




Winter Menu

Salads and cold appetizers

Mimosa salad with crab and shrimps. Variation on the theme Of the salad we are used to from the times of the USSR *260 gr.* **550**
with author's notes from the Chef



Special "Olivier". For those who cannot decide what kind of filling he loves more in Olivier, we suggest not to be tormented by the torments of choice. Olivier with quail, beef tongue, dried duck breast, low-salt salmon and crayfish tails. *315 gr.* **750**

Meat Jelly. Aspic from 3 types of meat (pork knuckle, duck breast and beef flank), served with pickled vegetables, horseradish and mustard. *200/90 gr.* **550**

Assorted lard. Smoked bacon, brisket and salted bacon, served with Dijon mustard. *150/25 gr.* **400**

Soups

Winter broth. Strong beef broth with boiled beef, hand-made pasta, spinach leaves and poached egg. *150/250 gr.* **350**

Solyanka with meat *350 gr.* **400**

Hot Dishes

Fish pie. Sterlet, pike perch and salmon with creamy spinach and boiled egg, baked in puff pastry. Pie served with creamy soy sauce. *250 gr.* **750**

Buckwheat dumplings with duck. Handmade dumplings baked in creamy apple sauce. Served with onion chutney. *180/100 gr.* **500**

Roast potatoes, pork, bacon and pickled vegetables *380/60 gr.* **550**

Desserts

Nut pie. Warm nut pie with a base of shortcrust pastry and walnut filling with caramel and honey. Served with a scoop of vanilla ice cream. *120/50 gr.* **400**

Chocolate cake with raspberry marmalade. Delicate milk chocolate mousse with a center of raspberry marmalade covered with dark chocolate glaze. *120 gr.* **400**

Drinks

Mulled wine N / A *200 ml* **350**

Mulled wine *200 ml* **450**

Prices are in rubles and include VAT 20%