



HOTEL NATIONAL
A LUXURY COLLECTION HOTEL

Moscow

SUGGESTION OF EXECUTIVE CHEF ANDRE MARTIN

kcal	grams	COLD APPETIZER	rubles
301	155	Tartar of red tuna fish rich flavored with coriander, ginger and sesame. Garnished with vegetable tempura	890
276	70/30	Carpaccio of beef fillet with foie gras accompanied with rucola salad leaves, Parmesan shaves and marinated pepper sauce	860
SOUP			
175	285	Gazpacho soup and millefeuille of crab, tomato and apple	720
733	250/114/60	Bouillabaisse soup with seafood and french saffron. Served with toasts and Roïellie sauce	2100
MAIN COURSE			
446	75/100/30	Bilbao-style codfish with potato and wasabi puree	1160
449	90/150/20	Roasted fillet of australian veal and baked aubergine, ceps and meat sauce	1640
DESSERTS			
603	230	Crème brullee with fresh berries and hot Chateauneuf-du-Pape wine sauce	740
426	200	Sweet cuban cigars stuffed with orange soufflé	740

TRADITIONAL DISHES OF THE NATIONAL

kcal	grams	COLD APPETIZER	rubles
419 360	50/155 25/155	Beluga Caviar with blinis, lemon and sour cream	19800 11800
405 352	50/155 25/155	Sturgeon Caviar with blinis, lemon and sour cream	14400 8600
426	50/155	Salmon Caviar with blinis, lemon and sour cream	1600
221	100/20/45	Delicious fish cold appetizer: hot smoked sturgeon, smoked eel, marinated salmon and trout with horseradish, olives and lemon	950
177	75/20/35	Cold cuts: Baked pork stuffed with vegetables, roast beef and chicken balottine, smoked duck breast, garnished with horseradish sauce and vegetables	780
390	200	Traditional Olivier salad with fried quail fillet, ham, calf's tongue, crab meat, crayfish, vegetables and mayonnaise	990
135	250	Russian raznosol of marinated vegetables and ceps	860
SOUPS			
546	350/1pc./40	Moskovsky Borsch Served with sour cream and curd pie	610
323	350/40	Boyar's Shchi Cabbage soup with boiled beef and mushrooms baked in a pot	610
260	350	Solianka Spicy fish soup with salmon, sturgeon, pickled cucumbers and lemon	980

TRADITIONAL DISHES OF THE NATIONAL

kcal	grams	MAIN COURSES	rubles
627	300	Sturgeon gratinated with mushrooms, onion, egg, sour cream sauce, cheese and potato	1520
807	250/50	Siberian Pelmeny. Dough envelops filled with minced pork, beef and lamb. Served with sour cream	720
966 868 810	180/265	Beef Stroganoff with garnish of your choise: -roasted potatoes -mashed potatoes -boiled buckwheat	1280
1042 125/150/130		Beef steak "National" Succulent roasted beef fillet stuffed with mushrooms. Served with fried potatoes and red wine sauce	1440
537	100/7/180	Chicken Kiev Cutlet garnished with pear boiled in red wine, melon and marakuja sauce	1260
DESSERT			
474	220	Crepe stuffed with strawberry cream on vanilla sauce	740

COLD STARTERS

kcal	grams		rubles
241	125/15	Tartare of avocado and tomatoes with fried scallops	810
332	230	Fillet of herring with tomatoes concasse, zucchini, onion and thyme	680
291	200	Salad made of crab meat, soya beans sprouts and avocado with green salad and California rolls	980
195	130	Sauteed tiger shrimps with rucola, cherry tomatoes, Parmesan and Belgian dressing	890
353	115	Terrine of foie gras marinated with white wine and cognac, accompanied by the vegetable pate	1020
<u>337</u> 442	150	Caesar salad with fried tiger shrimps or fried chicken fillet	920
265	110/20	Veal and tomatoes tartare with sesame and dill	840
457	200	Mozzarella di Bufalo and tomatoes with Pesto sauce	990
179	150	Greek salad with Feta cheese and olives	610
102 81 76 134	160 70/15	Fresh vegetable salad or Mixed green salad leaves with dressings of your choice: french, balsamic or olive oil	610
1038 1033 940 1018 929 1053	100/385	Plate of delicious cheeses of your choice: Brie de Mo, Tete de Moine, Crotin de Chavignol, Roquefort, Gruyere, Mozzarella di Bufalo. Served with peach jam, honey, grapes, melon and assorted dried fruits	1220

