



CONTINENTAL | 2600

Cold cuts & cheeses

Yogurt

plain, low-fat, fruit-flavored or Bircher muesli

Homemade bakery basket

baguette, rolls, croissant, pain au chocolat, danish pastries & muffins, butter, jams & honey

Sparkling wine or Mimosa

Freshly squeezed juice

orange, grapefruit, apple, carrot, celery

Selection of teas & coffees

BREAKFAST BUFFET | 3300

Freshly squeezed juices: orange, grapefruit
Astoria made bread and rolls, selection of sliced fruits
Fresh vegetables, cereals, muesli & flakes
Meat, cheese, fish assortment & keta caviar
Natural and fruit yogurts, milk, organic cottage cheese, organic sour cream, kefir
Choice of organic jams & honey

We are delighted to serve the following upon your request

Freshly squeezed juices: apple, carrot, celery
Porridge with milk or water base
Sirniki with soured cream and mixed berries
Freshly baked pancakes with assortment of sauces

Two eggs cooked to your preference

poached, sunny side up, scrambled, soft or hard boiled

Freshly made omelette with your choice of filling

ham, mushrooms, bell pepper, onion, tomato, cheese

All egg dishes are served with sides of your choice

bacon, sausage, mushrooms, hash browns, baked beans

Selection of teas & coffees

THE PARISIAN | 2100

Homemade bakery basket

baguette, croissant, pain au chocolat, butter, jams & honey

Freshly squeezed orange juice

Selection of teas & coffees

HEALTHY LIVING | 2300

Egg white & herb omelette, tomato, multigrain toast

or

Poached eggs & avocado smash on multigrain toast

Seasonal sliced fruits

Organic muesli with your choice of low fat milk, soya milk, almond milk

Freshly squeezed juice:

orange, grapefruit, apple, celery, carrot

Selection of teas & coffees

ENHANCE YOUR BREAKFAST

Champagne Paul Bara Grand Cru

Bouzy Brut Reserve (125 ml) | 3100

Caviar served with pancakes or toasts

Sturgeon 30 gr | 9500

Keta 50 gr | 1500

À LA CARTE

TWO EGGS

Two eggs cooked to your preference | 950

poached, sunny side up, soft or hard boiled, scrambled or

freshly made omelette with your choice of filling: ham, mushrooms, bell pepper, onions, tomato, cheese

Egg dishes are served with two sides of your choice: bacon, sausage, mushrooms, hash browns, baked beans

Eggs Florentine | 1000

Two poached eggs with spinach, sauce Hollandaise, muffin

Eggs Benedict | 1050

Two poached eggs with bacon or ham, sauce Hollandaise, muffin

Eggs Royale | 1150

Two poached eggs with smoked salmon, Keta caviar, sauce Hollandaise, muffin

Egg white & herb omelette | 850

with tomato & multigrain toast

Poached eggs & avocado smash | 1150

on multigrain toasts

CHEF'S RECOMMENDATIONS

Nordic Favorite | 1150

Scrambled eggs & baby crevette, Borodinsky bread, chives & red radish

Farmer's breakfast | 900

Pan-fried potatoes, scrambled eggs, crispy bacon, spring onion, multigrain bread & pickled cucumber

Toasted multigrain bread

with smoked salmon | 1250

cottage cheese, garden cress & red onions

Wild mushroom & goat cheese omelette | 1150

with spinach, avocado & toasted white bread

SWEET TREATS

Russian pancakes | 550

with honey, vanilla cream, condensed milk, Nutella or chocolate sauce

Sirniki | 850

with soured cream

French Toast | 850

with maple syrup

BAKERY

Homemade bakery basket | 900

baguette, rolls, croissant, pain au chocolat, danish pastries, muffins, butter, jams & honey

