



HOTEL NATIONAL
A LUXURY COLLECTION HOTEL

Moscow

MENU

BAR ALEXANDROVSKY

Hotel National, a Luxury Collection Hotel

kcal	grams		rubles
COLD STARTERS			
328	175	TARTAR OF BLUEFIN TUNA FISH in oriental style with avocado, bell pepper and marine algae	940.00
345	80/100	ASSORTED ITALIAN AND SPANISH MEAT DELICACY: Coppa, bresaola, chorizo and Parma ham with melon, cherry tomato and Parmesan cheese	890.00
276	70/30	CARPACCIO OF BEEF FILLET with foie gras with rucola salad leaves, Parmesan shaves and marinated pepper sauce	880.00
316	195	TRIO OF TIGER PRAWNS: carpaccio of boiled tiger prawns flavored with orange and salmon caviar, fried royal tiger prawn with green salad and maracuja sorbet dressing, king tiger prawn with mint and tomatoes-fondue	1180.00
857	100/320	PLATE OF DELICIOUS CHEESES OF YOUR CHOICE: «Comte», goat cheese «Chevres Saint Maur», «Camambert», «Tete de Moine», «Forme d'Ambert». Served with peach jam, honey, grapes, melon and assorted dried fruits	1200.00
SALADS			
304	145	TRADITIONAL CAESAR SALAD	640.00
337 442	210	CAESAR SALAD with fried tiger prawns or marinated fried chicken fillet	920.00
212 81 76 134	250 70/15	FRESH VEGETABLE SALAD or MIXED GREEN SALAD with dressing of your choice: french, balsamic or olive oil	640.00
358	235	SALAD OF CRAB MEAT, soya beans sprouts and avocado with green salad and California rolls	980.00
457	200	MOZZARELLA DI BUFALA and tomatoes with Pesto sauce	990.00
180	110	SALAD OF RUCOLA, cherry tomatoes, cedar nuts and Parmesan cheese	580.00
179	150	GREEK SALAD with Feta cheese and Kalamata olives	670.00
195	130	RUCOLA SALAD AND FRIED TIGER SHRIMPS	860.00
364	165	SMOKED DUCK BREAST WITH GREEN SALAD, tangerine segments and ginger dressing	780.00
528	85/155/15	TIGER SHRIMPS WITH TARTARE OF AVOCADO, MOZZARELLA, TOMATO AND FRENCH DRESSING	1290.00
241	125/15	FRIED SCALLOPS WITH AVOCADO, TOMATOES AND GREEK DRESSING	880.00

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
SANDWICHES BURGERS			
512	200/90	ALEXANDROVSKY BAR SANDWICH with crab meat, chicken and tomatoes	1240.00
551	300/90	VEGETABLE SANDWICH	680.00
644	180/20	PARISIAN SANDWICH with butter and ham	480.00
803	300/90	CLUB SANDWICH with chicken, bacon, tomato and egg	780.00
504	190/20	SANDWICH WITH MARINATED OR SMOKED SALMON and leaf salad	680.00
498			
610	205/15	SANDWICH WITH TUNA FISH	680.00
486	210	CROQUE-MADAM Ham and cheese sandwich with fried egg	680.00
369	210	CROQUE-MONSIEUR Ham and cheese sandwich with tomatoes	680.00
FAJITAS of corn biscuit with vegetables and:			
799	250	- with salmon	740.00
778	250	- with fried tuna fish	890.00
863	250	- with chicken	660.00
959	250	- with beef	740.00
1295	340/180	THE «NATIONAL» HAMBURGER Beef cutlet in a bun, with bacon, cheese and fried egg	780.00
HOT STARTERS			
278	70/70	COMPOSITION OF SCALLOPS WITH TRUFFLE, green salad and potatoes flavored with beet-root sauce	1580.00
607	70/20/80	FOIE GRAS ESCALOPES with cepes and caramel-orange sauce	1640.00
143	235	ASPARAGUS DUO with orange-ginger sauce and assorted leaf salads	820.00
276	250/50	FRENCH FRIES Served with sauce of your choice: Aioli, Barbeque or ketchup	320.00
SOUPS			
255	180/300	CONSOMME OF CEP with chicken and mushrooms broths	610.00
545	60/60 /80/85	CHARMING TRIO OF SOUPS ON THE ONE PLATE: pumpkin cream soup with foie gras, cepes and potato soup and lentil cream soup with truffle and quail egg	850.00
370	350/40	LENTIL CREAM SOUP with truffle and quail egg	780.00
904	350/35	PUMPKIN CREAM SOUP with foie gras	850.00
175	285	GAZPACHO SOUP and millefeuille of crab, tomato and apple	720.00
522	240	FRENCH ONION SOUP WITH BACON	610.00
254	450	SEAFOOD SOUP with potatoes	880.00

