

## Cold appetizer

<b>Herring with potatoes</b>	350 r.
Fillet of lightly salted herring with fragrant oil, boiled potatoes, fried in butter, red sweet onions and dill greens (230 g)	
<b>White fish on toast with horseradish</b>	500 r.
Sliced whitefish fillets (escalar) are served with toasts from a brewed black loaf, olives and fresh horseradish with cream (340 g)	
<b>Salmon with fennel</b>	750 r.
Thin slices of light-salted salmon in accompanied salad from marinated in orange juice fennel with basil (275 g)	
<b>Ceviche</b>	1150 r.
Slices of chilled salmon, segments of orange and lime, sweet bell pepper, red and green onion, fresh coriander, chili pepper in citrus sauce (210 g)	
<b>Fish Mirror</b>	1350 r.
Assorted slices of light-salted salmon, whitefishes, and hot smoked eel with olives, capers, lemon and cream horseradish (225 g)	
<b>Beef jelly</b>	650 r.
Classic beef jelly with horseradish and mustard (200 g)	
<b>Raw venison with pear</b>	750 r.
Raw venison with pear and cranberry watering (210 g)	
<b>Lard with garlic croutons</b>	450 r.
Smoked lard and salted lard with toasted rye bread garlic and mustard sauce (260 g)	
<b>Veal with tuna sauce</b>	850 r.
Thin slices of tenderloin veal on a sauce from tuna with mixed salad and dried tomatoes (200 g)	
<b>Assorted meat delicacies</b>	950 r.
Boiled beef tongue, homemade boiled pork and raw venison (240 g)	
<b>Pickles</b>	500 r.
Homemade sauerkraut, salted cucumbers and tomatoes, savory pickled patissons (450 g)	
<b>Mushroom basket</b>	250 r.
Assorted marinated mushrooms with butter and sweet onions (230 g)	

## Salads

<b>«Far Eastern»</b>	1100 r.
Meat of natural Kamchatka crab, boiled potatoes, chicken egg, fresh cucumber, white mushrooms, green onion with mayonnaise of own preparation (200 g)	
<b>«Norwegian»</b>	800 r.
Cold smoked salmon, salmon caviar, chicken and quail egg, potatoes. Gherkin, onions, Dijon cereal mustard, homemade mayonnaise (250 g)	
<b>Duck with baked pepper</b>	550 r.
Duck fillet of home-smoking, baked sweet pepper, Cedar nuts, green salads and honey -mustard sauce (200 g)	
<b>«Gaya»</b>	650 r.
Exotic salad of squid fillet, slices of pineapple, pieces of pickled peach, baked Bulgarian pepper, rucola salad, frize and radiko, greens fresh basil and mint under sauce with lime (280 g)	
<b>«Caesar» classical</b>	550 r.
<b>With chicken</b>	650 r.
<b>With shrimps</b>	900 r.
<b>With smoked salmon</b>	800 r.
Juicy leaves of romaine lettuce with parmesan cheese and golden garlic croutons, dressed with Caesar sauce own preparation with chicken breast, shrimp or cold-smoked salmon slices of your choice (210 g)	
<b>«Cagliostro»</b>	650 r.
Slices of baked beet with goat cheese, walnuts nut with caramel, lemon rind, a mix of green salads, and lemon sauce with honey (200 g)	
<b>«Toy»</b>	950 r.
Fried pieces of beef, with Bulgarian pepper, zucchini, eggplants and fresh tomatoes with red onions, garlic, herbs, and picant sauce (260 g)	

## Hot appetizers

<b>Julienne from mushrooms</b>	450 r.
Forest mushrooms baked with golden thawed onions, rustic Cream and sour cream under cheese crust (240 g)	
<b>Baked dumplings</b>	550 r.
Dumplings with beef baked in homemade cream with bacon cheese and garlic (320 g)	
<b>Fried cheese brie</b>	450 r.
Spicy briqued brie cheese in breaded bread on a cushion of pickled beets with cranberry jam and mustard-cranberry sauce (175 g)	
<b>Scallop with grill</b>	1400 r.
Meat scallop grilled with orange slices, lemon, green-mix salads and olive oil (120/110 g)	

## Soup

<b>Meat soup Solyanka</b>	900 r.
Russian traditional soup of beef and pork smoked meat, onions, pickled cucumbers, tomatoes, olives, capers, served with homemade sour cream and a slice of lemon (350/50 g)	
<b>Noodle soup with chicken</b>	350 r.
Golden chicken bouillon, chicken pieces without bones and skin, and homemade noodles (350 g)	
<b>Borsch "Moscow"</b>	500 r.
Soup with beetroots and fresh cabbage and smoked meat, served with homemade sour cream and cheesecakes (350/50/40 g)	
<b>Cream "Austrian"</b>	450 r.
Sweet pumpkin cream on white wine with pumpkin sunflower seeds and first-pressing oil, evaporated cream with parmesan cheese (350/25 g)	
<b>Cream-cappuccino from champignons</b>	450 r.
Soup puree from fresh champignons with cream foam and powder from ceps (350/20 g)	

