

APERITIF

Potato mini pancakes <i>lightly-salt Karelian trout, salmon caviar 50 g</i>	155.-
Back of salted herring <i>with onions and dill on toasted potato bread 75 g</i>	135.-
Prawns fried in spices <i>sauce from smoked eel 40/20 g</i>	275.-
Goose's jelly <i>creamy horseradish and wet cowberries 90/30 g</i>	150.-
Chicken liver pate with crushed pistachios <i>and "jam" from port and onion 45 g</i>	140.-
Fried Borodino bread <i>with twisted lard and pike caviar 60 g</i>	150.-
Dried brisket of Aberdinsky bull-calf <i>olives and dried tomatoes 30/30 g</i>	155.-
"Jamon" from the duck <i>sweet chili from mango and sea-buckthorn 30/10 g</i>	130.-
Dried lamb in spicy <i>with johnjoli 30/10 g</i>	165.-
Gorgonzola <i>with marinated fruits 40/50 g</i>	185.-
Set of snacks for vodka <i>Salted salo / Vinaigrette with herring / "broken" cucumber / beef tongue / Borodino bread / salted mushrooms / goose's jelly 475 g</i>	595.-
Snacks for wine <i>Gorgonzola cheese / "Jamon" from duck / Olives and dried tomatoes Duck Pate / Cheese "Parmesan" 290 g</i>	595.-

STARTERS

Tartar from Karelian trout <i>on crispy rice chips 90 g</i>	295.-
Carpaccio of muksun <i>with pine nuts and "tears" of citrus 110 g</i>	290.-
Smoked eel <i>with avocado cream, on seaweed chips 95 g</i>	310.-
Duck pie <i>on parmesan chips 90 g</i>	225.-
Beef tartar <i>with cask cucumbers, egg "poached" and potato bread 85/40/40 g</i>	295.-
Pate from wild boar <i>with brioche, marinated apples and pears 110/50/80 g</i>	295.-
Roast beef from local beef with Asian dressing <i>spicy "broken" cucumber 180 g</i>	275.-
"Ripening" red cabbage with caraway seeds 100 g	65.-
Lightly-salted cucumber with mint 100 g	65.-
Salted local mushrooms with onions 90/10 g <i>(red or white mushrooms)</i>	265.-

SALADS

Karelian trout <i>under the "frost coat" 175 g</i>	305 .-
Salad with mussels, mushrooms confit <i>and cream of smoked eel 220 g</i>	365 .-
Green salad with tuna <i>pesto from Bulgarian pepper and poached egg 230 g</i>	460 .-
Olivier with poultry <i>and different caviar 210 g</i>	305 .-
Salad with a stewed roast beef <i>and truffle mayonnaise 165 g</i>	365 .-
Salad with pastrami from beef tongue <i>fresh vegetables, flatbread and yogurt 175 g</i>	330 .-
Roasted beef brisket with light salad <i>and "snow" from sour cream and horseradish 170 g</i>	330 .-
Local Stracciatella cheese <i>with spicy eggplants, tomatoes and nut sauce 235 g</i>	395 .-

FIRST MEAL

Ear from Karelian trout <i>with pike pies 300 g</i>	350 .-
Okroshka with meat on local kvass <i>with sour cream 280/50 g</i>	195 .-
Borsch with smoked ribs <i>sour cream and pampushkas 330 g</i>	235 .-
Cream-soup from sorrel and spinach <i>with chicken and lemon jelly 300 g</i>	320 .-
Solyanka <i>with kidney and johnjoli 300 g</i>	335 .-

DISHES FROM DOUGH

Dumplings from Karelian trout and cod <i>"Carbonara" from squid 180/60 g</i>	335 .-
Beef dumplings <i>sauce "White mushrooms", parsley 220/60 g</i>	365 .-
Vareniki with Stracciatella cheese <i>sauce from fried tomatoes, suluguni 180/80 g</i>	365 .-

