

SUGGESTION OF EXECUTIVE CHEF ANDRE MARTIN

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
COLD APPETIZERS			
274	80/140	Langoustine fried with sesame and fruits	1620
528	85/155/15	Tiger shrimps with tartare of Mozzarella, avocado, tomato and french dressing	1290
248	40/140	Millefeuille of marinated vegetables, leaf salad, Parmesan cheese and Bresaola	790
HOT APPETIZERS			
278	70/70	Composition of scallops with truffle, green salad and potatoes flavoured with beet-root sauce	1580
MAIN COURSES			
554	100/180/30	Duo of tuna steaks with poached vegetables and artichokes puree	1480
826	180/165/35	Lamb fillet, vegetable maki sushi and asparagus, served with Juan sauce	1840
DESSERTS			
571	235	Apple jelly with apple sorbet and fruits	740
620	180	"Tea ceremony" Delicate dessert of Mascarpone cheese accompanied by japanese macha tea and dark chocolate	740

TRADITIONAL DISHES OF THE NATIONAL

<i>kcal</i>	<i>grams</i>	COLD APPETIZERS	<i>rubles</i>
419	50/155	Beluga Caviar	19800
360	25/155	with blinis and sour cream	11800
405	50/155	Sturgeon Caviar	14400
352	25/155	with blinis and sour cream	8600
426	50/155	Salmon Caviar	1600
		with blinis and sour cream	
221	100/20/45	Delicious fish cold appetizer: hot smoked sturgeon, smoked eel, marinated salmon and trout with horseradish sauce, 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 with sour cream and curd pie	610
323	350/50	Traditional Okroshka Cold soup of meat, vegetables and Kvass bread beverage. Served with sour cream	610
260	350	Solianka Fish soup with salmon, sturgeon, pickled cucumber and lemon	980

TRADITIONAL DISHES OF THE NATIONAL

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
MAIN COURSES			
627	300	Sturgeon gratinated with mushrooms, onion, egg, sour cream sauce, cheese and potato	1520
807	250/50	Siberian style 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
823	175/50/220	Roasted lamb chops with garlic croustade, served with mustard sauce and vegetables	1620
744	250/75/150	Chicken-tabaka Grilled chicken, marinated vegetables and spicy sauce	1380
844	150/7/300	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

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
241	125/15	Tartare of avocado and tomatoes with fried scallops	810
276	70/30	Carpaccio of beef fillet with foie gras accompanied by rucola salad leaves, Parmesan shaves and marinated pepper sauce	860
301	155	Tartar of red tuna fish rich flavored with coriander, ginger and sesame. Garnished with vegetable tempura	890
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
337 442	210	Caesar salad with fried tiger shrimps or fried chicken fillet	920
457	200	Mozzarella di Bufala 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 Bufala. Served with peach jam, honey, grapes, melon and assorted dried fruits	1220

HOT STARTERS

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
641	100/130	Sauteed delicate scallops with fresh truffles. Served with celery puree and shallot sauce	1960
406	170	Scallops soufflé with sturgeon caviar	1710
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
1461	70/10/300	Penne with salmon and red caviar	960
918	350	Seafood spaghetti with cream sauce	920
612	350	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
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 Roiellie sauce	2100
205	240	Chicken noodle soup	610

FISH AND SEAFOOD DISHES

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
857	170/170	Salmon steak gratinated with shitakie mushrooms. Served with Thai style zucchcini	1240
361	100/205	Grilled chilian sea bass with vegetables, pumpkin sauce and spinach sauce	1420
721	90/265/15	Turbot fillet with asparagus mousse, seafood and Vierge sauce	1990
528	90/155/60	Fillet of dory with poached vegetables, asparagus and crayfish sauce	1860
497	120/30/120	Sea bass fillet baked with crab meat and poached quail egg on steamed vegetables with white wine sauce	1690
446	75/110/30	Bilbao-style codfish with potato and wasabi puree	1160
343	100/100/30	«Sandre glace a la mozzarella» Pike-perch fillet baked with cheese, sauteed vegetables and Maitre d'hotel sauce	980
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	1420

MEAT AND POULTRY DISHES

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
459	80/145/10	«Ris de Veau» Delicate Calf's gland with fried mushrooms and carrot mousseline	1280
497	110/195/25	Veal fillet with celery, champignon and meat sauce	1570
1098	240/175/30	T-bone steak with fried potatoes, mushrooms and shallot confit sauce	1900
449	90/150/20	Roasted fillet of australian veal with baked aubergine and ceps	1640
700	100/25/80	Roasted pork tenderloin with topinambour, oyster mushrooms and oyster sauce	1190
870	305/110/40	Lamb's trotter baked with herbs and honey, served with vegetables and red wine sauce	1630
918	125/100/30	Duck leg confit with pieces of fruits and orange-caramel sauce	1360

DESSERTS

<i>kcal</i>	<i>grams</i>		<i>rubles</i>
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 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 <i>Ice Cream: vanilla, strawberry, pistachio, mango, chocolate, caramel, walnut, coffee, mint-chocolate, creme-brullee</i> <i>Sorbets: litchi, passion fruit, lemon, orange, wild berry, raspberry, black currant, pear, apple</i>	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
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
571	235	Apple jelly with apple sorbet and fruits	740
620	180	"Tea ceremony" Delicate dessert of Mascarpone cheese accompanied by japanese macha tea and dark chocolate	740