

CAVIAR

Подается с мини-блинами или тостами

- Beluga caviar** 25 gr | 9900
- Sturgeon caviar** 25 gr | 4100
- Sevruga caviar** 25 gr | 4100
- Pike caviar** 50 gr | 900
- Keta caviar** 50 gr | 1100
- Rainbow trout caviar** 50 gr | 1200

OYSTERS

- Fresh oysters on ice** 3 / 6 / 12 | 1600 / 2800 / 5400
- Two oysters Gratinated** | 1200
with baby spinach and Hollandaise sauce
- Two oysters Fried** | 1200
coated in crispy breadcrumbs, with white wine stewed cabbage and mint

RUSSIAN HERITAGE
SALADS & STARTERS

- Napoleon of Borodinsky bread** | 350
with home-salted lard
- Russian dressed herring** | 550
with potatoes, carrots, beetroot and egg
- Kamchatka crab Olivier salad** | 1500
coriander, green peas, carrot, avocado, white radish, mayonnaise
- ⊗ **Kholodets** | 600
traditional cold meats in aspic, beef and pork with pickled vegetables, horseradish sauce

SOUPS

- Borsch** | 700
beetroot, poached beef, cabbage, soured cream
- ⊗ **Ukha** | 650
Russian clear fish soup with vegetables

MAIN DISHES

- ⊕ **Pozharsky cutlet** | 1000
pickled cucumber, pan fried potatoes and onions, tomato sauce
- ⊕ **Beef Stroganoff** | 1500
mushrooms, mashed potatoes, sour cream
- ⊗ **Chicken Tabaka** | 1200
with new potatoes, mushrooms and yogurt sauce
- Russian Golubtsy** | 950
Savoy cabbage roulades with minced beef, pork and rice accompanied by tomato-paprika sauce

PELMENI

- Siberian pelmeni** | 850
with salted butter, dill, soured cream
- Crab pelmeni** | 1000
with salted butter, dill, soured cream

EUROPEAN FAVORITES
SALADS & STARTERS

- ♥ **Garden harvest salad** | 850
cherry tomatoes, cucumber, red radish bread croutons, lemon dressing
- ♥ **Tomato & red onion salad** | 850
⊗ chives, olive oil, balsamic cream
- Caesar salad**
♥ classic | 850
grilled chicken | 950
tiger prawns | 1150
- ♥ **Burrata & tomatoes** | 1200
⊗ assorted tomatoes and basil pesto
- ⊗ **Black Angus beef tartare** | 1450
with capers, onions, Dijon mustard, ketchup, Worcestershire sauce, tabasco sauce, egg yolk, anchovies, Cognac
with Parisian-style crispy fries & sauce Béarnaise | 1700

PASTA & RISOTTO

- Sea scallops and prawns risoni pasta** | 1600
crustacean sauce, garlic, chilli and basil
- ♥ **Mushroom Arborio rice risotto** | 950
⊗ with ceps, champignons, Parmesan cheese and rocket salad

FROM THE SEA

- Astoria Fish & Chips** | 980
beer batter deep-fried Atlantic cod with chips, sauce Remoulade and green peas
- ⊗ **Pan fried filet of salmon** | 950
with lemon-butter sauce
- ⊗ **Steamed filet of halibut** | 1600
with spinach, tomato-caper sauce and olives

SOUPS

- Creamy potato soup** | 850
crispy sour dough bread and winter truffle
- Chicken consommé** | 500
with parsley
- Crustacean bisque** | 900
with lobster, cauliflower, green peas, tomatoes, tarragon

FROM THE FARM

- Coq au vin** | 980
chicken leg braised in red wine, mushrooms, lardons, carrots and fresh baguette
- Our famous Wiener Schnitzel** | 1200
veal escalope with pan fried potatoes, bacon and red onion
- Zurich-style veal** | 1450
sautéed veal strips, mushrooms, cream sauce with Spätzle noodles
- Beef goulash** | 980
with fusilli pasta, paprika, marjoram, thyme and garlic
- Roasted beef tenderloin** | 2400
pan fried foie gras, sautéed mushrooms, celeriac and truffle sauce
- ⊗ **Marble rib eye steak** 300 gr | 3900
with bacon-wrapped French green beans, rosemary potatoes, Café de Paris butter
- ⊗ **New Zealand rack of lamb** 260 gr | 4200
with grilled Mediterranean vegetables and red wine sauce

SIDE DISHES

- German Spätzle egg noodles** | 250
- Boiled potatoes, butter and dill** | 250
- Mashed potatoes** | 250
- French fries** | 400
- Pan fried potatoes, red onions** | 450
- Glazed green peas and carrots** | 300
- Sautéed new spinach** | 450
- French beans, red onions and garlic** | 350
- Green asparagus**
with sauce Hollandaise | 650
- Grated potato pancakes Draniki** | 350
- Steamed Jasmin rice** | 250
- Pilaf rice** | 250
- Grilled vegetables,**
extra virgin olive oil | 400
- Sautéed cauliflower**
in buttered breadcrumbs | 300

Homemade bread 450 gr | 250

Our bread made with five types of flour: wheat, whole wheat, oatmeal, rye and spelt, with flax and sesame seeds added, made with bio-sourdough which helps digestion and supports immunity