

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