

CHANTERELLE MENU

STARTERS

Creamy chanterelle soup	650
with fried mushrooms and tarragon	
Pan-fried fresh farm egg with chanterelles, Chorizo	450
and toasted sourdough bread	
Chanterelle, cured bacon and asparagus quiche	1000

MAIN COURSE

Mini sliders with chanterelles	1200
Gruyère cheese and caramelized onion	
Chanterelle tagliatelle with truffled goat cheese	750
Butter poached halibut with sautéed chanterelles and asparagus	1900
sauce Matelot	

Sturgeon black Caviar from the Volgorechensk Fishery

Selected 25 gr	7000
Premium 25 gr	4200
Classic 25 gr.	3900

Red Caviar

Pike caviar 50 gr	900
Keta caviar 50 gr	1200
Rainbow trout caviar 50 gr	1200

Caviar is served with mini-blini (pancakes) or toasts

Salads and Cold Snacks

Napoleon of Borodinsky bread with home-cured pork belly	350
Beef tartare Topped on roasted multigrain bread, smoked remoulade and puffed onion	850
Classic Caesar salad	850
Grilled chicken or tiger prawns.	1000/1400
Burrata & tomatoes Assorted tomatoes and basil pesto	1200
Kamchatka crab Olivier salad Coriander, green peas, carrot, avocado, white radish, mayonnaise	1650
Spring salad Red radish, cucumber, lettuce, boiled egg, dill and soured cream	450
Greek Farmers salad Cucumber, tomatoes, peppers, red onions, olives, Feta cheese and oregano	850
Trio of marinated salmon Green asparagus, soured cream with dill and lemon	1500
Marinated Baltic herring Boiled potatoes and dill, pickled red onion.	500

Soups

Okróshka Raw vegetables, boiled potatoes, eggs, boiled beef, kvas	700
Chilled summer gazpacho Prawn and avocado tortillas	1050
Borsch Beetroot, poached beef, cabbage, soured cream.	700
Solyanka Olives, salted cucumber, local salami, lemon, soured cream.	800
Ukha Russian clear fish soup with vegetables	900
Caramelized tomato soup Fennel, fresh herbs and garlic bread	600
Chicken consommé.	500

Sandwiches

The classic hot dog Wiener sausage, relish, crispy onion, mustard, ketchup and French fries	650
Spicy chicken & avocado roll guacamole, tomatoes, iceberg lettuce, jalapenos, tortilla flatbread and cucumber garlic yoghurt	900
Cheese burger Astoria	1800
Slow cooked pulled beef burger BBQ sauce, red onion, marinated cucumbers, coleslaw, country style potatoes fries and garlic soured cream dip	1600
Crispy fried fish burger breaded pike perch, iceberg lettuce, cucumbers, sauce Tartar and french fries	950
Astoria club sandwich with french fries.	900
Croque Monsieur sandwich	850
Smoked salmon bagel	1050
Cream cheese, cucumber, red onion and capers	
Egg and tuna sandwich	750
Grilled tomato cheese sandwich with Mozzarella, plum tomatoes and fresh basil	750

Main Course

Black Angus marble rib eye steak 300 gr Café de Paris butter and spicy ajika sauce.	4200
Beef Stroganoff Mushrooms, mashed potatoes and soured cream	1250
Pozharsky cutlet Pickled cucumber, pan fried potatoes and onions and tomato sauce.	1050
Russian Golubtsy Savoy cabbage roulades with minced beef, pork and rice accompanied by tomato-paprika sauce	950
Our famous Wiener Schnitzel Veal escalope with pan fried potatoes, bacon and red onion.	1350
Crispy fried prawns Wasabi, fresh mango and coriander	1600
Astoria Fish & Chips Beer batter deep-fried Atlantic cod with chips, sauce Rémooulade and green peas.	1100
Grilled Murmansk flounder Crushed potatoes and sautéed mushrooms	1300
Crab pelmeni with salted butter, dill and soured cream	1100
Siberian pelmeni with salted butter, dill and soured cream	850

Garnishes

Potato purée	300
French fries	400
Grated potato pancakes Draniki	450
Grilled vegetables with extra virgin olive oil	450
Pilaf rice	300

Cheeses & Charcuterie

Assorted cheese plate	120 gr / 1100	200 gr / 1800	280 gr / 2300
Tête de Moine Fromage de Bellelay AOP Jura region, Switzerland 60 gr	800		
Jura Montagne Bernese Jura, Switzerland 60 gr	800		
Gruyère AOP Switzerland 60 gr	800		
Truffle goat cheese Hard aged cheese, black truffle, Russia 60 gr	800		
Camembert Buttery texture with triple cream, Russia 60 gr	800		
Truffle Camembert Soft creamy shade and truffle, Russia 60 gr	800		
Blue cheese Spicy, aged blue-mold cow's milk cheese, Russia 60 gr	800		
Plemont Soft cheese, washed crust, exposure for 80 days, Russia 60 gr.	800		
Parma ham San Marino 60 gr	650		
Pork neck Coppa Switzerland 60 gr	650		
Sausage Chorizo Russia 60 gr	600		
Air dried beef Russia 60 gr	600		

Desserts

«Diana Vishneva»	1100	Napoleon cake	550
«Fabergé Summer Rosé»	1200	Medovik with soured cream sorbet	550
Chocolate mousse	900	Pavlova with tropical fruits	800
Shortcrust crumble and vanilla ice cream in orange tuile		Hazelnut and Dulcey cake	650
Yuzu cremeux with lemongrass mousse and coconut ganache	700	Fruit plate	900