

MENU

DAINTIES, PICKLES, AND MARINADES

Russian pickles Options:	920
Sweet Sauerkraut	350
Crispy Marinated Cabbage with beets and garlic	470
Suzdal Barrel Pickled Cucumbers	390
Pickled Scarlet Tomatoes	530
Pickled Plums	630
Pickled Apples	350
Lightly Pickled Cucumbers with dill and coriander	750
Northern Pineapple Spicy Snack Pumpkin	490
Pickled Altai Milk Mushrooms with Dill Umbrellas	1100
Novgorod Boletus with St. John's wort	1250

HERRING, SPRAT, AND LAMPREY

Spicy-cured herring with potatoes and fragrant butter	720
Iwashki Herring, Russian-Style with warm buttered potatoes and house-pickled onions	720
Spicy-cured sprat with warm bread and yolk butter	630
Marinated Neva Lamprey with juniper	990

COLD SPREADS

Herring forshmak With Borodinsky bread	620
Mushroom caviar with rye bread	570
Rolled lard with hot pepper and garlic	560
Virgin chicken liver pâté on morning tops, with linden honey	510

SNACKS

Hearty snack “nuts” extra "nut"	670 150
Fish Delicacy Platter Options:	2300
Pomor Salmon with Okhotsk Salt	630
Cold Apple Smoked Halibut	760
Sturgeon Balyk	740
Homemade Appetizer Meat Platter Options:	1250
Garlic-Stuffed Pork, Served with Horseradish and Strong Mustard	390
Smoked Tongue with Cherry Smoke	440
Smoked Brisket	410
Muksun Stroganina on Birch Ice with Cranberry Dip	1290
Lard Little Russian White Lard, Smoked on Straw, Meat-Flavored	590
Jellied Meat with Oxtail and Turkey	580

SALADS

Salad with baked chicken thigh and slices of jellied meat	730
Boiled beef salad	780
Russian / Olivier salad crayfish tails boiled beef boiled sausage	990 790 630
Spiced herring salad Dressed in a beetroot	610
Vinaigrette with spiced-cured sprats/ porcini mushrooms/ milk mushrooms	610
Murmansk cod liver salad with home-raised eggs and spring onions	820
Suicy garden salad with your choice of sour cream or aromatic oil	680

HOT APPETIZERS

Baked bone marrow with rye bread and Thursday salt	790
	760
Giblets of young chickens stewed in cream	710

SOUPS

Borscht with boiled beef	660
Solyanka with various kinds of meats	760
Pickle soup (Rassolnik) with giblets	560
Day-old cabbage soup stewed in wooden bowl	590
Porcini and black mushroom soup with chicken quenelles	580
Golden chicken broth with quail egg, served in cups	520
Pea soup with wheat crunch and smoked meat	590
Three fish soup with Pskov smelt	990

BAKED BREADS

Rye	330
Wheat	330
	served with choice of salted butter or mashed egg yolks

HOT, ROASTED ON A SKEWER, FRIED, STEAMED

FISH

White Sea halibut with herb dressing	1980
Belgorod boneless carp with mushroom sauce	1080
Steamed Ladoga pike perch with creamy Krakow sauce	1270
Mackerel Fillet with cucumber–horseradish sauce	1050

MEAT

Beef stroganoff with porcini mushrooms and barrel cucumber	1310
Boiled beef with demi-glace sauce	1340
Glazed brown pork neck with spicy herb dressing	890
Veal tongue in broth with vegetables and herbs	970
Seared Russian Ribeye Steak with cream sauce <i>Chef recommends medium-rare</i>	4100

POULTRY

Braised Duck Leg with cranberry sauce	1170
Chicken Breast steamed with chamomile	790
Chicken Thigh roasted with rosemary	830
Turkey Fillet with Poppy Seed Sauce	940

CHOPPED CUTLETS

Beef Cutlets with cranberry infusion	880
Pike and Burbot Cutlets	850
Pozharsky Cutlets	780
Novomikhaylovsky Cutlets	810

PELMENI, VARENIKI (meat dumplings) (dumplings)

Pelmeni with marbled beef with turkey with fish	920 780 930
Vareniki with cherries with potatoes and cracklings	670 710

SIDE DISHES

Buckwheat porridge with mushrooms and crispy onions	330
Fried potatoes with onions/with onions and mushrooms/ with cracklings and green onions	370
New potatoes baked with herbs	320
Mashed potatoes with melted cream	330
New green peas with butter	310
Young asparagus steamed or grilled	440
Broccoli florets roasted or steamed	410

CAVIAR

Red caviar salmon/red salmon	1500
Black sturgeon caviar with onions, eggs and sour cream	5900
Gold caviar pike	1100
Silver caviar herring caviar, served in skeins if desired, or whipped with sour cream	850
Overseas caviar Eggplant	390

THIN PANCAKES, PANCAKES, POTATO PANCAKES

Wheat thin pancakes half a dozen quarter a dozen	720 380
Sourdough pancakes	490
Potato pancakes	490

SAVORY COURSE

Steamed giblets in cream	390
Preciously cured salmon	630
Mushroom caviar	280
Sour cream	180

SWEET COURSE

Spiced lingonberries	190
Stewed condensed milk	170
Ghee	190
Raspberry pulp	190
Honey acacia/linden	160
Jam raspberry/cherry/ pear with lavender	160

PIES

Kulebyaka with crayfish sauce meat Wellington-style	1360 1290
Detinets pie with beef with mushrooms with cabbage with potatoes and cracklings with apple and cinnamon with carrots and creamy vanilla	130 110 90 100 100 90

HOME-MADE SWEET COURSE

Profiteroles with custard and raspberry sauce	510
Honey cake with hazelnuts and bee bread	590
Napoleon	720
Chestnut Pavlova	680
Homemade ice cream	510
Taiga Dessert frozen wild forest berries with sweetened condensed milk	730



ТАМОЖНЯ
РУССКИЙ РЕСТОРАН