

Aperitifs

Parma ham with ripe pear	75/100 g	395 r.
Red caviar served with fritters, butter and sour cream	100/80/30/20 g	795 r.
Fillet of salmon jerky for beer	50 g	150 r.
Greek olives Olives, more, even tastier	50 g	175 r.
Tomatoes jerked Spicy delicacy from the chef, perfect with sherry	50 g	195 r.
Carpaccio of pineapple with strawberry and mint	150 g	295 r.

Cheese

served with honey and grapes

Dorblu	50 g	265 r.
Argentine cheese	50 g	195 r.

Farmers Cheese

Skamortsa	50 g	155 r.
Mozzarella		155 r.
Burrata		415 r.

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Cold starters

Roast beef from juicy veal sirloin	160 g	425 r.
Crunchy milk-agaric mushrooms served with sour-cream	150 g	375 r.
Beef carpaccio	100 g	295 r.
Tar-Tar from beef tenderloin	210 g	455 r.
from deer	210 g	475 r.
of tuna	150 g	495 r.
Pate of goose liver with ciabatta served with raspberry jam	200 g	235 r.
Home-made meat salmon	100 r	345 p.
Light-salted muksun served with cherry tomatoes and spicy carrots	70/70 r	350 p.
Beef tongue served with cucumber, tomatoes and mustard	150 g	295 r.
Herring "Caspian Hall" served with hot potatoes	180 g	395 r.
Home-made cucumber	100 r	90 r.
tomatoes	100 r	90 r.
cabbage	100 r	100 r.
marinated mushrooms	50 r	65 r.
pickled cranberries	50 r	50 r.

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Salads

Special “Stroganoff” salad Warm fried veal and chicken liver	200 g 325 r.
Salad with baked beets and goat cheese with pear sauce	220 g 345 r.
Salad with artichokes and fennel with citrus sauce	190 g 275 r.
Eggplant with tomato and cheese	225 g 365 r.
Burrata Farmer's burrata, fresh tomatoes	220 g 545 r.
Tuna salad Poached egg, corn, mix-salad and tuna	200 g 395 r.
Warm salad with octopus	230 g 615 r.
Salad Millefeuille with shrimp and squid, soft avocado, fresh vegetables and cream cheese	200 g 395 r.
Salad with warm tongue Beef tongue with young potatoes	220 g 275 r.
Salad with parma and mozzarella Parma ham, farmer's mozzarella, arugula	160 g 395 r.
Classic "Caprese"	260 g 385 r.
Farmer's mozzarella with fresh tomatoes and pesto	
“Olivie” Russian salad	250 g 245 r.
According to the classical French recipe with veal	
“Stroganoff” fish under a fur-coat with herring	230 g 245 r.
with salmon	230 g 325 r.
Caesar salad with chicken	205 g 375 r.
with tiger prawns	220 g 525 r.

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Hot starters

Donuts with Kamchatka crab	160 g 345 r.
Rings of squid With Stroganoff sauce	180 g 150 r.
Wings Kentucky With garlic-cream sauce	250 g 225 r.
Fried cecil cheese (to go with beer)	50 g 175 r.
Crispy envelopes With a stung duck	120 g 245 r.
Rye toast (to go with beer)	200 g 165 r.
Cheese sticks Served with tartar sauce	220 g 295 r.

Soups

“Ukha” with of white fish with spicy sour cream	300 g 275 r.
“Solyanka” with meat With smoked ribs and sour-cream	300 g 285 r.
“Stroganoff” borsch With garlic and dill sour-cream	300 g 255 r.
Mushroom cream-soup Served with toast	300 g. 315 r.
Meat soup with bovine tails	300 g 265 r.
Tom Yam with shrimps	350 g 485 r.
“Ukha” with salmon and toast Recommended with Beluga vodka – the famous Russian vodka.	300 g 395 r.

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Grilled fish and seafood

Tuna steak	170 g	695 r.
Served with creamy sauce		
Grilled tiger prawns (6 pieces)		525 r.
Served with tartar sauce		
Kamchatka crab	for 100 g	355 r.
Salmon steak	170 g	595 r.
Served with creamy sauce		
Salmon and sockeye salmon fish burgers	270 g	525 r.
Served with special side dish		
Grilled Octopus	150 g	1350 r.
Graten from Kongrio	340 g	495 r.
Crab burgers	300 g	545 r.
Served with mashed potatoes		
Squids on the grill	210 g	265 r.
With sauce Chili Garlick		
Grilled sea-bass	250 g	650 r.
Served with cream sauce and lemon		
Labardan	320 g	450 r.
Baltic codfish loin on mashed potatoes with green spinach and cream sauce		
Classic Mussels	450 g	575 r.
in cream	450 g	645 r.
blues chees	450 g	695 r.
REALLY large shrimps:		
Argentinean on the Grill	500 g	1495 r.
Magadan on the ice	250/500 g	750/1495 r.

