

COLD AND HOT STARTERS

Bread basket: assorted rolls of rye and wheat bread	120g	220P
Garlic croutons with parmesan Rye croutons in garlic butter with spicy sauce and parmesan	180g	250P
Pickled mushrooms (milk mushrooms) with suspended sour cream, red onion and black salt ("Thursday salt") Pickled mushrooms with red onion and dill seeds. Served with suspended sour cream and «Thursday salt»	170g	440P
Wine set Parmesan cheese, maasdam, olives, dates, carrot chips, nuts, honey and dried apricots	210g	480P
Baked pear with cheese Baked pear with Dorblu and feta cheese, seasoned with lavender honey and cherry jam	265g	510P
Quiche with mushrooms and chicken	150g	460P
Norwegian herring fillet with onions and potatoes Slices of Norwegian herring with fried potatoes and herbs. Served with pickled onions and mustard	200g	520P
Crispy breaded chicken fillet with cheese sauce	230g	480P
Mozzarella with dried tomato pesto and fresh vegetables 	220g	720P
Kataifi king prawns with mango & chili sauce Spicy king prawns in a crispy dough	180g	790P



For vegetarians

Please let us know if you are allergic to any products.

For more information about chosen dish, please contact the restaurant administrative manager.

SALADS

Garden salad with tapenade and feta 	250g	470P
Fresh vegetables: tomatoes, cucumbers, red onion, bell pepper, radish with feta cheese		
Green salad with sorrel and egg	260g	480P
Juicy cucumbers, pink tomatoes, lettuce leaves, sorrel with radish and young potatoes. Served with egg and homemade yogurt-based dressing		
* with chicken	310g	560P
Caesar salad		
with chicken	220g	650P
with king prawns	220g	750P
with salmon	220g	960P
Warm salad with beef, mushrooms and crispy onions	210g	850P
Mix of lettuce leaves with fried mushrooms and beef, cherry tomatoes and spicy Asian sauce		
Grilled salad with king prawns, zucchini and curry sauce 	250g	860P
Iceberg, romano and spinach salad leaves with grilled shrimps, tomatoes, zucchini, and young potatoes. Seasoned with curry sauce and garnished with crispy onions		

SOUPS

Chicken soup with ptitim	320g	420P
Chicken broth with carrots, eggs, green peas and ptitim		
Pumpkin cream soup	300g	480P
Tender pumpkin cream with assorted savory garden seeds		
Borsch in Old Russian style with lard and sour cream	300g	520P
Beef broth served with rye bun, smoked sour cream and lard		
Leningrad fish soup 	300g	690P
Fish broth with Murmansk salmon, baked potatoes and tomatoes		



Gluten free



Hot



For vegetarians

Please let us know if you are allergic to any products.

For more information about chosen dish, please contact the restaurant administrative manager.

MAIN DISHES

Fried potatoes with mushrooms and sour cream	240g	320P
Siberian dumplings with sour cream	300g	490P
Dumplings with fish, butter and sour cream	220g	560P
Spaghetti with bacon and cream sauce	220g	620P
Rigatoni «4 cheeses» Pasta with cheddar, dorblu, mozzarella, parmesan cheese in cream and truffle oil	210g	770P
Fettuccine with king prawns Fettuccine pasta with sautéed zucchini, spinach, cream sauce and king prawns.	230g	850P
Large schnitzel with salad and homemade adjika Baked pork schnitzel with iceberg and romano salads	260g	680P
Grilled chicken fillet Marinated chicken fillet with demiglas cream sauce. Served with grilled vegetables, pesto sauce and parmesan cheese	250g	720P
Soy beefsteak with truffle potatoes  Soy cutlet, lettuce in garlic butter, fried egg, crispy onion. Served with truffle sauce.	330g	770P
Beefsteak with truffle potatoes  Chopped beef, lettuce in garlic butter, fried egg, crispy onion. Served with truffle sauce	330g	860P
Beef Stroganoff with forest mushrooms Tender beef tenderloin with forest mushrooms on a bed of potato cream and smoked onions	315g	920P
Grilled Ribeye  The weight of the steak is indicated in its raw form	320g	3800P
Pike perch with ptitim and spinach Pike perch fillet with ptitim paste, fried tomatoes, garlic and spinach	200g	950P
Salmon with mashed pesto, broccoli and green peas Murmansk salmon cooked in the oven with unagi sauce. Served with mashed pesto, tomatoes and grilled broccoli	270g	1450P



Halal



For vegetarians

Please let us know if you are allergic to any products.

For more information about chosen dish, please contact the restaurant administrative manager.

SIDE DISHES

Mashed potatoes	150g	180P
French fries with Parmesan	150g	250P
Ptitim with butter	150g	220P
Grilled vegetables with spicy butter and pesto sauce	150g	280P

PIZZA

Margarita	400g	750P
Pepperoni	400g	780P
4 Cheeses	320g	820P
Additional topping:		45P
Bacon (40 gr.) jalapeno pepper (40 gr.) ham (40 gr.) mushrooms (40 gr.) mozzarella (40 gr.)		

