



BUSINESS MENU

DESSERTS

CARROT CAKE

Orange soaked carrot biscuit with walnut and cinnamon and cream cheese topping. 100 g - 150 rub.



AIRY MERINGUE

Airy meringue with strawberry filling, mascarpone cream topping and fresh berries. 90 g - 150 rub.



PANNA COTTA

Creamy-vanilla dessert with wild berries sauce. 120 g - 195 rub.



COTTAGE CHEESE CAKE

Cottage cheese mousse with pureed raspberry jelly topping on the thin tender biscuit. 90 g - 150 rub.



BEVERAGE

Mors (Russian fruit drink)
200 ml - 50 rub.

Dried fruit compot
200 ml - 50 rub.

Tea (lemon, sugar)
200 ml - 55 rub.

SALADS



CABBAGE MIX WITH CHICKEN BREAST

*Lettuce mix, chicken breast, broccoli, cauliflower, tomatoes, red onions, dressed with cheese sauce served with croutons.
145 g - 150 rub.*



MEAT SALAD WITH VEGETABLES

Marinated beef, lettuce mix, tomatoes, boiled egg and black olives with oil and wine vinegar dressing. 110 g - 150 rub.



SPICY SALAD WITH CALAMARI

*Lettuce mix, calamari, tomatoes, cucumbers and carrot with spicy dressing.
110 g - 175 rub.*



SALAD WITH LIGHT-SALTED SALMON

*Self-salted salmon served with lettuce mix, tomatoes, light-salted cucumbers (pickles) and Borodinsky bread (Russian dark rye bread) croutons.
100 g - 195 rub.*



CHEF SALAD

*Marinated with soy sauce and coriander beef served with lettuce mix, boiled new potato and light-salted cucumbers (pickles).
105 g - 150 rub.*



CHICKEN AND KIDNEY ITALIAN SALAD

*Fried chicken fillet, green and white beans, lettuce mix and boiled egg dressed with Italian sauce.
140 g - 150 rub.*



POTATO SALAD WITH HERRING

*Lettuce mix, boiled potato, marinated onion and herring fillet dressed with oil.
160 g - 150 rub.*



RAD CABBAGE SALAD

*Red cabbage with cabbage mix, carrot, corn and sweet pepper with dressing on your choice: olive oil or carry sauce.
180 g - 150 rub.*

SOUPS

MINISTRONE WITH CHICKEN
250 g - 175 rub.



BOUILLON WITH OCHPOCHMAK
250 g - 150 rub.



CHAMPIGNONS CREAM-SOUP
250 g - 150 rub.



TOMATO CREAM SOUP
250 g - 150 rub.



BORSCH
250 g - 150 rub.



BEAF SHURPA
250 g - 175 rub.



TOM KHA FISH SOUP
250 g - 150 rub.

MAIN COURSES

FRENCH STYLE CHUM SALMON

Chum salmon fillet with fish Veloute sauce served with rice, tomato and vegetable puree. 310 g - 395 rub.

BEEF STROGANOFF WITH RICE

Creamy beef ragouet with champignons, pickles served with boiled rices. 270 g - 350 rub.



BEEF STEAK WITH FRIED EGG

Served with fried potato and sweet pepper. 290 g - 350 rub.



BEEF WITH VEGETABLES OWN JUICE STEWED

Served with mashed potato and gremolata sauce. 295 g - 300 rub.



FUSILLI WITH CHICKEN

Fusilli in creamy sauce with cherry tomatoes, zucchini, chicken breast, herbs and parmesan cheese. 280 g - 350 rub.



CHICKEN BREAST WITH CHEESE

Stuffed with cheese breaded chicken breast served with cauliflower and creamy-mustard sauce. 230 g - 395 rub.



POLLOCK WITH VEGETABLE RAGOUT

Fried pollock fillet served with cauliflower, tomatoes and green beans with addition of thyme and garlic. 225 g - 300 rub.



TURKEY LASAGNE

Classic Italian lasagna filled with turkey, vegetables, cheese and bechamel sauce. 280 g - 300 rub.