



## ZAKUSKI TO SHARE

### Sturgeon black Caviar from the Volgorechensk Fishery 25 gr

Selected | 7000  
Premium | 4700  
Classic | 4300

### Red Caviar 50 gr

Pike caviar | 1200  
Keta caviar | 1200  
Rainbow trout caviar | 1200

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

- ⊗  **Marinated, salted & smoked salmon** 40 gr  
Gravlax and mustard sauce | 450  
Polugar, beetroot and dill | 450  
Gin and juniper berries | 450  
Salted salmon | 450  
Smoked salmon | 450

- ⊗ **Marinated Baltic herring** 120 gr | 500  
boiled potatoes and dill, pickled red onion

- ⊗ **Assorted fish** 220 gr | 1400  
smoked halibut, selection of salmon, herring, sprats, smoked escolar, smoked mackerel, lemon and sauces

- ⊗ **Assorted charcuterie** 220 gr | 1400  
air-cured beef, chicken liver pate, spicy salami, salted venison, cured pork neck and roast beef

- ♥ **Assorted cheese** 220 gr | 1600  
Gruyère, Tête de Moine, Truffle goat, Piemont, triple cream Camembert, truffle Camembert and Suluguni

- ♥ ⊗ **Pickled vegetables** 200 gr | 400  
cucumbers, cabbage, cherry tomatoes, white squash, wild garlic, olives

- ♥ ⊗ **Fresh vegetables** 200 gr | 400  
kirby cucumber, Azerbaijani tomatoes, sweet peppers and fresh herbs

- ♥ ⊗ **Salted milk mushrooms** 120 gr | 650  
soured cream and dill

### Napoleon | 350

of Borodinsky bread and home-cured pork belly

### One bite Pirozhki 40 gr | 180 per piece

cabbage & egg, cottage cheese, minced beef, spring onion & egg, chicken & mushrooms

## STARTERS & SALADS

- ♥ ⊗ **Seasonal salad** | 450  
red radish, cucumber, lettuce, boiled egg, dill, soured cream

- ♥ ⊗ **Russian Vinegret salad** | 450  
boiled red beets, potatoes, carrots, green peas and pickled cucumbers

- ♥ ⊗ **Stracciatella** | 1100  
braised beetroot, purple basil pesto, rocket, walnuts, truffle honey

- ♥ ⊗ **Local Burrata** | 1200  
Azerbaijani tomatoes, basil pesto

- ⊗ **Russian dressed herring** | 550  
boiled potatoes, carrots, beetroot, egg

-  **Black Angus marble beef tartare** | 3600  
Sturgeon black caviar (12 gr), quail egg, crispy rye bread and soured cream

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

- ⊗  **Kamchatka crab Olivier salad** | 1950  
coriander, marinated green peas, carrot, avocado, white radish, mayonnaise

### Kholodets | 600

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

## HOT STARTERS

- ♥ **Mushroom julienne** | 600  
baked in soured cream, cheese crust, and toasted rye bread

- ⊗ **Grilled scallops** | 1600  
smoked potato purée, champagne butter sauce and Sturgeon black caviar

### Pan seared foie gras | 1400

roasted brioche, lingonberries, hibiscus jelly and celeriac purée

## HOMEMADE

### PELMENI & VARENIKI

#### Siberian pelmeni | 850

salted butter, dill and soured cream or chicken bouillon and fresh herbs

#### Duck pelmeni | 750

confit duck leg and black pepper sauce

#### Deer pelmeni | 1050

spring morels, dried beef and sage

#### Kamchatka crab pelmeni | 1500

salted butter, dill and soured cream

-  **Prawn & chicken pelmeni** | 950

buckwheat popcorn, salted butter and coriander

- ♥ **Wild mushrooms & black truffle pelmeni** | 950

salted butter and soured cream

-  **Potato vareniki** | 550

smoked Suluguni cheese, bacon and red onions

## SOUPS

### Borsch | 700

beetroot, poached beef, cabbage, soured cream and mini cabbage pie

### Solyanka | 800

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

### Leningrad style Rassolnik | 700

with pickled cucumber, beef, pearl barley and root vegetables

### Ukha | 1200

with sturgeon, sterlet, salmon and vegetables

### Cream of roasted cauliflower | 800

with hazelnuts, black truffle oil and tarragon

### Chicken soup | 500

noodles, chicken breast, vegetables and parsley

### 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

## CUTLETS

### Black Angus cutlet | 1100

with mushroom filling, mashed potatoes and onion mustard gravy

### Pozharsky cutlet | 1150

pickled cucumber, pan fried potatoes, onions and tomato sauce

- ⊗ **Lamb cutlet** | 950

tomato and red onion salad, pilaf rice and spicy ajika sauce

### Pike perch and salmon cutlet | 1200

pan fried potatoes, bacon, Tartare sauce

## FISH

- ⊗ **Grilled Murmansk flounder** | 1300

crushed potatoes and sautéed mushrooms

### Grilled salmon | 1700

with mussels, clams, prawns and white wine sauce

### Steamed halibut filet | 2400

pearl barley, beetroot, green asparagus and champagne butter sauce

## MEAT

- ⊗ **Russian Golubtsy** | 950

Savoy cabbage roulades with minced beef, pork and rice, tomato-paprika sauce and soured cream

### Chicken Kiev | 1200

wild garlic butter, buckwheat porridge, green peas, mushrooms, truffle goat cheese and cranberry sauce

- ⊗ **Chicken Tabaka** | 1300

new potatoes, mushrooms and yogurt sauce

- ⊗ **Beef Stroganoff** | 1250

mushrooms, mashed potatoes and soured cream

-  **Twenty-four hour braised leg of lamb** | 1800

smoked sweet red pepper, crushed potatoes and tarragon gravy

### Veal tenderloin prince Orloff | 2300

sliced potatoes, red onion, sauce Mornay, spring morels

- ⊗ **Black Angus marble rib eye steak**

300 gr | 4200  
Café de Paris butter, spicy ajika sauce

### Roasted beef tenderloin | 3800

pan fried foie gras, sautéed mushrooms, celeriac purée and truffle sauce

## VEGETARIAN

- ♥ **Pearl barley porridge** | 800

beetroot, green asparagus, Burrata

- ♥ **Courgette cannelloni** | 800

with ratatouille, sautéed wild mushrooms, basil and coconut sauce

- ♥ **Smoked potato cutlets** | 800

green asparagus and mushroom ragout, chives and sauce Hollandaise