

SALADS

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| Russian layered salad "herring in a furcoat" by Eliseev brothers | 500 |
| Fresh seasonal vegetables salad with honey nuts | 600 |
| Mini-octopus and squid salad | 600 |
| Salad "Nicoise" with Pacific tuna | 800 |
| Salad with duck, berry sauce and marmalade | 900 |
| Slices of smoked tuna, fresh vegetables and almond dressing | 900 |
| Salad "Olivier" a la Noble with sterlet | 1100 |
| Kamchatka crab salad with orange | 1200 |



STARTERS

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| Salted milk mushrooms with sour cream and rye bread | 500 |
| Venison tartare | 650 |
| Seviche of three fish species | 700 |
| Reindeer carpaccio with tartare of tomatoes and capers | 700 |
| Salmon Gravlax on a rice toast | 800 |
| Plate of gourmet cheeses by Eliseevs brothers | 900 |
| Scallop carpaccio with truffle marinade | 900 |
| Fish starter "Russian North" with rye bread toasts | 900 |
| Canape with sturgeon caviar | 1300 |
| Oyster from our aquarium | |

SOUPS

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| Vegetable Consomme with crispy twills | 600 |
| Cream-borsch with antonovka apples and goat cheese | 700 |
| Shchy (cabbage soup) served in a loaf of bread with a shot of Kupetz Eliseevs Vodka | 700 |
| Pumpkin cream soup with crab | 700 |
| Tsar Fish Soup | 800 |
| Sturgeon "Solyanka" with small pie | 800 |
| Alder-tree smoked cream bisque with Kamchatka crab and salmon | 900 |



HOT APPETIZERS

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| Egg Benedict with croutons and hollandaise sauce | 500 |
| Oyster, baked with cheese | 550 |
| Black tortellini with chopped scallop in white wine sauce | 600 |
| East coast sea scallop stewed with crab meat | 800 |
| Sturgeon julienne with bread toasts | 900 |
| Russian pie Coulibiac with Ladoga fish and three sauce | 1000 |
| Pancakes with sturgeon caviar, trout caviar and amber trout caviar | 4500 |



MAIN COURSE

MEAT DISHES

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| 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

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| 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 |

