

TO START

Oyster 1 pc.	430₽	* Pate with brioche and black currant 130/120/35 g	630₽
Chicken salad from scorched leaves with pickled onions 240 g	730₽	Herring with rye toast with rye toast and poached egg 220 g	570₽
Burrata with herbs, beets and broccoli 125/120 g	930₽	Nuts with salmon pate 60 g	530₽
Salad with crab and tomato mousse 170 g	1 570₽	Magadan shrimps on ice 250/80 g	970₽
Farm salad from fresh vegetables 190 g	570₽	Beef tartare with baked eggplant 220 g	1 230₽
Karelian sandwich with sprat 270 g	570₽	Salmon tartare with tomatoes and avocado 180 g	1 270₽
Murmansk sandwich with cod liver and sea buckthorn 180 g	730₽	Marinated herring with mustard and baked cream apples 125 g	470₽
* Seared roast beef with spicy potato salad 100/200 g	670₽	Halibut with herbs and creamy horseradish 100/35 g	930₽
* Olivier salad on prescription Lucienne Olivier 150/80 g	1570₽	Salmon atlantic with beets and young cheese 100/60 g	930₽
Aspic with horseradish with crispy brioche 210 g	570₽	Sander sugudai with raspberries and tomatoes 150 g	730₽

seasonal

Baked beet with potato croquet and Caspian sprat 210 g	570₽
Nettle soup with smoked halibut and a quail egg 250/100 g	630₽
Smoked pike perch with zucchini, creamy sauce and pike caviar 350/180/150 g	4370₽
Duck leg confit with green peas, cream and bacon 140/120 g	730₽
Sand tart with cheese cream and seasonal berries 260 g (check with the waiter)	530₽

CAVIAR

Black caviar	4 730₽
Red caviar	1 230₽
— with wheat pancakes 50/100 g	
— with toast 50/30 g	

SNACK

Roast beef made from calf shoulder 100 g	530₽	Soused porcini mushrooms with fragrant butter and sour cream 100/50 g	830₽
Pastrami made from beef brisket 100 g	530₽	Stroganin from Lena muksun 400/200 g	4 870₽
Brawn from different parts of beef with mustard 200/60 r	970₽	Pickles with new potatoes 420/160 g	1 930₽
Ox tongue lightly smoked 100 g	630₽	Wine snack 330 g	1 930₽




BAKED GOODS

 Curd pancakes made from baked farm milk 120/30 g	630₽	 Pirozhok with beef 50 g	90₽
 Wheat pancakes with sour cream 100/30 g	370₽	 Pirozhki with cabbage / egg / cherry 40 g	90₽
 Fish pie with two types fish 50 g	110₽	 Bread basket assorted bread with mushroom butter and dairy butter 150/60 g	270₽
Rye cake with onion 50 g	70₽		

HOT APPETIZERS

Scallop with cabbage and truffle oil 80/30/20 g	1230₽
Morels with chicken and potatoes with dried tuna 80/90 g	830₽
Mussels 350/150 g — basurman — royal style in champagne	1 170₽
Pelemeni: YOUR CHOICE: CLASSIC / WITH BROTH	
— with salmon 200/50 g	730₽
— with venison 200/50 g	670₽
— with different meats 200/50 g	670₽

SOUPS

* Okroshka on kvass / kefir 340 g	90* / 570P
 Borscht with steamed doughnuts and salo 330/40/30/20 g	570P
 Slow cooked cabbage soup with white Valaam mushrooms 300/50 g	470P
 Historical dish of our ancestors. The recipe is about 1000 years old.	
Fish soup from five types of fish 360 g	670P
Solyanka soup with meat 350 g	730P
Spicy pumpkin soup 370 g	470
* Goulash soup with stuffed pepper 350/100/25 g	730P

HOT MEAT AND POULTRY DISHES

Beef stroganoff with mashed potatoes and pickles 120/120 g	970P
Pork ribs stewed in sour cream 400 g	830P
Beef rib with gratin and apples 230/140 g	2130P
Lamb cutlets with zucchini and broccoli 150/120/10 g	930P
* Pozharskaya cutlet with potatoes and mushroom sauce 140/100/80/30 g	570P
* Chicken schnitzel with ginger and mushrooms 210/50/40 g	870P
Smoked deer with slow-cooked leeks and cherry 270 g	2430P
Stewed beef in wine with Jerusalem artichoke 115/115 g	970P

SIDES

Grilled corn with chili oil 130 g	470P
Coal-baked potato 270 g	430P
Potato confit with oyster mushrooms 200 g	470P
Buckwheat porridge with porcini mushrooms 200 g	830P
Mashed potatoes 200 g	370P
Baby spinach roasted with garlic and chili 150 g	870P
French fries with aioli 200/70 g	470P
Sauces adjika / pepper / mushroom 50/50/50 g	150P

GRILED DISHES

Beef edge 400* g	3730P
Beef steak all-natural 200* g	2930P
Diaphragm 300* g	1930P
Beef steak minced, with egg 300/40 g	2270P
Rack of lamb 100* g	830P
Atlantic mackerel 270 g	930P
* Chicken in adjika 350/50/50 g	930P

HOT FISH AND SEAFOOD DISHES

Karelian trout with mini Romain salad and stuffed peppers 100/80 g	1230P
King crab in cream-wine sauce 290 g	2 570P
Smoked salmon with mashed carrots 95/140 g	1130P
Cod cutlets with orzo and salty cod caviar 120/140 g	870P
«Fish under marinade» with potato cream with truffle 120/200/50 g	930P
Squid with pickled seaweed and black rice 100/130 g	870P
Sterlet with mashed potatoes and creamy caviar sauce 350/180/150 g	4370P

DESSERTS

Honey cake 100/30/30 g	470P
Crème brûlée with sea buckthorn 150/30/30 g	530P
Cake «Prague» with black currant 200/100 g	570P
Whipped apples 70 / 180 / 35 g	530P
Candy chocolate 90 g	470P
Creamy vanilla, blue cheese, brioche 210 g	570P
Sherbet strawberry / blackcurrant / raspberry / apple / cherry 50 g	150P
Ice cream vanilla / caramel / chocolate / honey / sea buckthorn 50 g	150P