CUTLETS

Pike cutlets <i>spinach, stewed in cream with parsley and Parmesan 120/110 g</i>	365 .-
Crab cutlets <i>zucchini, baked on charcoal, cancer sauce 80/60/40 g</i>	895 .-
Cutlets from turkey, sauce "FoieGra" <i>fried asparagus and mashed potatoes 105/40/100 g</i>	410 .-
"Pozharsky" cutlet from Milk Calf and poultry <i>potatoes stewed with herbs in cream 140/120 g</i>	375 .-

PORRIDGE

Risotto or Orzotto with shrimps and Far Eastern squid <i>sauce of bell pepper 280 g</i>	525 .-
Duck baked on charcoal <i>buckwheat porridge with porcini mushrooms and "Parmesan" 120/120 g</i>	540 .-
Glazed beef cheeks <i>fried suluguni and barley porridge with celery in a meat "juice" 100/50/120 g</i>	485 .-

SECOND MEAL

Sauté from mussels, squid and zander <i>toasted potato bread 350/40 g</i>	585 .-
Cod with mousse from rapans <i>potatoes with olive top olives 105/45/120 g</i>	580 .-
Karelian trout with Basmati rice <i>cream from baked carrots and Bree cheese, sauce from crayfish 110/110/30/40 g</i>	660 .-
Roll from a chicken leg with "Chatny" from prunes <i>roasted bulgur and pickled fruit 160/100 g</i>	485 .-
Leg of a rabbit "po-derevensky" <i>a false risotto from zucchini 120/120 g</i>	595 .-
Flesh of the milk calf <i>champignons and fried dumplings of brisket and baked potatoes 120/30/80 g</i>	645 .-
Pig neck Confit <i>puree from potatoes and Bree cheese, sauce from cucumber 120/120/35 g</i>	485 .-
Beef tongue in a coniferous test <i>mashed potatoes, white mushroom sauce 120/150/50 g</i>	660 .-
Stewed side lamb with johnjoli <i>puree from chick peas, crispy bell pepper 200/160/20 g</i>	655 .-
Beef tenderloin in hot sauce from port wine <i>fried green beans and asparagus 160/130 g</i>	895 .-

VEGETABLES FROM A WOOD STOVE

Asparagus, with garlic butter and parsley <i>egg "poached" 75/50 g</i>	195 .-
Tomatoes <i>with herbs and suluguni 120 g</i>	145 .-
Potatoes <i>with rosemary and parsley 100 g</i>	95 .-
Zucchini <i>with green onions 75 g</i>	95 .-
Champignons <i>with parsley and parmesan 75 g</i>	155 .-

DESSERT

Warm Chocolate Brownie <i>with cherry plum and vanilla cream 80/50/20 g</i>	235 .-
Panna Cotta from sorrel <i>sorbet from coconut and sorrel, strawberry 70 / 50g</i>	295 .-
Tart from caramel apples <i>with cream-pastille and a ice-cream with cinnamon 100/30/50 g</i>	195 .-
Mango cheesecake with pineapple sorbet <i>and vanilla cream 110/40/40 g</i>	260 .-
Cream of local ricotta with vanilla and honey crumb <i>under the icy dome of coconut 200 g</i>	285 .-
Panna cotta from passion fruit <i>cream from dried bananas and honey crumb 100/20/20 g</i>	215 .-
Homemade pie from cowberries and pine nuts <i>with sour cream ice cream 120/70 g</i>	240 .-
Ice cream from sour cream <i>with dried cranberries and marshmallow 75 g</i>	80 .-
Ice cream from Borodino bread <i>and bitter chocolate 75 g</i>	80 .-
Ice-cherry ice cream <i>with sour cream 75 g</i>	80 .-
Sorbet from pineapple 75 g	105.-
Sorbet from Lime 75 g	105 .-
Jam from pine cones 100 g	250.-

VITAMIN TEA:

Healing Herbs 700 ml <i>chamomile, peppermint, willow tea, black currant leaves</i>	155.-
Ivan-Chay (Vyatka collection) 700 ml <i>Ivan-tea is the name of traditionally Russian tea, which was liked to drink throughout Eurasia and beyond</i>	155.-
Sea-buckthorn 600 ml	195.-
Taiga tea 600 ml <i>At the base of lingonberry tea and ginger syrup</i>	195.-