DESSERTS

Cheesecake with berry sauce	180g	460P
Lingonberry cake	180g	480P
With white chocolate, soaked lingonberries, salted caramel topping and walnuts		
Hot apple pie	200g	490P
Served with a scoop of ice cream and salted caramel		
Cottage cheese ring with whipped cream and homemade jam	150g	500P
Chocolate fondant with prunes	220g	520P
Served with a scoop of ice cream and chocolate topping		

Please let us know if you are allergic to any products.
For more information about chosen dish, please contact the restaurant administrative manager.

DRINKS

White wine

	125ml	0,75l
Cellar Selection, Sauvignon Blanc, Chile, dry	530P	3200P
Gato Negro, Pedro Ximenez, Moscatel, Chile, semi-sweet	560P	3350P
Rigo Rigo, Chenin Blanc, South Africa, dry	570P	3400P
Trapiche, Chardonnay, Argentina, dry		4800P
Viamare, Trebbiano Pinot Grigio, Italy, semi-dry		4950P
Hans Baer, Gewurztraminer, Germany, semi-sweet		5400P
Paddle Creek, Sauvignon Blanc, New Zealand, semi-dry		6200P

Red wine

	125ml	0,75l
Gato Negro, Cabernet Sauvignon, Chile, semi-sweet	540P	3350P
Rigo Rigo, Pinotage, South Africa, dry	560P	3400P
Trapiche, Malbec, Argentina, dry		4800P
Noseworthy , Shiraz, South-Eastern Australia, semi-dry		5100P
Viamare, Merlo, Italy, semi-dry		5350P
Serristori, Chianti, Italy , dry		5750P
Proximo, Tempranillo, Spain, dry		5900P
Citran, Merlot, Cabernet Sauvignon, France, dry		6800P

Rose wine

	125ml	0,75l
Freschello Rosato, Merlot-Rabozo, Italy, semi-dry	750P	4600P

Sparkling wine

	150ml	0,75l
Nuvole, Russia, brut, white	600P	3000P
Balaklava, Russia, brut, white	740P	3700P
Cava Castell Llord, Spain, brut		7000P
Casa Defra, Italy, Prosecco Brut, brut		6500P

Vermouth

	80ml
Bianco	680P
Extra dry	680P
Rosso	680P

Liqueurs

	40ml
Aperol	480P
Limoncello	560P
Campari	560P
Coffee	460P
Jagermeister	490P

Please let us know if you are allergic to any products.

For more information about chosen dish, please contact the restaurant administrative manager.

DRINKS

Whiskey

40ml

Jim Beam	650P
Jameson	720P
Jack Daniels Tennessee	760P
Auchentoshan American Oak	1350P
Glenfiddich 12 y.o. Single Malt	1520P

Rum

40ml

Viejo de Caldas Roble Blanco	420P
Viejo de Caldas, 3 year old	460P
Viejo de Caldas. Juan de la Cruz, 5 year old	520P
Havana Club Anejo, 3 years old	620P

Cognac

40ml

Ararat 5, Armenia	620P
Rulle VS, France	740P
Camus VS, France	860P

Gin

40ml

Barrister Dry	380P
Hoppers Original Dry	420P
Hoppers Lavender & Thyme	460P
Hoppers Mandarin & Rosemary	460P
Beefeater London Dry	670P

Tequila

40ml

Olmecca Silver	720P
Olmecca Gold	760P

Vodka

40ml

Russian Standard	320P
Czar's Gold	460P
Onegin	520P

Please let us know if you are allergic to any products.

For more information about chosen dish, please contact the restaurant administrative manager.

DRINKS

Bottled beer

Lowenbrau Dunkel, light filtered	450ml	420P
Lowenbrau Dunkel, dark filtered	450ml	440P
Hoegaarden, light, unfiltered	440ml	480P
Spaten Munchner Hell, light filtered	450ml	490P
Kriek de Lutin, cherry unfiltered	330ml	520P
Stella Artois, non-alcoholic	440ml	360P

Non-alcoholic beverages

Water Aqua Russ	500ml	290P
Water Cristelle	0,33/0,75l	420/560P
Water Borjomi	500ml	460P
Lemonade: Cola, Lime-lemon, Orange	250ml	260P
Berry juice	250ml	180P
Homemade lemonade	250ml/1l	350/1050P
Freshly squeezed juice	250ml	490P
Juice in the assortment	250ml	210P
Milkshake	350ml	450P

Coffee

Espresso	30ml	180P
Double Espresso	60ml	220P
Americano	150ml	200P
Double Americano	300ml	250P
Cappuccino	180ml	260P
Double Cappuccino	300ml	360P
Cappuccino with alternative milk	180ml	290P
Double Cappuccino with alternative milk	300ml	420P
Latte	250ml	290P
Double Latte	400ml	420P
Latte with alternative milk	250ml	340P
Double Latte with alternative milk	400ml	460P

Tea

Tea in the assortment	500ml/1l	340/520
Cranberry tea	500ml/1l	420/680
Milk oolong with pineapple and white peach	500ml/1l	480/720
Mango-Spice tea	500ml/1l	480/720
Elderberry-Feijoa tea	500ml/1l	480/720

Please let us know if you are allergic to any products.

For more information about chosen dish, please contact the restaurant administrative manager.