekurov

restaurant

MENU

Tasting menu

Summer in the Countryside | **4500.–**
Baked beetroot with pine nuts
Tomato and cheese appetiser
Chicken broth with green onion turnover
Courgette and prawn fritters
Chateaubriand with roasted vegetable salad and mushroom ragout
Strawberry and wild strawberry soup with baked milk ice cream

Gather & share

All about seafood
/crabs, tiger shrimps, scallops, vegetables, sauces/ 900g **15900.–**
All about meat
/lamb, beef, roe deer, vegetables, sauces / 1100g **12900.–**

Perfect start

Seasonal oysters / 1pc **750.–**
Scallops naturelle / 80g..... **990.–**
Sliced frozen raw muksun / 100g **990.–**
Muksun sugudai with potatoes and lingonberries / 220g..... **990.–**
Beef tartare / 130g..... **990.–**

Caviar

Black caviar with crepes and sour cream / 20/110g..... **2990.–**
Red caviar with crepes and sour cream / 30/110g **1250.–**
Pike caviar with crepes and sour cream / 30/110g..... **1190.–**

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..... **990.–**
Lightly salted salmon with olive tapenade / 110g **1350.–**
Herring with potatoes and mustard sauce / 250g **590.–**
Meat / roast beef, venison, beef tongue, ham / / 170g..... **1350.–**
Roast beef with vegetables and pepper sauce / 170g..... **1270.–**
Cured venison with lingonberries and beetroot / 100g **850.–**
Beef tongue with porcini mushrooms and aubergine / 170g . **990.–**
Beef aspic with horseradish and mustard / 300g **790.–**
Milk mushrooms with onion and sour cream / 170g..... **990.–**
Pickled selection: tomatoes, cucumbers, cabbages / 100g ... **240.–**
Cheese: Tartufo, Cheddar, Brie, Grand Bleu / 30/60g..... **490.–**

Salads

Green salad with tiger shrimps / 220g..... **1190.–**
Burrata with crab and tomatoes / 160g..... **1970.–**
Fresh tuna and vegetable salad / 250g..... **1190.–**
Mimosa salad based on chef's family recipe / 250g..... **1170.–**
"Dressed Herring" salad, 1919 recipe / 250g..... **690.–**
Olivier Salad, 1864 recipe / 200g..... **1350.–**
Chicken breast salad with vegetables / 200g **690.–**
Berry and blue cheese salad / 150g..... **790.–**
Tomatoes and bell peppers with aromatic oil / 250g..... **670.–**

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

Hot appetizers

Kamchatka crab julienne / 100g **1990.–**
Rapana with morels in mushroom cream / 120g **750.–**
Zucchini fritters with salmon and red caviar / 200g **1350.–**
Potato Fritters (Draniki) with lard and sour cream / 200g **870.–**

Turnovers and pies

Salmon and Halibut turnover (Rasstegai) / 50g **390.–**
Two Beef turnovers (Belyash) / 100g **590.–**
Green Onion and Egg turnover / 50g **190.–**
Cabbage and Egg Puff turnover / 50g **170.–**
Shanezhka — open pastry with mashed potatoes / 50g **170.–**
Chicken Pie (Kurnik), 1892 recipe / 300g **950.–**

Soups

Signature fish soup with three types of fish / 350g **1290.–**
Borscht / 450g **950.–**
Chicken soup with homemade noodles and zucchini / 300g .. **590.–**
Root vegetable and mushroom soup with Brie / 270g **850.–**
Okroshka with roast beef and tongue / 400g **890.–**
Cold beetroot soup / 350g **490.–**

Dumplings

Crab dumplings in white wine sauce / 170g **1990.–**
Pike dumplings in oriental sauce / 220g **850.–**
Game Dumplings / 300g **990.–**
Porcini dumplings in mushroom broth / 200g **790.–**

Fish and Seafood Main dishes

Scallops and porcini mushrooms with broccoli / 210g **2390.–**
Sturgeon and mushroom pie with caviar / 230g..... **2990.–**
Crispy muksun with mashed potatoes / 250g **1490.–**
Pike cutlets with leek and beetroot / 200g **990.–**
Black cod with spinach and lemongrass sauce / 220g **1990.–**
Halibut with smoked cream and zucchini / 250g..... **1750.–**
Salmon with green beans in green pea cream / 250g..... **1850.–**
Sea bass with green vegetables and celery sauce / 220g **1970.–**

Meat and Poultry Main Dishes

Venison with lingonberry broth and spinach / 250g..... **2570.–**
Roe deer in kvass wort with carrots / 170g **2570.–**
Elk beefsteak with potatoes and mushrooms / 220g..... **990.–**
Rack of lamb with morel sauce and broccoli / 260g **2990.–**
Kid goat bourguignon / 400g..... **2490.–**
Filet mignon with gratin and black pepper sauce / 300g **2570.–**
Marbled beef medallions with vegetables / 250g..... **2990.–**
Beef Stroganoff with mashed potatoes / 300g **1990.–**
Beef tongue in mushroom broth with potatoes / 250g..... **990.–**
Foie gras and apples with passion fruit sauce / 190g..... **2470.–**
Pheasant cutlets with morels and vegetables / 220g..... **1970.–**
Chicken tapaka with grilled vegetables / 350g **1390.–**
Duck with cherry sauce, pumpkin and asparagus / 200g **1390.–**
Pozharsky cutlets with mashed potatoes / 300g..... **990.–**

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Desserts

Grapefruit Jelly with Orange Sauce / 150g **490.–**
Dessert "Taiga" with baked milk ice cream / 110g **490.–**
Pavlova with strawberries / 170g **850.–**
"Ptichye Moloko" cake with bilberry sauce / 130g **490.–**
Curd Paskha with wild strawberry sauce / 150g **590.–**
Mille-Feuille with cherries and caramel sauce / 200g **550.–**
Honey cake with ice cream / 130g **490.–**
Black Forest cake / 160g **650.–**
Esterházy cake with blueberries / 130g **690.–**
Classic eclair / 60g **350.–**
Pineapples in citrus caramel with strawberries / 200g **870.–**
Ice cream and sorbets / 50g **190.–**

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 / 200ml **250.–**
Cappuccino / 200ml **350.–**
Cappuccino with lactose-free milk / 200ml **390.–**
Turkish Coffee / 50ml **390.–**

Drinks and Water

Obukhovskaya sparkling/still / 500ml	**290.–**
Rousse Quelle sparkling/still / 750ml	**450.–**
Borjomi / 500ml	**450.–**
Non-alcoholic cider bullevie petit / 450ml	**690.–**
Coca-Cola/ Tonic / 330ml	**390.–**
Cranberry & lingonberry mors / 200ml	**150.–**
Sea buckthorn mors / 200ml	**250.–**
Black berries mors / 200ml	**250.–**
Mint lemonade / 200ml	**250.–**
Raspberry lemonade with basil / 200ml	**390.–**
Milkshake / 250ml	**390.–**
Juice: cherry, apple, tomato / 200ml	**290.–**
Fresh Juice /orange, apple, carrot/ / 200ml	**390.–**

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

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RESTA
MANAGEMENT