## Hot dishes

<b>Veal Stroganov</b>	750 r.
Thin slices of veal with languished golden onions, rustic cream and sour cream, garnished with potatoes «Pushkin» and onion brushwood (385 g)	
<b>Pork "Melitopolsky"</b>	750 r.
Pieces of pork, baked on a wheaten baguette, with cream, mushrooms, tomatoes and cheese (280 g)	
<b>Fillet «Philadelphia»</b>	2500 r.
Beef tenderloin with soft cheese, caramelized pear, and pepper sauce (310 g)	
<b>Chicken of tobacco</b>	1250 r.
Homemade chicken with crispy crust, tender juicy meat, served with Tkemali sauce (1 pcs.)	
<b>Schnitzel "Cafe de Pari"</b>	850 r.
Schnitzel made of tender chicken breast with freshly prepared salad from tomatoes, sweet shallots, fresh coriander, leaves of chicory and olive oil. Sauce "Cafe de Pari" (320 g)	
<b>Salmon stewed in the oven with honey</b>	1750 r.
Fillet of salmon, pre-marinated in spicy honey and sweet mustard, stewed in the oven with cabbage pakchoy and sauce with cardamom (330 g)	
<b>Halibut in shell from tomatoes and basil</b>	1100 r.
Halibut fillet with crust of dried tomatoes, fresh basil with spinach saute (330 g)	
<b>Fresh sea fish, smoked on a fruit chips</b>	1250 r.
Sea wolf or Dorado (at your choice), baked as a whole and smoked on fruit chips with Freshmix salad, sauce with orange dress (1 pcs.)	

## Garnish

<b>Grilled vegetables</b> (250 g)	300 p.
<b>Basmati rice</b> (170 g)	150 p.
<b>Mashed potatoes</b> (200 g)	150 p.
<b>French fries</b> (150/40 g)	150 p.

## Dessert

<b>Pavlova</b>	550 r.
Soft meringue, with custard, a ball of vanilla ice cream, Stewed with fresh strawberry sauce with basil (290 /60 g)	
<b>Ekaterininsky</b>	500 r.
Author's dessert of three kinds of chocolate, cream-brule and crispy chocolate biscuit with nuts (180 g)	
<b>Medovik</b>	400 r.
A fragrant biscuit with honey, cream and hazelnuts in caramel (120 g)	
<b>Tiramisu</b>	450 r.
Cream of mascarpone cheese, Savoyardi cookies with impregnation natural coffee and chocolate liqueur (160 g)	
<b>Baked Cheesecake</b>	500 r.
Delicate dessert from soft curd cheese with almond chip in caramel and raspberry sauce (240 /60 g)	
<b>Panna cotta</b>	350 r.
Milk cream with berry sauce (180 g)	
<b>Apple strudel</b>	400 r.
Traditional Viennese dessert made of delicate dough, caramelized baked apples, raisins with a ball of vanilla ice cream (210 g)	
<b>Creme brulee</b>	350 r.
Classic French dessert with caramel crust (80 /20 g)	
<b>Assortment of ice cream</b>	150 r.
Chocolate, vanilla, strawberry (60 g)	
<b>Sorbet black currant (60 g)</b>	200 r.
<b>Assorted fruits (330 g)</b>	450 r.

## Drinks

### Soft drinks

<b>Assorted juice</b> (200 ml)	150 p.
<b>Coca-Cola</b> (330 ml)	300 p.
<b>Fanta</b> (330 ml)	300 p.
<b>Sprite</b> (330 ml)	300 p.
<b>Coca-Cola zero</b> (330 ml)	300 p.
<b>Tonic</b> (250 ml)	200 p.
<b>Baikal water</b> (1250 ml)	350 p.
<b>Baikal water</b> (530 ml)	300 p.
<b>Sanpellegrinno water</b> (750 ml)	600 p.
<b>Acqua Panna water</b> (750 ml)	600 p.
<b>Freshly squeezed juice</b> Orange, apple, grapefruit, carrot (200 ml)	270 p.

### Hot drinks

<b>Espresso</b> (30 ml)	180 p.
<b>Double espresso</b> (60 ml)	250 p.
<b>Latte macchiato</b> (250 ml)	250 p.
<b>American coffee</b> (150 ml)	180 p.
<b>Capuccino</b> (150 ml)	250 p.
<b>Hot chocolate</b> (250 ml)	250 p.
<b>Assorted tea</b> (400 ml)	320 p.

### Bottled beer

<b>Zhiguli</b> (330 ml)	300 p.
<b>Heineken</b> (330 ml)	400 p.
<b>Budweiser budvar</b> (330 ml)	500 p.
<b>Clausthaler n/a</b> (330 ml)	500 p.

Prices in rubles including VAT