TEA

700 ml 150.-

Assam Kiyung

Da Hong Pao

Earl Gray

Lu Yin Luo (Emerald Pearl)

Black tea with thyme

Milk Oolong

Tie Guan Yin

Shu Puer

Hua Lun Zhu (jasmine pearl of the dragon)

Moroccan mint

COFFEE

Latte "Melon – vanilla" 220 ml	175.-
<i>Latte with melon puree and vanilla powder, decorated with airy rice and fried marshmallow</i>	
Lavender Cappuccino 260 ml	155.-
<i>The most delicate combination of coffee, thick milk foam, lavender flowers and Madagascar vanilla</i>	
Espresso 30/60 ml	85/110.-
Lungo 50 ml	85.-
Americano 100/200 ml	85/110.-
"Flat white" 150 ml	150.-
Cappuccino 150/275 ml	115/175.-
Latte 220 ml	140.-
Glace 120 ml	140.-
Cocoa / cocoa with marshmallow 275 ml	80.-/ 125.-

FRESH JUICES:

Orange juice 100 g	58.-
Grapefruit juice 100 g	80.-
Green apple juice 100 g	55.-
Carrot juice / with cream 100 g	34.-

MORSE, JUICE AND WATER:

Morse from cowberry 1l	250.-
Juice, nectar 1l	215.-
Pepsi-cola 0,25 l	140.-
7up 0,25 l	130.-
Borjomi 0,5 l	200.-
Evervess Tonic 0,25 l	120.-
Perrier 0,33/0,75 l	189/295.-
Evian 0,33 l	235.-
"Baikal" Pearl natural without gas 0,53 /0,25 l	200/145.-
"Baikal" Reserve mineral with gas 0,53 /0,25 l	200/145.-
Water canteen without gas 1l	50.-
Water canteen with gas 1l	90.-

LEMONADES:

Tropical lemonade (per company, served in a decanter) 700 ml	290.-
Passion fruit strawberry 350 ml	170.-

APERITIVES:	50 ml
Jägermeister <i>Germany</i>	230.-
Becherovka <i>Czech Republic</i>	229.-
Campari <i>Italy</i>	210.-
Gancia Bianco / Rosso / Extra Dry <i>Italy</i>	98.-
VODKA, POLUGAR, MOONSHINE:	50 ml
Polugar No. 1 (<i>rye and wheat</i>) <i>Poland</i>	410.-
Tsarskoye Selo <i>Russia</i>	300.-
Beluga Noble <i>Russia</i>	218.-
Finland <i>Finland</i>	185.-
Finland Cranberry <i>Finland</i>	205.-
Absolute <i>Sweden</i>	180.-
Russian standard Original <i>Russia</i>	125.-
Parliament <i>Russia</i>	79.-
Vyatka Gubernia <i>Russia</i>	70.-
Rustic moonshine (<i>rye</i>) <i>Lithuania</i>	189.-
RUM:	50 ml
Zacapa 23 years old <i>Guatemala</i>	900.-
Havana Anejo Especial <i>Cuba</i>	230.-
Captain Morgan Black Spicy <i>Jamaica</i>	315.-
Captain Morgan Golden Spicy <i>Jamaica</i>	200.-
LIQUOR:	50 ml
Baileys <i>Ireland</i>	215.-
Malibu <i>United Kingdom</i>	175.-
Kahlúa <i>USA</i>	290.-
Cointreau <i>France</i>	270.-
Sambuca <i>Italy</i>	220.-
TEQUILA:	50 ml
Espolon Blanco <i>Mexico</i>	300.-
Espolon Reposado <i>Mexico</i>	320.-
Olmecca Altos fee <i>Mexico</i>	320.-
Olmecca Altos Reposado <i>Mexico</i>	325.-

