

BREAKFAST SETS

CONTINENTAL | 2400

Cold cuts & cheeses

Yogurt

plain, low-fat, fruit-flavored or Bircher muesli

Homemade bakery basket

baguette, rolls, croissant, pain au chocolat, danish pastries & muffins, butter, jams & honey

Sparkling wine or Mimosa

Freshly squeezed juice

orange, grapefruit, apple, carrot, celery

Selection of teas & coffees

HEALTHY LIVING | 2100

Egg white & herb omelette, tomato, multigrain toast

or

Poached eggs & avocado smash on multigrain toast

Seasonal sliced fruits

Organic muesli

with your choice of low fat milk, soya milk, almond milk

Freshly squeezed juice:

orange, grapefruit, apple, celery, carrot

Selection of teas & coffees

THE PARISIAN | 1900

Homemade bakery basket

baguette,

croissant

pain au chocolat,

butter, jams & honey

Freshly squeezed orange juice

Selection of teas & coffees

ENHANCE YOUR BREAKFAST

Champagne Louis Roederer Brut Premier (125 ml) | 2500

Caviar served with pancakes or toasts

Sturgeon 25 gr | 3900

Keta 50 gr | 1200

Oysters | 1200

two fresh oysters on ice with lemon

A LA CARTE

TWO EGGS

Two eggs cooked to your preference | 850

poached, sunny side up, soft or hard boiled, scrambled or

freshly made omelette with your choice of filling: ham, mushrooms, bell pepper, onions, tomato, cheese

Egg dishes are served with two sides of your choice: bacon, sausage, mushrooms, hash browns, baked beans

Eggs Florentine | 900

Two poached eggs with spinach, sauce Hollandaise, muffin

Eggs Benedict | 950

Two poached eggs with bacon or ham, sauce Hollandaise, muffin

Eggs Royale | 1050

Two poached eggs with smoked salmon, Keta caviar, sauce Hollandaise, muffin

Egg white & herb omelette | 750

with tomato & multigrain toast

Poached eggs & avocado smash | 1050

on multigrain toasts

CHEF'S RECOMMENDATIONS

Nordic Favorite | 1050

Scrambled eggs & baby crevette, Borodinsky bread, chives & red radish

Farmer's breakfast | 800

Pan-fried potatoes, scrambled eggs, crispy bacon, spring onion, multigrain bread & pickled cucumber

Two poached eggs with black truffle | 1800

on multigrain bread with green asparagus and sauce Hollandaise

Buckwheat cracker

with smoked salmon | 1000

cottage cheese, garden cress & red onions

Wild mushroom & goat cheese omelette | 1050

with spinach, avocado & toasted white bread

SWEET TREATS

Russian pancakes | 450

with honey,

vanilla cream,

condensed milk,

Nutella or

chocolate sauce

Sirniki | 750

with soured cream &

mixed berries

French Toast | 550

with maple syrup & mixed

berries

BAKERY

Homemade bakery basket | 800

baguette, rolls, croissant,

pain au chocolat, danish pastries,

muffins, butter, jams & honey

Homemade toast bread | 250

white or brown

COLD PLATES

Cold cuts | 850

Cheese selection | 1050

Fish assortment | 850

with keta caviar

Salads & crudt s | 550

lettuce, carrot, cucumber, celery & cherry tomatoes

CEREALS

Corn flakes | 350

Homemade granola | 400

Organic muesli | 400

served with milk, low fat milk, soya milk or almond milk

Porridge | 350

with milk or water base

DAIRY

Yogurt | 250

plain, low-fat, fruit-flavored, Bircher muesli

Organic farmer's cottage cheese | 300

with sour cream & jam

Mandarin curd | 450

Kefir | 250

EXTRAS

Assorted berry cup | 1400

Stewed prunes | 400

Stewed apricots | 400

Seasonal sliced fruit | 750

Avocado | 350

Chia pudding | 450

BEVERAGES

Coffee

Espresso | 400

Double espresso | 550

Americano | 500

Decaffeinated coffee | 500

Cappuccino, Coffee Latte | 600

Tea | 700

English Breakfast,

Earl Grey Greenleaf,

Jasmine tea, Herbal

infusion, Sweet berries

Hot chocolate | 600

Freshly squeezed juices

Orange, grapefruit, apple, carrot, celery | 850

Pomegranate | 1950

Bottled juices | 350

tomato, apple, cranberry

Smoothies

Banana,

pear & orange | 400

Apple, mango,

spinach & mint | 600

In our dishes we use the eggs from "Karela" farm, located in an ecologically clean area of Karelia region, where the birds are kept an old-fashioned way - free-range and on natural feed