

## **Business Moscow switched over to «Numbers»!**

### **Restaurant «Numbers» in hotel Mamaison All-Suites Spa Hotel Pokrovka**

#### **offers new business-lunch menu**



New Year holidays finished long ago and in spite of hard frost Moscow business life is boiling again!

In author's restaurant «Numbers» there was developed new exquisite and solid business-lunch menu, for which cosmopolitan business elite leaves in frost their offices and business centers.

«My new business-lunch menu principally differs from previous one first by innovative cooking and also by extremely spirited and good combination of the best food in the composition of the most popular and lovely dishes», - said senior-chef of the restaurant «Numbers» Alexander Kutepov.

Мы сделали все, чтобы Ваш деловой обед в теплой атмосфере нашего ресторана прошел успешно для Вас и Ваших деловых партнеров!

We made our best to make your dining in our restaurant successful for you and your business partners!

***New business-lunch menu is represented in restaurant «Numbers» from 1<sup>st</sup> of January 2010.  
Daily from Monday till Friday from 12.00 till 16.00 on incredible price 310 rubles!***

Restaurant is opener for 24 hours  
Address: Moscow, Pokrovka str., 40, bld.2,  
Mamaison All-Suites Spa Hotel Pokrovka, 1<sup>st</sup> floor  
Reservation: +7 (495) 229 57 78

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## **BUSINESS-LUNCH MENU**

### **Salads**

- Atlantic herring with a salad of beets, potatoes and chopped eggs with dill and rye toast (100)*  
*Traditional Russian salad with marinated chicken breast with shavings of fresh cucumber (100)*  
*Salad vegetables with leaves of garden salad with the original olive oil (100)*  
*Swiss potato salad with bacon and sweet mustard dressing (100)*

### **Soups**

- Soup of the Day (200)*  
*Meat soup "soljanka" with sour cream (200)*

### **Hot dishes**

- Hungarian goulash with paprika, cumin and bell pepper (200)*  
*Pikata chicken with tomato cream sauce with thyme (180/50)*  
*Traditional English «Fish & Chips» cod with a sauce of mayonnaise and gherkins home (150/100/20)*  
*Shashlik of pork marinated with Provencal herbs and red wine sauce from ripe tkemaley and butter (180/50)*  
*Shish-tauk chicken in tandoori spices with a sweet yogurt dressing with fresh cucumbers (180/50)*

### **Garnish**

- Mashed potato (70)*  
*Potato pancakes (70)*  
*Rice «pilaf» with vegetables (70)*  
*Lightly fried green beans (70)*  
*Loose buckwheat porridge (70)*  
*Tomatoes "Provencal" (70)*

### **Ice-Cream**

- Vanilla (50)*  
*Chocolate (50)*  
*Strawberry (50)*

### **Mors**

