




MENU




STARTERS

	Olives	550
	Large green salad	1 100
	Suede bolete mushrooms in sour cream	850
NEW	Forshmak with apple confit	650
	Hummus with crab and fennel	1 350
NEW	Warm salad with northern prawns and scallop	1 300
	Karelian trout with baked pepper sauce	1 200
	Potato pancakes with pike caviar	1 350
HIT	Almond brioche with chicken liver paste	850
	Bruschetta with veal and young cheese	850
NEW	Marbled beef tartare with truffle aïole	950
	Duck aspic	850
	Olivier salad with beef brisket	850

SOUPS

NEW	Mushroom soup with potato kundums	850
	Fish soup with shrimp and trout	1 100
HIT	Borsch with beef and milk mushrooms	750

MAIN DISHES

	Cauliflower steak with nut sauce	850
	Cabbage rolls with langoustines and smoked mussel sauce	1 400
NEW	Cod with egg noodles in rapana broth	1 350
	Lake trout with mashed potatoes and herbal sauce	1 450
	Baked farm chicken with ptitim	1 300
	Duck with dry carrots and red currant sauce	1 450
	Potato gnocchi with rabbit liver and young cheese	1 200
	Burger "Favorit" from marbled beef	1 250
NEW	Skirt-steak with sautéed green vegetables	1 750
	Veal cheek with green buckwheat risotto	1 450
	Hand-made meat dumplings	850

DESSERTS

	Farm cheeses with cone jam	1 400
NEW	Homemade layer cake with apples	500
HIT	Honey cake with sour cream ice cream	550
	Rum baba with sea buckthorn jelly	500
	Assorted truffles	500
	Seasonal fruits (500 g)	1 200
	Ice cream and sorbets (50 g)	300

 vegan  no gluten

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. Submitted for printing 02/25/2025



FAVORIT

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