

WINTER TRUFFLE MENU

♥ ⊗	Jerusalem artichoke and black truffle soup, with pink pepper and artichoke chips	600
⊗	Seared beef tataki, baby spinach with pickled cucumber, crispy fried garlic and black truffle dressing	1400
	Fried organic egg with asparagus, smoked pancetta, wild mushrooms, brioche and black truffle	750
♥ ⊗	Winter black truffle French fries with Japanese mayonnaise	900
♥ ⊗	Black truffle and asparagus risotto	900
⊗	Beef striploin tagliata, with black truffle, rucola, Parmesan cheese and balsamic cream	2300

Sturgeon black Caviar from the Volgorechensk Fishery

Selected 25 gr	7000
Premium 25 gr	4700
Classic 25 gr.	4300

Red Caviar

Pike caviar 50 gr	1200
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.	1000/1650
⊗ Burrata & tomatoes Assorted tomatoes and basil pesto	1200
⊗ Kamchatka crab Olivier salad Coriander, green peas, carrot, avocado, white radish, mayonnaise	1950
♥ ⊗ Seasonal 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	1650
⊗ Marinated Baltic herring Boiled potatoes and dill, pickled red onion.	500

Soups

Borsch Beetroot, poached beef, cabbage, soured cream.	700
Solyanka Olives, salted cucumber, local salami, lemon, soured cream.	800
Leningrad style Rassolnik Pickled cucumber, beef, pearl barley and root vegetables	700
⊗ Ukha Russian clear fish soup with vegetables	1200
♥ 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	750
Spicy chicken & avocado roll guacamole, tomatoes, iceberg lettuce, jalapenos, tortilla flatbread and cucumber garlic yoghurt	950
Cheese burger Astoria	2100
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.	950
Croque Monsieur sandwich	850
Smoked salmon bagel Cream cheese, cucumber, red onion and capers	1050
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.	1150
⊗ Russian Golubtzy 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.	1450
⊗ Crispy fried prawns Wasabi, fresh mango and coriander	1750
Astoria Fish & Chips Beer batter deep-fried Atlantic cod with chips, sauce Rémoulade and green peas.	1100
⊗ Grilled Murmansk flounder Crushed potatoes and sautéed mushrooms	1300
Crab pelmeni with salted butter, dill and soured cream	1500
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 / 1300 200 gr / 1900 280 gr / 2700	
♥ Tête de Moine Fromage de Bellelay AOP Jura region, Switzerland 60 gr	850
♥ Jura Montagne Bernese Jura, Switzerland 60 gr	800
♥ Gruyère AOP Switzerland 60 gr	850
♥ 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	600
«Fabergé Winter Rosé»	1200	Medovik with soured cream sorbet	550
Chocolate mousse	900	Pavlova with tropical fruits	850
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

♥ - vegetarian dish ⊗ - gluten free dish

We believe in sourcing fresh products only and will be glad to present full description for menu items upon request.
Prices are quoted in roubles, VAT included