







MENU







STARTERS

	Olives	450
	Large green salad	850
	Suede bolete mushrooms in sour cream	650
	Green salad with batat and fried tofu	790
	Humus with crab and fennel	950
	Karelian trout tartare with baked papper	890
	Chir stroganina with pickled fern	850
	Potato pancakes with pike caviar	1 050
	Almond brioche with poultry pate	590
	Bruscetta with veal and young cheese	690
	Beef tartare with black garlic	820
	Aspic duck	520
	Olivier with beef brisket	650





SOUPS

	Ravioli with tofu cheese in vegetable consommery and kimchi tomatoes	450
	Forest mushroom soup with potato damplihgs	480
	Fish soup with shrimp and trout	850
	Borsch with beef and milk mushrooms	550

MAIN DISHES

	Cabbage steak with nut sauce	600
	Celery julienne with wild mushrooms	780
	Peppers with vegetable meat and nut cream	840
	Dumplings with cabbage and porcini mushrooms in sesame sauce	680
	Cabbage rolls with langoustines and smoked mussel sauce	1 100
	Catfish with zucchini and morel sauce	950
	Lake trout with crushed potatoes and herbal sauce	1 100
	Baked farm chicken with pitim	920
	Duck with dry carrots and red currant sauce	1 300
	Potato gnocchi with rabbit liver and baby cheese	850
	Burger «Favorite» from marbled beef	990
	Skurt steak with broccolini and spinach espuma	1 650
	Veal cheek with green buckwheat risotto	1 050
	Handmade dumplings with beef	750

DESSERTS

	Farmer's cheeses with cone jam	1 100
	Chocolate mousse with dried berries and walnuts	490
	Honey cake with sour cream ice cream	350
	Dessert «Chocolate Tire» with smoked pineapple	650
	Rum baba with sea buckthorn jelly	350
	Coconut condensed milk with lingonberries and pine nuts	390
	Homemade chocolate truffles	350
	Seasonal fruits (500 g)	850
	Ice cream and sorbets (50 g)	150

 vegan  no lactose  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.



FAVORIT
MENU