


# STARTERS

## MEAT

Pads with marbled Beef Dry Age	1600
Beef tataki with pickled black chanterelles	1980
Stuffed Kostroma Duck neck	1490
Chicken roll with tonnato sauce	910
Beef carpaccio with mustard sauce	1320
Venison carpaccio with warm foie gras sauce	1990
Beef tartare with pecorino mousse	1100
Classic beef tartare	990
Spicy beef tongue	1050
Smoked Picanha roast beef	990
Meat platter / for a company Veal sausage, spicy beef, chicken roll, hot smoked lamb, spicy tongue	3500
Kulebyaka with stewed beef and pepper sauce	1100
Voronezh dumplings Beef dumplings	830

## SEAFOOD

Oyster Khasanskaya	540
Pink Jolie	750
Casablanca	750
 Herring forshmak with green apple	620
Sea urchin from the Barents Sea	360
Longoustines with avocado	1490
Tuna tartare with squeezed nut	1150
Carp telnoye (fish chop) with beet jelly and horseradish	930
Muksun sugudai with potatoes	1600
Baltic herring with Borodino bread	990

## VEGETABLES / PICKLES

Lukhovitsy cucumbers	650
Salted forest mushrooms	720
Cauliflower carpaccio	740
Tomato with burrata	1320
Artichoke Wellington	990
Fried green squash with tomatoes, sour cream and pike caviar	790

## CHEESE

Cheese platter	2700
Different types of cheese from small scale family farmers in Zamytskoe village, Smolensk region, Temkinsky district	

## DELICACIES

<b>COD LIVER</b>	1370	<b>CHICKEN LIVER MOUSSE</b>	650
<b>ECLAIRS WITH FOIE GRAS MOUSSE</b>	1350	<b>MUSHROOM DONUT WITH FOIE GRAS</b>	690
<b>ROASTED BONE MARROW</b>	850		



## SALADS

Radish and green peas	630
Vegetable salad with aromatic oil	790
Cabbage salad	720
Radish, cucumbers and eggs salad with sour cream	650
Kuban tomato salad	930
Greek salad	920

Green salad	1100
Head of Lettuce	950
Taboule with pomegranate	820
Cobb salad	1370
Thai beef salad	1320
Lamb tongues salad with pesto sauce	1260
Russian salad (Olivier) with pastrami and truffle oil	970

## SOUPS

Porcini mushroom soup	780
Ukha (fish soup) with home-distilled vodka	820
Homemade noodle soup with giblets	620
Borscht with smoked beef rib	1050
Meat solyanka	940

## MAIN DISHES

### MEAT

Venison fillet with mashed potatoes	2400
Calf liver	1050
Smoked beef tongue	1950
Savoy cabbage golubtsy (cabbage rolls)	1350
Beef Stroganoff with mashed potatoes	2100
Barbecue Lamb rack	3100
Veal schnitzel with salsa verde	3200

### BAKED MEAT

Asado's Ribs	3250
Back ribs in orange sauce	2450
Beef Brisket with BBQ	1790
Lamb shoulder with baked garlic mousse	2750
Tbilisi Khashlama Beef stew	1700

### FISH

Murmansk halibut baked with leek in orange sauce	2300
Baked black cod with ptitim pasta	2100
Salmon fillet in honey & ginger marinade with apple sauce	2500

### POULTRY

Chicken with polenta and parmesan mousse	1350
Chicken Tabaka with garlic sauce	1200
Chkmeruli Chicken in creamy sauce	1350

 **NEW DISH**

### PATTIES

King crab patties	2200
Chicken patties with porcini sauce	1350
Pheasant patties, huckleberry	1750
Veal patties with thyme sauce	1370



# STEAKS

All the steaks at our restaurant come directly from farms in the Voronezh and Bryansk regions.

These Russian farms are located in ecologically pristine areas. There, their finest Aberdeen Angus bull is raised. His meat boasts a marbling grade falling between the top levels of Choice+ and Prime.

## FOR 2 PERSONS

<b>STENDHAL</b> Porterhouse steak fried on top and rare on the inside	11800
<b>MUROMETS</b> Porterhouse steak – the last 4 largest steaks	11800
<b>T-BONE</b> Short loin and beef tenderloin on a t-bone with fragrant fatty crust	11000
<b>BULAVA</b> The sirloin is incredibly juicy, marbled, attached to the bone	13100

<b>VORONEZH PRIME</b> Short loin on the radial and vertebral bones – a pronounced meat taste	7600
<b>CHATEAUBRIAND WITH BLACK TRUFFLE SAUCE</b> The central part of the tenderloin is low-fat, tender, with light meat taste	5400
<b>HOT CARPACCIO</b> Marbled beef tenderloin, melted butter and oregano	3200
<b>CAFE DE PARIS STEAK WITH PORCINI SAUCE</b> Shoulder cut is one of the most delicate parts, lightweight one	2650
<b>BUTCHER STEAK</b> Subcostal steak – with a delicate texture and oily taste	2700
<b>MACHETE</b> Rib steak – aromatic, bright meat taste with a delicate texture	2800
<b>FLAT IRON</b> The scapular part, the softest part after cutting	3850
<b>PIGTAIL STEAK</b> Made from flank steak. Rib steak with rich meat flavor	2400
<b>FLANK</b> Retrocostal steak – juicy, dense, with a rich bright taste	2550
<b>BAVETTE</b> Retrocostal steak – bright meaty taste with a delicate texture	2400
<b>PICANHA</b> The rump cap is a juicy steak with rich beef aroma, the most popular Latin American steak	2300
<b>MACHAON</b> Outer shoulder-piece, rich marbling, delicate, with a delicate meat taste	2300
<b>ANGLETERE</b> Inner scapula, juicy, aromatic steak	3100

<b>RIBEYE</b>	
Primebeef	100g / 1800
Miratorg	100g / 1550
<b>STRIPLOIN</b>	
Primebeef	100g / 1300
Miratorg	100g / 1100

## SIDE DISHES

Baby potatoes with garlic	530
Fried potatoes with porcini mushrooms	720
Mashed potatoes	380
Wilted spinach	620
Asparagus grilled or steamed	1100
Steamed cauliflower	430
Grilled vegetables	720
Buckwheat with porcini mushrooms and onion	750
Steamed rice with butter	430
Pearl barley porridge with porcini mushrooms	860

## SAUCES

Pepper / Chimichurri / Blue Cheese / Thyme / Adjika / Lingonberry	150
Porcini mushrooms / Truffle / Narsharab	280

DEAR GUESTS, IF YOU ARE ALLERGIC TO ANY PRODUCT, PLEASE INFORM YOUR WAITER ABOUT THIS.  
ALL PRICES ARE INCLUSIVE OF VAT.

The menu is an advertising product of our restaurant. Approved control menu with output weights, description and information about the nutritional value of the finished product: caloric content, protein, fat, carbohydrates, is in the consumers' corner and is provided at your first request.