HOT STARTERS

kcal	grams		rubles
641	100/130	Sauteed delicate scallops with fresh truffles. Served with celery puree and shallot sauce	1960
607	70/20/80	Sauteed foie gras escalopes with ceps and caramel-orange sauce	1710
304	150	Ravioli with foie gras, mushroom sauce and truffles	980
283	235	Ravioli with seafood and mushroom sauce	860
1003	50/10/200	Penne with salmon and red caviar	960
476	270/30	Tagliatelle with vegetables and Parmesan cheese	720

SOUPS

545 60/60/80/85		Charming Trio of soups on the one plate: Pumpkin cream soup with foie gras, Ceps and potato soup and Lentil cream soup with truffle and poached quail egg	850
522	240	French onion soup with bacon	610
205	240	Home made chicken noodle soup	610

FISH AND SEAFOOD DISHES

857	170/170	Salmon steak gratinated with shitakie mushrooms. Served with Thai style zucchini	1240
460	100/30/120	Sea bass fillet baked with crab meat and poached quail egg on steamed vegetables with Bercy sauce	1690
418	80/105/20	Tuna fried with spices. Served with vegetable confit and Catalonia sauce	1340
343	100/100/30	«Sandre glace a la mozzarella» Pike-perch fillet baked with cheese, sauteed vegetables and Maitre d'hotel sauce	980

kcal	grams		rubles
779	80/170/50	Fillet of sole fried in breading. Served with composition of crayfish and spinach with pistachio	1180
544	80/95/30	Turbot and baby zucchini blossom stuffed with Parmesan and champignon. Served with asparagus and spinach	1220
722	105/130/50	Duo of pike-perch fillet baked with cheese and fillet of sole fried in breading	1240
705	156/80/25	Assorted fish and seafood: fried fillet of dorado, sea bass, scallops and tiger shrimps with fried mushrooms, tomatoes and Catalonia sauce	1420

MEAT AND POULTRY DISHES

459	80/145/10	«Ris de Veau» Delicate calf's gland with fried mushrooms and carrot mousseline	49.-	1280
1098 240/175/30		Australian T-bone steak with fried potatoes, mushrooms and shallot confit sauce		1900
700	100/25/80	Roasted pork tenderloin with topinambour, oyster mushrooms and oyster sauce		1190
716	140/100/10	Rack of lamb stuffed with meat quenelle, savoy cabbage Served with ceps, early potato and red wine sauce		1720
453	100/200/50	Roast venison with original vegetable risotto and cherry sauce		1680
918	125/100/30	Duck leg confit with pieces of fruits and orange-caramel sauce		1360

TEA COLLECTION

ml		rubles
	BLACK TEA	
350	Ceylon	400
350	Assam Indian Tea	400
350	Darjeeling Indian Tea	400
350	Earl Grey	400
350	Tea with thyme	400
350	Tea with smoked fruits flavor	400
	GREEN TEA	
350	Chinese Teghuhaneen	400
350	Jasmine Pearl	400
350	Flower of Youth	520
350	Chrysanthemum Pike	600
350	Ginseng Oolong	600
350	Milk flavored Oolong	680
350	Japanese Macha (tonic tea)	880
	FRUITS AND HERBS INFUSION	
350	Bouton`s de Rose	520
350	Fiery Cherry Cherry, hips, hibiscus, almond	400
350	Wild Berries and Fruits	400
350	Blackcurrant Leaf	400
350	Moroccan Mint	400
350	Camomile	400
350	Linden Blossom	400

All teas are preparing with pure mineral water

DESSERTS

kcal	grams		rubles
269	250/50	Assorted fresh berries: strawberry, blueberry, raspberry and blackberry. Served with whipped cream and caster sugar	1980
770	230	“Montblanc” Chestnut cream on an almond merengue and chestnut ice cream	740
554	180	Classic tiramisu with Savoyardi sponge	740
312	225	Assorted Ice Cream and Sorbets with fresh fruits and honey chips. Served two scoops of your choice Ice Cream: vanilla, strawberry, pistachio, mango, chocolate, caramel, walnut, coffee, mint-chocolate. Sorbets: lichi, passion fruit, lemon, orange, wild berry, red currant, pear, apple	740
689	210	“Opera” chocolate cake with coffee ice cream	740
458	170	Blueberry parfait with white wine mousse, dark chocolate, accompanied by fresh blueberries and vanilla sauce	740
576	260	Orange and quark cheese mousse with vanilla ice cream and caramelized berries	740

DESSERT

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603	230	Crème brullee with fresh berries and hot Chateauneuf-du-Pape wine sauce	740
426	200	Sweet cuban cigars stuffed with orange soufflé	740
541	250	“Strawberry glade” Strawberry mousse with vanilla ice cream and fresh strawberries	740
474	220	Crepe stuffed with strawberry cream on vanilla sauce	740

Prices are in Rubles and inclusive 18% VAT