Homemade toast bread | 350

white or brown

COLD PLATES

Cold cuts | 1350

Cheese selection | 1550

Fish assortment | 1450

Salads & crudités | 600

lettuce, carrot, cucumber, celery & cherry tomatoes

CEREALS

Corn flakes | 400

Homemade granola | 550

Muesli | 450

served with milk, low fat milk, soya milk or almond milk

Porridge | 450

with milk or water base

DAIRY

Yogurt | 350

plain, low-fat, fruit-flavored, Bircher muesli

Farmer's cottage

cheese | 350

with sour cream & jam

Mandarin curd | 550

Kefir | 300

EXTRAS

Assorted berry cup | 1950

Stewed prunes | 550

Stewed apricots | 450

Seasonal sliced fruit | 1250

Avocado | 650

Chia pudding | 500

BEVERAGES

Coffee

Espresso | 400

Double espresso | 550

Americano | 500

Decaffeinated coffee | 500

Cappuccino, Latte | 600

Tea | 750

English Breakfast, Earl Grey

Greenleaf, Jasmine tea

Herbal infusion

Sweet berries

Hot chocolate | 650

Freshly squeezed juices

Orange, grapefruit, apple, carrot, celery | 900

Pomegranate | 1950

Bottled juices | 350

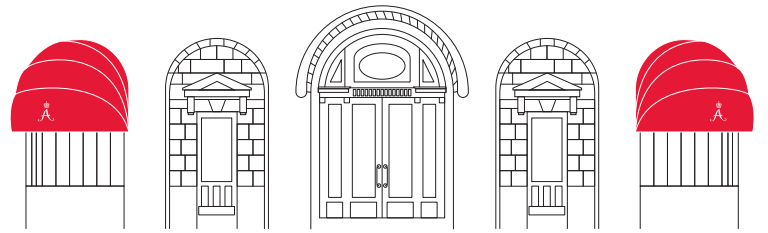
tomato, apple, cranberry

Smoothies

Banana, pear & orange | 450

Apple, mango, spinach & mint | 700

In our dishes we use the eggs from "Karela" farm, located in an ecologically clean area of Karelia region, where the birds are kept an old-fashioned way - free-range and on natural feed



ZAKUSKI TO SHARE

Sturgeon black caviar

Premium
30 gr / 50 gr / 125 gr | 9500 / 15000 / 36000

Selected
30 gr / 50 gr / 125 gr | 11000 / 18000 / 45000

Keta caviar 50 gr | 1500

Caviar is served with pancakes or toasts

⊗ **Marinated & smoked salmon** 40 gr
Gravlax and mustard sauce | 950
Gin and juniper berries | 950
Smoked salmon | 950

⊗ **Marinated Baltic herring** 120 gr | 550
boiled potatoes and dill, pickled red onion

Assorted fish 160 gr | 2200
salmon Gravlax, smoked salmon,
smoked sturgeon and smoked mackerel

Assorted charcuterie 160 gr | 1800
dried deer tenderloin, smoked pork balik,
smoked duck breast & lard, served with
horseradish, mustard, pickled cornichon
and toasted Borodinsky bread

♥ ⊗ **Assorted local and imported
farmer's cheese** 200 gr | 2600
served with grissini, pecan nuts,
grapes and fig jam

♥ ⊗ **Assortment of fresh
and marinated vegetables** 250 gr | 950
Baku cucumbers, Uzbek tomatoes, radish,
bell pepper, fresh herbs, pickled cornichon,
sour cabbage, salted black and white milk
mushrooms

Homemade Pirozhki 60 gr | 250 per piece
cabbage & egg, minced beef

STARTERS & SALADS

♥ ⊗ **Seasonal salad** | 550
red radish, cucumber, lettuce, boiled egg,
dill, soured cream

♥ ⊗ **Russian Vinegret salad** | 550
boiled red beets, potatoes, carrots,
green peas and pickled cucumbers

♥ ⊗ **Stracciatella** | 1100
beetroot confit, raspberry dressing, roasted
pecan nut

Foie gras and chicken liver parfait | 950
port wine jelly, toasted brioche

♥ ⊗ **Fresh vegetable salad with Circassian
cheese** | 800
sunflower oil dressing and roasted seeds

Russian dressed herring | 650
boiled potatoes, carrots, beetroot, egg

⊗ **Black Angus marble beef tartare** | 2500
fresh tomato juice, toasted sour dough,
pomme paille

⊗ **Astoria Stolichny salad** | 800
roasted chicken breast, potatoes, carrots,
pickled cucumber, green peas, boiled eggs,
mayonnaise

⊗ **Kamchatka crab Olivier salad** | 2300
marinated green peas, carrot, avocado,
white radish, mayonnaise

Kholodets | 700
traditional cold meats in aspic, beef and pork,
pickled vegetables and horseradish sauce

HOT STARTERS

♥ **Mushroom julienne** | 900
baked in soured cream, cheese crust
and toasted rye bread

⊗ **Seared Far Eastern scallops** | 2100
smoked potato purée, Champagne butter
sauce and Sturgeon black caviar

Pan seared foie gras | 1900
roasted seasonal fruits, celeriac purée
and toasted brioche

