

MENU A LA CARTE

Cold Starters

- Crab gateau with tomatoes, avocado, frize salad and curry sauce - 100/40/10g.....750rub.*
- Beef tartar with rucicola salad, quail egg and sea salt - 140/40/10g.....650rub.*
- Smoked salmon timbal and crab meat with asparagus, rucicola salad, dressed with guacamole sauce – 220g.....730 rub.*

Sandwiches

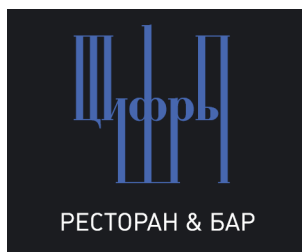
- Hamburger with original cutlet, ham and Cheddar cheese. Served with avocado, tomatoes, frize salad and fried onion rings or spiral potatoes and ketchup – 17/270/150g.....550 rub.*
- Tomato tortilla with chicken breast in Teriyaki sauce and onion jam. Served with fried onion rings or spiral potatoes and ketchup – 270/150g.....570 rub.*
- Tuna sandwich with Cheddar cheese and celery. Served with fried onion rings or spiral potatoes and ketchup – 250/150g.....590 rub.*

Hot Starters

- Warm thick pancakes with red caviar, quail eggs, mackerel mousse and dill butter – 100/50/120g.....520 rub.*
- Garlic shrimps with vegetables a la Provence – 90/100g.....550rub.*

Russian Cuisine

- Traditional Russian dumplings with chanterelle. Served with sour-cream, mixed with beet and horseradish – 190/75/20g.....490 rub.*
- Russian Beef Stroganoff in sour-cream sauce. Served with mashed potatoes with cream, garlic confit and red currant spring – 220/90/40g.....960 rub.*



Salads

<i>Classic Caesar with home-made onion bread crisps – 160/75g.....</i>	<i>450 rub.</i>
<i>Tiger prawns Caesar dressed with cream and rosemary sauce – 160/75g.....</i>	<i>650 rub.</i>
<i>Chicken Caesar with pickled chicken breast – 160/100g.....</i>	<i>490 rub.</i>
<i>Pickled baby-mozzarella salad with cherry tomatoes, rucicola & frize salad, dressed with Dijon mustard sauce. Served with beet balls – 260g.....</i>	<i>470 rub.</i>

Soups

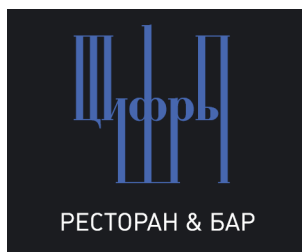
<i>Veloute cream-soup with mussels, spinach scam and ciboulette onion spring – 250g...../.....</i>	<i>380rub.</i>
<i>Minestrone – Mediterranean vegetable soup with spicy bun “Kaiser” – 250/60g.....</i>	<i>290rub.</i>
<i>Russian “Borsch” with ravioli, sweet pepper mousse, smoked ham and sour-cream – 250/11/50g – 250/11/50g.....</i>	<i>310rub.</i>

Pasta

<i>Penne with parm ham in cream sauce with green peas dressed with egg saboen – 280g.....</i>	<i>490rub.</i>
<i>Farfalle with smoked salmon dressed with cream sauce, with tomatoes and shallot – 280g.....</i>	<i>470rub.</i>
<i>Spaghetti “Primavera” with spicy cream sauce, smocked turkey, aubergine and zucchini – 280g.....</i>	<i>450rub.</i>

Fish Dishes

<i>Salmon fillet with sweet soya sauce, served with baked aubergine – 170/100/15g.....</i>	<i>690rub.</i>
<i>Spicy curry shrimps with cilantro and sweet chilly sauce. Served with boiled rice with coconut milk – 120/145g.....</i>	<i>710rub.</i>
<i>Wasabi pickled and fried Chilean sea bass, served with cayenne sauce, lime and crispy salad – 160/35/40g.....</i>	<i>1 250rub.</i>



Meat Dishes

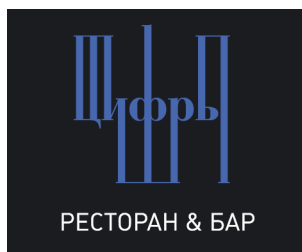
<i>Fried duck breast with raspberry sauce and glazed peach – 250/55/55g.....</i>	<i>970rub.</i>
<i>Rib-eye beef steak with slightly fried asparagus and “Coffee-latte” sauce – 250/80/70g.....</i>	<i>1300rub.</i>
<i>Fillet minion Black Angus. Tender fried beef marinated in olive oil and thyme with Camembert cheese and dressed with cepes sauce.....</i>	<i>1450rub.</i>

ПИЦЦА/ Pizza

<i>Pizza Calzone with salami, tomatoes, onion and Gouda cheese – 300g.....</i>	<i>550rub.</i>
<i>Pizza Carbonara with ham, champignons, tomatoes, onion, Gouda cheese and rucicola leaves – 300g.....</i>	<i>550rub.</i>
<i>Pizza Morinara with sea cocktail, cherry tomatoes, spinach and Gouda cheese – 300g.....</i>	<i>550rub.</i>
<i>Pizza Tropicana with Italian salami, pineapple, tomatoes, cherry tomatoes, Gouda cheese and chillly – 300g.....</i>	<i>550 rub.</i>

Garnish

<i>Vegetable tempura. Zucchini, sweet pepper, aubergine, champignons and asparagus with chillly sweet sauce – 150g.....</i>	<i>250rub.</i>
<i>Steamed vegetables. Zucchini, sweet pepper, aubergine, served with spinach, cherry tomatoes and rosemary spring – 150g.....</i>	<i>250rub.</i>
<i>Grilled vegetables. Zucchini, sweet pepper and aubergine. Served with spinach, cherry tomatoes and rosemary spring – 150g.....</i>	<i>250rub.</i>
<i>Mashed potato with cream and nutmeg – 150g.....</i>	<i>200rub.</i>
<i>French fried potato, served with ketchup and Dijon mustard – 150g.....</i>	<i>200rub.</i>
<i>“Basmati” rice with spicy-sweet chillly sauce – 150g.....</i>	<i>200rub.</i>



Desserts

<i>Pecan nut cake with cold chocolate pudding, amaretto and berries - 40/50/45g.....</i>	<i>450rub.</i>
<i>Bavarian cream with raspberry sauce and mint – 100/50/25g.....</i>	<i>350rub.</i>
<i>Cheese cake with caramel ice-cream, chocolate rice and fresh berries – 100/50/25g.....</i>	<i>450rub.</i>
<i>Apple strudel with cranberry emulsion and vanilla ice-cream ball – 130/40/50g.....</i>	<i>450rub.</i>
<i>Berries fantasy. Strawberry, blackberry, redcurrant, blueberry and raspberry mix with whipped cream topping and candied fruits – 150/25g.....</i>	<i>550rub.</i>
<i>Fresh sweet strawberry originally served – 150g.....</i>	<i>350rub.</i>
<i>Assortment of ice-cream with berry sauce – 50g.....</i>	<i>150rub.</i>