GIN:	50 ml
Beefeater <i>United Kingdom</i>	275.-
Botanist <i>Scotland</i>	550.-
WHISKEY:	50 ml
Jameson <i>Ireland</i>	285.-
Johnny Walker Red Label <i>Scotland</i>	225.-
Johnny Walker Black Label <i>Scotland</i>	370.-
Jack Daniels <i>USA</i>	299.-
Bullet Frontier <i>USA</i>	400.-
Macallan 12 years <i>Scotland (single malt)</i>	610.-
Chivas Regal 12 years <i>Scotland</i>	425.-
Ballantine's <i>Scotland</i>	250.-
COGNAC AND BRANDY:	50 ml
Remy Martin V.S. <i>France</i>	450.-
Remy Martin V.S.O.P. <i>France</i>	660.-
Remy Martin X.O. <i>France</i>	1750.-
Martell V.S. <i>France</i>	415.-
Martell V.S.O.P. <i>France</i>	600.-
Hennessy V.S.O.P. <i>France</i>	640.-
Ani 6 years <i>Armenia</i>	300.-
Akhtamar 10 years old <i>Armenia</i>	415.-
Louis Leclerc X.O. <i>Russia</i>	198.-
Saint-Remy Authentic X.O. <i>France</i>	350.-
METAXA:	50 ml
Metaxa 5 <i>Greece</i>	245.-
Metaxa 12 <i>Greece</i>	465.-
PORT WINE:	50 ml
Tawny Barros <i>Portugal</i>	215.-

TINCTURE:

	50 ml	0,5 l
On baked apples	95.-	950.-
<i>Apples are sour-sweet, in the oven baked, on vodka infused</i>		
Cowberry with rosemary	80.-	800.-
<i>Cowberry with a rosemary scent, vodka infused</i>		
Hrenovuha	85.-	850.-
<i>Roots of horseradish fresh and marinated on vodka infused</i>		
Cherry bourbon	125.-	1250.-
<i>Cherry ripe on bourbon infusion</i>		
Raspberry on the gin	125.-	1250.-
<i>Raspberry flavored on a gin infusion, in the frost seasoned.</i>		

HOMEMADE LIQUOR AND BITTER:

	50 ml	0,5 l
Creamy coconut liquor	125.-	1250.-
<i>Scotch creamy liqueur with coconut puree, chocolate, cream and coffee extract</i>		
Vyatsky bitter	125.-	1250.-
<i>Tincture on the roots, herbs, spices and orange peel.</i>		
Tasting set of tinctures 50/50/50/50 мл		290.-
<i>On baked apples, hrenovuha, raspberries on gin, cowberries.</i>		
Apple set with horseradish and honey 50/50/50 мл		195.-
<i>Served with lightly salted cucumber</i>		
"Vyatsky bitter" – set 50/50/50 мл		295.-
<i>Served with cinnamon on an orange</i>		

COCKTAILS:

"Creamy coconut liquor" 100 мл	300.-
"Toffy on whiskey" 100 мл	295.-
"Manhattan Reserve" 100 мл	300.-
<i>Seasoned in an oak barrel cocktail, served with popcorn</i>	
Aperol Spritz 250 мл	300.-
<i>A light cocktail based on liqueur aperol with the addition of sparkling wine.</i>	

BEER ON TAP:	0,5 l
Spaten bright <i>Germany</i>	340.-
Vyatich Classic bright <i>Russia</i>	105.-
BEER BOTTLES:	0,5 l
Krusovice dark / light <i>Russia</i>	140.-
Franziskaner Hefe-Weisse <i>Germany</i>	380.-
Stella Artois <i>non-alcoholic</i>	225.-
CHAMPAGNE AND SPARKLING WINE:	0,75 l
Louis Roederer Brut Premier / France <i>Brut Premier Louis Roederer Reims</i>	9900.-
Ruggeri, Prosecco Valdobbiadene Giall'Oro DOCG/ Italy <i>Prosecco Superiore Valdobbiadene DOCG Giall'oro Ruggeri & Co/ Veneto</i>	3450.-
Balacava Reserve Brut Rose <i>Crimea, Balacava</i>	1275.-
Abrau-Durso, "Imperial" Brut Vintage <i>Russia</i>	3750.-
Mumm, "Cordon Rouge" Brut AOC / France <i>Mumm, "Cordon Rouge"</i>	8850.-
Gancia, Brut, dry /Italy, Piemonte <i>Gancia, Brut</i>	2175.-
Gancia Asti, sweet / Italy, Piemonte <i>Gancia, Asti DOCG 0,2 л</i> <i>Gancia, Asti DOCG</i>	585.- 2175.-
Gancia, Prosecco Brut DOC / Italy, Piemonte <i>Gancia, Prosecco DOCG 0,2 л</i> <i>Gancia, Prosecco DOCG</i>	585.- 2175.-
Abrau-Durso <i>white medium-sweet, medium-dry, brut / Russia</i>	885.-
Lambrusco Emilia, medium-sweet / Italy <i>Lambrusco Emilia</i>	885.-

