





# MENU




## STARTERS

Olives	450
 Large green salad	850
Suede bolete mushrooms in sour cream	550
<b>NEW</b> Hummus with crab and fennel	950
Karelian trout tartare with baked pepper	820
<b>NEW</b> Stroganina from chir with pickled fern	820
Potato pancakes with pike caviar	950
Almond brioche with chicken liver paste	590
Bruschetta with veal and young cheese	550
 Beef tartare with black garlic	820
 Aspic duck	480
Olivier salad with beef brisket	650



## SOUPS

 Mushroom soup with potato dumplings	480
Fish soup with shrimp and trout	750
Borsch with beef and milk mushrooms	550

## MAIN DISHES

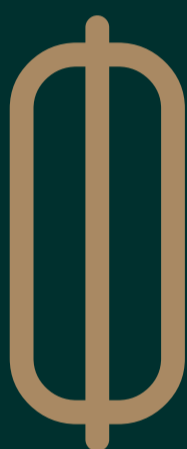
 Cauliflower steak with nut sauce	600
Cabbage rolls with langoustines and smoked mussel sauce	990
Murmansk cod with Jerusalem artichoke mousse	950
 Lake trout with crushed potatoes and herbal sauce	1 100
Baked farm chicken with ptitim	860
 Duck with dry carrots and red currant sauce	1 200
<b>NEW</b> Gnocchi with rabbit liver and young cheese	850
Burger «Favorite» of marbled beef with pastrami	990
Skirt-steak with broccolini with spinach espuma	1 650
Veal cheek with green buckwheat risotto	990
Hand-made meat dumplings	700

## DESSERTS

Syapski cheese plate	1 100
 Season fruits (500 g)	750
<b>NEW</b> Spicy persimmons with walnut jam and vanilla cream	450
<b>NEW</b> «Chocolate tire» dessert with pineapples and sesame	650
Rum baba with sea buckthorn jelly	350
Honey cake with sour cream ice cream	350
Homemade chocolate truffles	250
 Ice cream and sorbets (50 g)	150

 no lactose    no gluten    vegan

Please, ask your waiter for the menu with all ingredients description and nutrition facts.  
All prices are in Russian roubles. Payment is accepted by MIR/VISA/MasterCard/Maestro.  
Please tell the waiter if you have allergies.  
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FAVORIT

*MENU*