**HOT STARTERS**

- **Mushroom julienne** | 750
  baked in sourdough cream, cheese crust, and toasted rye bread

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

- **Pan seared foie gras** | 1550
  roasted brioche, lingonberries, hibiscus jelly and celeriac purée

- **Siberian pelmeni** | 850
  salted butter, dill and sour cream

- **Wild mushrooms & black truffle** | 950
  salted butter and sour cream

- **Potato vareniki** | 550
  smoked Suluguni cheese, bacon and red onions

- **Black Angus cutlet** | 1600
  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

**CUTLETS**

- **Grilled Murmansk flounder** | 1300
  crushed potatoes and sautéed mushrooms

- **Grilled salmon** | 1500
  with mussels, clams, prawns and white wine sauce

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

**FISH**

- **Russian Golubtsy** | 950
  Savoy cabbage roulades with minced beef, pork and rice, tomato-paprika sauce and sour cream

- **Chicken Kiev** | 1200
  with pickled cucumber, beef, pearl barley and root vegetables

- **Chicken Tabaka** | 1300
  new potatoes, mushrooms and yogurt sauce

- **Beef Stroganoff** | 1550
  mushrooms, mashed potatoes and sour cream

**MEAT**

- **Black Angus marble rib eye steak** | 300 gr | 4200
  pan fried potatoes, bacon, Tartare sauce

- **Smoked potato cutlets** | 800
  green asparagus and mushroom ragout, chives and sauce Hollandaise

- **Prawn & chicken pelmeni** | 40 gr | 550
  buckwheat popcon, salted butter and coriander

- **Wild mushrooms & black truffle** | 950
  salted butter and sour cream

**VEGETARIAN**

- **Pearl barley porridge** | 800
  beetroot, green asparagus, Buratta

- **Courgette cannelloni** | 850
  with ratatouille, sautéed wild mushrooms, basil and coconut sauce

- **Smoked potato cutlets** | 800
  green asparagus and mushroom ragout, chives and sauce Hollandaise

**SOUPS**

- **Borscht** | 700
  beetroot, poached beef, cabbage, sourdough cream and mini cabbage pie

- **Solyanka** | 850
  olives, salted cucumbers, local salami, lemon, capers, sourdough cream and mini cabbage pie

- **Leningrad style Rassolnik** | 700
  with pickled cucumber, beef, pearl barley and root vegetables

- **Ukha** | 1350
  with sturgeon, pike-perch, salmon and vegetables

- **Green lentil soup** | 700
  with bacon, vegetables, cumin and coriander

- **Cream of roasted cauliflower** | 800
  with hazelnuts, black truffle oil and tarragon

- **Chicken soup** | 500
  noodles, chicken breast, vegetables and parsley

- **Twenty-four hour braised leg of lamb** | 1950
  smoked sweet red pepper, crushed potatoes and tarragon gravy

- **Veal tenderloin prince Orloff** | 2400
  sliced potatoes, red onion, sauce Mornay, spring mirepoix

**CUTLETS**

- **Russian Golubtsy** | 950
  Savoy cabbage roulades with minced beef, pork and rice, tomato-paprika sauce and sour cream

- **Chicken Kiev** | 1200
  with pickled cucumber, beef, pearl barley and root vegetables

- **Chicken Tabaka** | 1300
  new potatoes, mushrooms and yogurt sauce

- **Beef Stroganoff** | 1550
  mushrooms, mashed potatoes and sour cream

**MEAT**

- **Black Angus marble rib eye steak** | 300 gr | 4200
  pan fried potatoes, bacon, Tartare sauce

- **Smoked potato cutlets** | 800
  green asparagus and mushroom ragout, chives and sauce Hollandaise

**VEGETARIAN**

- **Pearl barley porridge** | 800
  beetroot, green asparagus, Buratta

- **Courgette cannelloni** | 850
  with ratatouille, sautéed wild mushrooms, basil and coconut sauce

- **Smoked potato cutlets** | 800
  green asparagus and mushroom ragout, chives and sauce Hollandaise

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- **Pearl barley porridge** | 800
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