WINE:

WHITE:

0,375 l

Sancerre Blanc Les Baronnes, dry / France

Sancerre AOC Les Baronnes Henri Bourgeois, Vallee de la Loire 2016

3000.-

Pinot Grigio "Mongris", dry/ Italy

Pinot Grigio Mongris Collio DOC Marco Felluga, Friuli-Venezia-Giulia 2016

2 400.-

RED:

0,375 l

Il Grigio Chianti Classico Riserva, dry / Italy

Chianti Classico Riserva DOCG IL Grigio Agricola San Felice, Toscana 2013

2 800.-

La Montesa, dry / Spain

La Montesa Rioja DOCa Bodegas Palacios Remondo 2014

2 400.-

WHITE/ FRANCE:

0,75 l

Sancerre Blanc Les Baronnes, dry

Sancerre AOC Les Baronnes Henri Bourgeois Vallee de la Loire 2016

5 520.-

Trimbach, Riesling, dry

Riesling Alsace AOC Trimbach Alsace 2014

4 470.-

Chablis Bourgogne, dry

Chablis AOC Jean-Marc Brocard Bourgogne 2015

4 470.-

"Chevalier d'Anthelme" Blanc, dry

Cotes du Rhone Chevalier d'Anthelme Cellier des Chartreux 2016

2 280.-

Chassagne – Montrachet 1er Cru "Morgeot". Reine Pedauque. Saint Vincent, dry

Chassagne – Montrachet 1er Cru "Morgeot". Saint Vincent 2006

9 630.-

J.P.Chenet, Medium Sweet, medium-sweet

J. P. Chenet, "Medium Sweet" Blanc

1 620.-

WHITE/ ITALY:	0,15 l	0,75 l
"Lafoa", Alto Adige Sauvignon DOC, dry Lafoa Sauvignon DOC Colterenzio/Trentino-Alto Adige 2016		7 920.-
"Furore" Bianco, dry Furore Bianco Marisa Cuomo DOC Campapia 2016		6 870.-
Greco di Tufo, dry Greco di Tufo DOCG Feudi di San Gregorio , Campania 2016		4 170.-
Soave Classico, medium-dry Soave Classico DOC Domini Veneti Veneto 2016		2 670.-
Albizzia, medium-dry Albizzia Toscana IGT Marchesi de' Frescobaldi 2016		2 850.-
"Montecelli" Soave, dry Botter, "Montecelli" Soave DOC 2016	288.-	1 440.-
Pinot Grigio Italo Cescon, dry Italo Cescon, Pinot Grigio 2016	516.-	2 580.-
Custoza "Solaris", dry Tenuta Valleselle, "Solaris" Custoza 2016		2 580.-
WHITE/ ANOTHER COUNTRIES:	0,15 l	0,75 l
Gruner Veltliner Alte Reben, dry / Austria Gruner Veltliner Alte Reben Kremstal Weingut Nigl 2016		5 520.-
Urban Riesling, medium-dry / Germany Urban Riesling Nik Weis, Mosel 2016	456.-	2 280.-
Chardonnay Sundial, medium-dry / USA Fetzer Chardonnay Sundial 2015		1 950.-
Viognier Finca La Linda Luigi, dry / Argentina Viognier Finca La Linda Luigi Bosca 2016		1 950.-
Raevskoe Chardonnay 2015, dry / Russia		1 920.-
Baluarte Muscat, medium-dry/ Spain Baluarte Muscat Bodegas Chivite Navarra 2016		1950.-
Tsinandali 2016, dry / Georgia		1680.-
Pupilla Sauvignon Blanc, dry / Chile Pupilla Sauvignon Blanc 2016	264.-	1 320.-
Brancott Estate, Marlborough Sauvignon Blanc, dry / New Zealand Brancott Estate, Marlborough Sauvignon Blanc 2016	432.-	2160.-
Marques de Fuego, dry , medium-sweet / Spain "Marques de Fuego"	186.-	930.-

*Данная продукция является рекламным материалом. Подробная информация по меню представлена в уголке потребителя.

