











ZAKUSKI TO SHARE -

Caviar

Beluga 28,6 gr | 6700 Sturgeon 28,6 gr | **5700** Keta 50 g | 1200

Rainbow trout 50 g | 1200

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

- Marinated, salted & smoked salmon 40 gr Gravlax and mustard sauce | 500 Polugar, beetroot and dill | 500 Gin and juniper berries | 500 Salted salmon | 500 Smoked salmon | 500
 - **⊗ Marinated Baltic herring** 120 gr | 500 boiled potatoes and dill, pickled red onion
 - **⊗** Assorted fish 220 gr | 1500 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 | 1800 Gruyère, Tête de Moine, Truffle goat, Piemont, triple cream Camembert, truffle Camembert and Suluguni
- **V** ⊗ Pickled vegetables 200 gr | 400 cucumbers, cabbage, cherry tomatoes, white squash, wild garlic, olives
- **♥ ⊗ Fresh vegetables** 200 gr | 500 kirby cucumber, Azerbaijani tomatoes, sweet peppers and fresh herbs

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
- **V ⊗ Local Burrata** | 1500 Azerbaijani tomatoes, basil pesto
 - **⊗ Russian dressed herring** | 550 boiled potatoes, carrots, beetroot, egg
 - Black Angus marble beef tartare | 4200 |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** | 2100 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 | 750 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 | 1550

roasted brioche, lingonberries, hibiscus jelly and celeriac purée

HOMEMADE PELMENI & VARENIKI

Siberian pelmeni | 850

salted butter, dill and soured cream

chicken bouillon and fresh herbs

Duck pelmeni | 750 confit duck leg and black pepper sauce

Deer pelmeni | 1100 spring morels, dried beef and sage

Kamchatka crab pelmeni | 1550 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 | 850

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 | 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 en 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 | 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

Pike perch and salmon cutlet | 1200 pan fried potatoes, bacon, Tartare sauce

FISH -

 ⊗ Grilled Murmansk flounder | 1300 crushed potatoes and sautéed mushrooms

Grilled salmon | 1950

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** | 1950

smoked sweet red pepper, crushed potatoes and tarragon gravy

Veal tenderloin prince Orloff | 2400 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 | 4100 pan fried foie gras, sautéed mushrooms, celeriac purée and truffle sauce

VEGETARIAN

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