<i>kcal</i>	<i>grams</i>	PASTA RISOTTO	<i>rubles</i>
1084	350/30	CARBONARA SPAGHETTI with bacon and egg	720.00
918	350	SEAFOOD SPAGHETTI with cream sauce	920.00
1461	70/10/300	PENNE with salmon and red caviar	960.00
788	255/90	RISOTTO WITH SEAFOOD	940.00
922	370	RISOTTO WITH CEPES	940.00
612	350	TAGLIATELLE with vegetables and Parmesan cheese	720.00
FISH AND SEAFOOD DISHES			
544	100/150/30	DUO OF TUNA STEAKS with poached vegetables and artichokes puree	1480.00
761	200/80/25	ASSORTED FISH AND SEAFOOD: fried fillet of dorado, sea bass, scallops and tiger shrimps and squid with fried mushrooms, tomatoes and Catalonia sauce	1520.00
857	170/170	SALMON STEAK gratinated with shitakie mushrooms, served with Thai style zucchini	1340.00
618	130/170	SEA BASS grilled with vegetables, served with Vierge sauce	1180.00
601	130/170	DORADO FILLET with vegetables and Catalonia sauce	1620.00
960	120/110/20	BLACK CODFISH FILLET with sauteed vegetables	1420.00
MEAT AND POULTRY DISHES			
1056	250/100/100	OSSOBUCO ALLA MILANESE - veal shank baked with tomatoes and white wine, served with penne	1380.00
938	175/100/30	RACK OF LAMB with vegetables, Parmesan cheese and Demi glace sauce	1580.00
980	240/140/30	T-BONE STEAK with fried potatoes, mushrooms and shallot confit sauce	1900.00
527	100/135/40	GRILLED ANGUS BEEF FILLET with mushrooms, vegetable ratatouille and red wine sauce	1390.00
449	90/50/20	ROASTED FILLET OF AUSTRALIAN VEAL with baked aubergine, ceps and meat sauce	1640.00
685	100/145/30	GRILLED CHICKEN BREAST with spinach and meat-caramel sauce	790.00
918	125/100/30	DUCK LEG confit with pieces of fruits and orange-caramel sauce	1360.00

<i>kcal</i>	<i>grams</i>	DESSERTS	<i>rubles</i>
140	1 pc.	«NATIONAL» CHOCOLATE SWEETS	150.00
84	1 pc.	CHOCOLATE SWEETS	120.00
103	1 pc.	PETIT FOUR (with berries, with pieces of fruits, soufflé or chocolate petit fours)	150.00
492	100	BERLIN BISCUITS	250.00
668	148	ASSORTED BISCUITS AND CHOCOLATE SWEETS	420.00
689	1/210	DESSERT «NATIONAL» Chocolate cake and coffee Ice cream	740.00
836	280	CREPE SUZETTE with Cointreau liqueur	740.00
458	1/170	BLACKBERRY PARFAIT with white wine mousse, dark chocolate, accompanied by fresh blueberries and vanilla sauce	740.00
116	1scoop/95	ICE CREAM AND SORBETS WITH HONEY CHIPS ICE CREAM: vanilla, chocolate, strawberry, pistachio, crème brûlée, mango, caramel, walnut, coffee, mint-chocolate SORBETS: grapefruit, maracuja, lemon, orange, blueberry, mango, black currant, pear, apple, litchi, raspberry, tangerine, strawberry, pineapple	280.00
659	1/255	VIENNESE APPLE STRUDEL with vanilla sauce and Ice cream	740.00
554	1/180	CLASSIC TIRAMISU with Savoyardi sponge	740.00
164	1/200	STRAWBERRY with whipped cream	900.00
148	1/230	«IL FLOTANT» - delicate soufflé in strawberry veloute flavored with mint	740.00
245	1/320	«NAGE» - cranberry syrup with berries and vanilla Ice cream with Cayen pepper	740.00
269	250/50/50	FRESH BERRIES: strawberry, raspberry, blackberry and blueberry Served with whipped cream and caster sugar	1980.00
642	1/280	CARPACCIO OF FRESH PINEAPPLE with spicy sauce	740.00
180	1/250	FRUIT SALAD	740.00