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Grill

Weight of meat is indicated in its raw form, the weight of the meat on your plate depends on the degree of roasting

Ribeye steak	100 g	495 r.
Special Pepper Steak	100 g	545 r.
TIBON steak	100 g	395 r.
New York Steak	100 g	495 r.
Chateaubriand steak	100 g	625 r.
Minion steak	100 g	575 r.
from marbled beef sirloin		
Deer meat	100 g	385 r.
from Yamal		
Strip-loin steak prime	100 g	455 r.
Pork-neck steak	100 g	245 r.
Pork ribs	100 g	175 r.
Steak Turkey/Chicken	100 g	225/205 r.
Lamb sirloin	100 g	455 r.
Lamb on bone	100 g	395 r.
Grilled lamb tongues	100 g	345 r.
Meat platter for 3 persons	1250 г	3550 p.
Meat platter for 5 persons	2100 г	4550 p.

The average weight of the steak is about 300 grams



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Side dish

Grilled vegetables	150 g	195 r.
Eggplant, courgette, pepper, carrots, tomatoes		
Asparagus with cherry tomatoes	150 r	295 p.
Mashed potatoes "Stroganoff" style	200 g	135 r.
Corn grill	200 g	295 r.
Wild rice	150 g	95 r.
French fries	100 g	150 r.
Mushrooms baked	130 r	250 p.
Fried potatoes with white mushrooms	150 g	250 r.
Spinach in cream sauce	150 g	135 r.
Boiled potatoes with herbs	150 g	125 r.

Sauces for meat

"Bourbon"	30 g	95 r.
"Spicy to meat" with pesto	30 g	95 r.
"Cimichuri" from fresh tomatoes with chili	30 g	55 r.
"Hickory" Barbecue	30 g	95 r.
"Piri-piri" with hot peppers	30 g	95 r.
"Black pepper"	30 g	95 r.
"Lingonberry"	30 g	80 r.
"Chili Garlick"	30 g	100 r.
"Sweet Chili"	30 g	100 r.
"Cream of mushroom"	30 g	65 r.
"Cheesy"	30 g	50 r.
Sea salt-large	10 g	25 r.

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Hot meat dishes

Special “Stroganoff” dish	380 g	555 r.
Veal sirloin sautéed with mushrooms and smoked meat in creamy sauce. Served with mashed potatoes.		
Double Burger Blue Cheese	580 g	495 r.
Turkey	580 g	455 r.
Burger Blue Cheese	400 g	345 r.
Turkey	400 g	295 r.
Beef tenderloin medallions	240 g	475 r.
Served with vegetables		
Duck leg Confit in honey-mustard sauce	310 g	395 r.
with the author's side dish		
Blade with potatoes in their skins	310 g	565 r.
Beef steak with new potatoes with garlic and mustard and tomato sauce		
Bovine Tails	380 g	395 r.
with crushed potatoes		
Juicy chicken burger	280 g	305 r.
Served with mashed potatoes and mushroom sauce		
Stewed venison with porcini mushrooms	300 g	695 r.
with Orzo paste		
Stewed beef with raisins and pine nuts	280 g	475 r.
Served with new potatoes		
Boiled dumplings from 3 types of meat	280 g	275 r.
Pork shish-kebab	240 g	355 r.

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Desserts

Apple pie with ice-cream	200 g 215 r.
Chocolate cake With ice cream	150 g 175 r.
Drunk cherry cake	110 g 185 r.
Cake home Loose sand cakes with homemade boiled condensed milk	130 g 195 r.
Honey cake Thin layers of honey dough with sour-cream sauce	100 g 195 r.
Napoleon cake Tender creamy dessert made with puff paste	100 g 195 r.
Cheesecake Made with tender creamy cheese	150 g 250 r.
Ice-cream Classic, chocolate, strawberry, salted caramel	50 g 110 r.



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