



## ZAKUSKI TO SHARE

### Caviar

Beluga 28,6 gr | 6200

Sturgeon 28,6 gr | 5000

Pike 50 g | 1200

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 | 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

### 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