

MAIN COURSE

MEAT DISHES

Veel stuffed cabbage rolls with morels	1000
Duck leg sous-vide is served with creamy mashed potatoes and cranberry marmalade	1200
Pork medallions with malty sause and "Pushkin" potatoes	1300
Roe deer fillet with sauce Porto and bulgur	1300
Leg of lamb, melted in herbs with vegetables	1300
Venison a la Stroganoff with grilled vegetables	1500
Reindeer steak with risotto and porcini mushrooms	1500
Beef stroganoff, served with creamy potatoes puree	1600
Spiced steak with cowberry juniper sauce and green beans	1800

FISH DISHES

Ice fish with stewed vegetables	1200
Murmansk cod with lebeda and champagne sauce	1200
Salmon steak with Venere rice	1300
Halibut fillet with vegetable ratatouille, served with mashed potatoes and wasabi	1400
Hot smoked sterlet fillet with black caviar sauce, served with baked apples	1800
Julienne of Kamchatka crab with cappuccino of porcini	2100

