

Troekurov
restaurant

MENU

Tasting menu

Winter season | **3 970.–**

Indigirka salad with chinook salmon
Burrata with sun-dried beetroot
Pumpkin soup with crab
Pike dumplings in spiced sauce
Elk beefsteak with potatoes and forest mushrooms
Chocolate & raspberry cake

Gather & share

All about seafood

/crabs, prawns, scallops, vegetables, sauces/ 900g..... **15900.–**

All about meat/lamb, beef, roe deer, vegetables, sauces / 1 100g..... **12700.–**

Perfect start

Seasonal oysters / 1pc **750.–**
Indigirka salad with chinook salmon / 80g **990.–**
Sliced frozen raw nelma / 100g **990.–**
Muksun sugudai with baked potatoes / 220g **990.–**
Beef tartare with creamy horseradish / 130g **990.–**

Caviar

Black caviar with crepes and sour cream / 30/110g..... **4970.–**
Red caviar with crepes and sour cream / 30/110g **1250.–**
Pike caviar in cream with crepes and sour cream / 30/110g **1 190.–**



*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 capers tapenade / 110g.....	1650.-
Herring with Potatoe Salad and lingonberry caviar / 250g.....	590.-
Meat Assortment: roastbeef, venison, beef tongue, ham rolls / 170g...	1350.-
Roastbeef with Pickled Onions and bell pepper sauce / 170g.....	1270.-
Dried venison with lingonberries and beetroot / 100g.....	790.-
Beef tongue with porcini mushrooms and eggplants / 170g.....	790.-
Beef Aspic with Horseradish and Tomato Sauce and Mustard / 300g.....	690.-
Peppery milk caps with onions and sour cream / 170g.....	990.-
Pickled vegetables of your choice:	
tomatoes, cucumbers, cabbage, lingonberries / 100g.....	240.-
Cheese: Chevre, Tartufo, Cheddar, Brie, Grand Blue / 30/60g.....	490.-

Salads

Green Salad with tiger prawns and grapefruit / 220g.....	1150.-
Crab tartare with avocado and tomatoes / 150g.....	1770.-
Fresh tuna and vegetable salad / 250g.....	1190.-
"Mimosa" Salad based on chef's family recipe / 250g.....	1250.-
"Dressed Herring" Salad, 1919s recipe / 250g.....	690.-
"Olivier" Salad, 1864s recipe / 200g.....	1350.-
Chicken Breast and Vegetables / 200g.....	670.-
Burrata with sun-dried beetroot / 170g.....	790.-
Goat Cheese and Berry Salad / 150g.....	890.-
Garden salad with herb oil / 270g.....	650.-

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

Hot appetizers

King crab julienne in cream sauce / 120g	1990.–
Whelks and morels in mushroom cream / 120g.....	850.–
Zucchini pancakes with salmon and caviar sauce / 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.....	550.–
Green Onion and Egg turnover / 50g	190.–
Cabbage and Egg Puff turnover / 50g	170.–
Mini pie with Crushed Potatoes (Shanezhka) / 50g	170.–
Chicken Pie, 1892s recipe / 300g.....	950.–

Soups

Special Ukha with three types of fish / 400g.....	990.–
Borscht / 450g	950.–
Chicken soup with homemade noodles and zucchini / 300g	590.–
Duet of root and mushroom soups with brie cheese / 270g.....	850.–

Dumplings

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

Fish and Seafood Main dishes

Scallops with porcini mushrooms and broccoli mash / 210.....	2250.–
Crab thermidor with asparagus / 180.....	3990.–
Sturgeon and mushroom pie with caviar sauce / 230	2990.–
Muksun in a crispy crust with mashed potatoes / 250.....	1490.–
Pike cutlets with leeks and beetroot cream / 200.....	990.–
Coal fish with spinach and lemongrass sauce / 220	1990.–
Halibut with smoked cream and courgettes / 250.....	1570.–
Baked salmon with green beans in green pea cream / 250	1850.–
Pan-braised seabass / 400	2950.–

Meat and Poultry Main Dishes

Chargrilled Venison, Mashed Potatoes & Spinach / 250g	2570.–
Roe deer stewed in kvass wort with carrots / 170g.....	1990.–
Elk steak with potatoes and mushrooms / 220g	990.–
Rack of lamb with Morel sauce and broccoli / 260g	2990.–
Rabbit braised with vegetables and truffle sauce / 240g.....	1970.–
Filet Mignon with Potato Gratin and Kampot Pepper Sauce / 300g.....	2450.–
Marbled Beef Medallions with vegetables / 250g	2650.–
Beef Stroganoff, 1892s recipe with Mashed Potatoes / 300g	1990.–
Beef Tongue in Mushroom Sauce with Potatoes / 250g.....	990.–
Foie Gras and Apples with Passion Fruit Sauce / 150g.....	2190.–
Pheasant bourguignon style / 300g.....	2990.–
Chicken Tapaka with grilled vegetables / 350g.....	1270.–
Duck Breast with pumpkin, asparagus and cherry sauce / 200g.....	1270.–
Pozharsky Cutlets with Mashed Potatoes & Bechamel Sauce / 300g.....	990.–

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Desserts

Grapefruit Jelly with Orange Sauce / 150g	490.-
Dessert "Taiga" with Baked Milk Ice Cream / 110g	490.-
Anna Pavlova dessert with blueberries / 160g	690.-
"San Sebastian" Cake with Porcini Ice Cream / 210g	650.-
Paskha Cheesecake with wild strawberry sauce / 150g	590.-
Mille-Feuille with Cherries and Caramel Sauce / 200g	490.-
Carrot cake with persimmon and passion fruit ice cream / 170g	490.-
Chocolate & raspberry cake / 130g	550.-
"Esterhazy" Cake with Stewed Lingonberries / 130g	670.-
Classic éclair / 60g	350.-
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 / 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/Schweppes Tonic / 330ml	390.–
Cranberry and lingonberry fruit drink / 200ml	150.–
Sea buckthorn fruit drink / 200ml	250.–
Blackberry fruit drink / 200ml	250.–
Mint lemonade / 200ml.....	190.–
Milkshake / 250ml	390.–
Juice: cherry, apple, tomato / 250ml	290.–
Fresh juice: orange, apple, carrot / 200ml	390.–



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

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