HOMEMADE PELMENI & VARENIKI

Siberian pelmeni | 900
salted butter, dill and soured cream
or
chicken bouillon and fresh herbs

Kamchatka crab pelmeni | 1700
salted butter, dill and soured cream

⊗ **Prawn & chicken pelmeni** | 950
buckwheat popcorn, salted butter and coriander

♥ **Wild mushrooms & black truffle
pelmeni** | 1150
salted butter and soured cream

⊗ **Potato vareniki** | 700
smoked Suluguni cheese, bacon and red onions

SOUPS

Borsch | 800
beetroot, poached beef, cabbage, soured
cream and mini cabbage pie

Solyanka | 900
olives, salted cucumbers, local salami, lemon,
capers, soured cream and mini cabbage pie

Leningrad style Rassolnik | 800
with pickled cucumber, beef, pearl barley
and root vegetables

Ukha | 1500
with sturgeon, pike-perch, salmon
and vegetables

**Jerusalem artichoke
and black truffle soup** | 700
with pink pepper and artichoke chips

Chicken soup | 650
noodles, chicken breast, vegetables
and parsley

Homemade bread 450 gr | 400

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

CUTLETS

Pozharsky cutlet | 1500
pickled cucumber, pan fried potatoes,
onions and tomato sauce

⊗ **Lamb cutlet** | 1100
tomato and red onion salad, pilaf rice
and spicy ajika sauce

Pike perch and salmon cutlet | 1350
pan fried potatoes, bacon, Tartare sauce

FISH

⊗ **Grilled Murmansk flounder** | 1400
crushed potatoes and sautéed mushrooms

Grilled salmon | 2050
with mussels, clams, prawns
and white wine sauce

Steamed halibut filet | 2400
pearl barley, beetroot, green asparagus
and champagne butter sauce

MEAT

⊗ **Russian Golubtsy** | 1150
Savoy cabbage roulades with minced beef,
pork and rice, tomato-paprika sauce
and soured cream

Chicken Kiev | 1350
wild garlic butter, buckwheat porridge,
green peas, mushrooms, truffle goat cheese
and cranberry sauce

⊗ **Chicken Tabaka** | 1400
new potatoes, mushrooms and yogurt
sauce

⊗ **Beef Stroganoff** | 1600
mushrooms, mashed potatoes
and soured cream

Veal tenderloin prince Orloff | 2600
sliced potatoes, red onion, sauce Mornay,
spring morels

⊗ **Black Angus marble rib eye steak**
300 gr | 4700
Café de Paris butter, spicy peppercorn sauce

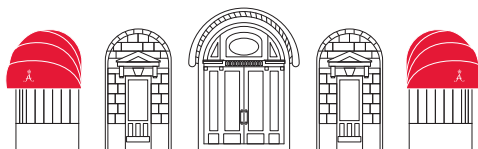
Roasted beef tenderloin | 4500
pan fried foie gras, sautéed mushrooms,
celeriac purée and truffle sauce

VEGETARIAN

♥ **Pearl barley porridge** | 1100
beetroot, green asparagus, Buratta

♥ **Grilled vegetable kebab with zucchini,
carrot, bell pepper, eggplant** | 950
quinoa and pomegranate salad,
coriander pesto

♥ **Potato draniki** | 800
seasonal seared mushrooms,
sour cream sauce



DESSERTS AND CHEESE

 **Diana Vishneva** | 1200

Dessert created by Astoria Pastry in collaboration with the famous ballet dancer. Sugared cranberry, baked apple with cinnamon, yogurt mousse spheres with cranberry filling, caramelized puff pastr and cranberry mousse balls with dulce de leche

Napoleon cake | 700

 **Pavlova with tropical fruits** | 1000

Medovik with sour cream sorbet | 700

 **Fabergé Winter Rosé** | 1300

The dessert created in partnership with Faberge Museum.

A lacy gold-sprayed dark chocolate egg, filled with mint mousse, chocolate crumble with salt, chocolate mousse and chocolate-mint ganache, accomplished with white chocolate and mint mini-truffle.

The egg is nestled on lush velvety petals made of dark chocolate and decorated with gold leaf

Baked cheesecake | 900

with lemon zest and fresh berries

Chocolate mousse | 950

Shortcrust crumble and vanilla ice cream in orange tuile

Yuzu cremeux with lemongrass mousse and coconut ganache | 1100

Hazelnut and Dulcey cake | 700

Ice cream and sorbets (per scoop) | 450

 - Astoria signature dish  - gluten free dish