RED/ FRANCE:	0,15 l	0,75 l
Nuits-Saint-Georges, dry Nuits-Saint-Georges AOC Domaine Henri Gouges 2014		12 720.-
Chateau Fonroque, dry Chateau Fonroque Saint-Emilion AOC Grand Cru 2004		6 870.-
Les Picasses, dry Les Picasses (Chinon) Domaine Olga Raffaul 2007 Vallee de la Loire		5 520.-
Bourgogne AOC Pinot Noir La Vignee, dry Bourgogne AOC Pinot Noir La Vignee Bouchard Pere &Fils 2014		3 870.-
Clos de Vougeot Grand Cru "Saint-Vincent", dry Reine Pedauque, "Saint-Vincent" Clos de Vougeot Grand Cru AOC 2004		19 620.-
J. P. Chenet, "Medium Sweet", medium-sweet J. P. Chenet, "Medium Sweet" Rouge		1 620.-
RED/ ITALY:	0,15 l	0,75 l
Taurasi, dry Taurasi DOCG Feudi di San Gregorio Campania 2012		6 180.-
Le Difese, dry Le Difese IGT Tenuta San Guido Toscana 2015		4 770.-
Vino Nobile di Montepulciano, dry Vino Nobile di Montepulciano DOCG Fattoriadel Cerro/Toscana 2013		4 230.-
Castiglioni Chianti, dry Castiglioni Chianti DOCG Marchesi de' Frescobaldi /Toscana 2015		2 730.-
Valpolicella Classico, medium-dry Valpolicella Classico Superiore DOC Domini Veneti/Veneto 2015		2 670.-
"Bruni" Montepulciano, dry "Bruni" Montepulciano d'Abruzzo DOC 2016	240.-	1 200.-
Tenuta Valleselle, "Ripa Magna", Corvina della Provincia di Verona IGP, dry Ripa Magna Corvina "Valleselle"	540.-	2 700.-
Merlot Italo Cescon, dry Italo Cescon, Merlot	516.-	2 580.-
Coli, Chianti, dry Coli, Chianti	348.-	1 740.-

RED/ ANOTHER COUNTRIES:	0,15 l	0,75 l
Malbec, dry/ Argentina Malbec Achaval Ferrer, Mendoza 2016		5 520.-
Koonunga Hill Shiraz Cabernet, dry / Australia Penfolds Koonunga Hill Shiraz Cabernet 2015		3 870.-
La Capra Pinotage, dry / South Africa La Capra Pinotage Paarl Fairview		2 280.-
Raevskoe Renaissance 2014, dry/ Russia		2 220.-
Fetzer Zinfandel Valley Oaks, medium-dry / USA Fetzer Zinfandel Valley Oaks California		2 220.-
Marques de Riscal Reserva, dry/ Spain Marques de Riscal Reserva DOC, Rioja 2013		4 620.-
Campo Viejo Tempranillo, dry / Spain Campo Viejo Tempranillo, Rioja DOC	360.-	1 920.-
Pupilla Carmenere, dry / Chile Pupilla Carmenere 2016	270.-	1 350.-
Kindzmarauli, medium-sweet / Georgia	396.-	1 980.-
Mukuzani, dry / Georgia	396.-	1 980.-
Khvanchkara, medium-sweet / Georgia		3 360.-
"Marquesde Fuego", dry, medium-sweet / Spain "Marquesde Fuego"	186.-	930.-
HOMEMADE WINE:	0,15 l	0,70 l
Melon-gooseberry pink medium-sweet	165.-	770.-
Currant red medium-sweet	165.-	770.-
Chokeberry dry red dry	165.-	770.-