



DAILY MENU

SALADS

| | |
|--|-----|
| BREAD BASKET WITH OLIVE TAPENADE | 280 |
| FARM VEGETABLE SALAD WITH POACHED EGG AND SOUR CREAM | 300 |
| COLE SLOW SALAD WITH BROCCOLI, CAULIFLOWER AND HONEY MUSTARD SAUCE | 310 |
| BEET SALAD WITH HOMEMADE SULUGUNI CHEESE AND SOUR CREAM MOUSSE. | 340 |
| CAESAR SALAD WITH CHICKEN WINGS CONFIT | 330 |
| BEEF TONGUE SALAD WITH GINGER DAIKON IN HORSERADISH SAUCE | 380 |

SOUPS

| | |
|---|-----|
| RUSSIAN COLD SOUP WITH BEEF TONGUE AND KVASS KEFIR | 350 |
| «BORSCH» WITH BEEF BRISKET AND GARLIC «POMPUSHKA» | 390 |
| TOMATO GAZPACHO WITH VEGETABLE TARTAR AND GRILLED MINI MOZZARELLA | 440 |
| SORREL SOUP WITH CONFIT POTATOES AND SOUR CREAM MOUSSE | 390 |

HOT DISHES

| | |
|--|-----|
| EGGPLANT CHARLOTTE IN CREAMY TOMATO SAUCE | 450 |
| SQUID WITH HERBAL PASTIME PASTA AND YOUNG PEAS SAUCE | 560 |
| PIKEPERCH WITH BROCCOLI PARMENTE AND SPINACH IN A CREAMY SAUCE | 550 |
| JULIENNE WITH TURKEY AND MUSHROOMS BAKED IN ZUCCHINI | 460 |
| LAMB RIBS WITH CAULIFLOWER STEAK AND BAKED CARROT | 490 |
| CHICKEN LIVER WITH CELERY CREAM, RED ONION AND WINE SAUCE | 510 |
| PAN-ASIAN-STYLE CHICKEN HEARTS WITH BUCKWHEAT AND ROASTED CARROTS | 450 |
| CHICKEN CUTLETS IN MUSHROOM SAUCE WITH VEGETABLE RATATOUILLE IN CREAM CHEESE | 560 |
| PORK WITH CRISPY EGGPLANTS IN TERIYAKI SAUCE | 470 |

DESSERTS

| | |
|--------------------------------------|-----|
| ICE CREAM | 240 |
| CARROT DESSERT WITH ELDERBERRY SYRUP | 300 |
| TIRAMISU | 370 |