

Boiled elk with onions <i>grilled avocado 190 g</i>	345.-
Boar Pate <i>with mushrooms and rosemary jam 120/50/80g</i>	325.-
Baked beetroot salad <i>with dried venison and local ricotta 185g</i>	320.-
"Green" soup with elk <i>egg lined 300g</i>	255.-
Cutlets from wild meat <i>with mashed potatoes 120/50/180g</i>	465.-
Venison Dumplings <i>with stewed butter, jonjoli and pickled lingonberries 180/100g</i>	320.-
Elk stew <i>with chicken giblets and basmati rice 220/100g</i>	445.-
Baba with "cranberries from the frost" <i>and cream of boiled condensed milk 130g</i>	225.-

APERITIVES

Potato mini pancakes <i>lightly-salt Karelian trout, salmon caviar 50 g</i>	165.-
Back of salted herring <i>with onions and dill on toasted potato bread 75 g</i>	150.-
Prawns fried in spices <i>sauce from smoked eel 40/20 g</i>	295.-
Jelly from Calf <i>creamy horseradish and wet cowberry 90/30 g</i>	165.-
Chicken liver pate with crushed pistachios <i>and "jam" from port and onion 45 g</i>	155.-
Fried Borodino bread <i>with twisted lard and pike caviar 60 g</i>	160.-
Dried brisket of Aberdinsky bull-calf <i>olives and dried tomatoes 30/30 g</i>	170.-
"Jamon" from the duck <i>sweet chili from mango and sea-buckthorn 30/10 g</i>	175.-
Dried lamb in spicy <i>with johnjoli 30/10 g</i>	175.-
Local Camembert <i>raisins with honey and brandy 40/50 g</i>	195.-
Set of snacks for vodka <i>Salted salo / Vinaigrette with herring / "broken" cucumber / beef tongue / Borodino bread / salted mushrooms / Jelly from Calf 475 g</i>	645.-
Snacks for wine <i>Camembert cheese / Dried brisket of Aberdinsky bull-calf / Olives and dried tomatoes Duck Pate / Cheese "Parmesan" 290 g</i>	645.-

STARTERS

Spicy "broken cucumber" with cilantro <i>and cashew nuts 150/15 z</i>	150.-
Tuna carpaccio <i>and "tears" of citrus 130 g</i>	295.-
Tartar from Karelian trout <i>on crispy rice chips 90 g</i>	310.-
Smoked eel <i>with avocado cream, on seaweed chips 95 g</i>	320.-
Duck pie <i>on parmesan chips 90 g</i>	245.-
Beef tartar <i>with cask cucumbers, egg "poached" and potato bread 110/40/40 g</i>	330.-
Cheesecake from Karelian trout <i>with cremetto cheese on Borodino bread 95/10 z</i>	195.-
Tartar from Karelian trout <i>on crispy rice chips 90 g</i>	310.-
Black Sea rapans fried with onion <i>on mashed potatoes 80/90 z</i>	255.-
Sicilian olives 100 z	180.-
Wet lingonberry 100 z	115.-
"Ripening" red cabbage with caraway seeds 100 g	70.-
Salted local mushrooms with onions 90/10 g <i>(red mushrooms)</i>	275.-

SALADS

Karelian trout <i>under the "frost coat" 175 g</i>	320 .-
Baked zucchini, fresh spinach <i>cremetto cheese, and fillet of Dorado on charcoal 200 g</i>	460.-
Green salad with tuna <i>pesto from Bulgarian pepper and poached egg 230 g</i>	475 .-
Olivier with poultry <i>With jelly from Calf and different caviar 210 g</i>	320 .-
Salad with pastrami from beef tongue <i>fresh vegetables, flatbread and yogurt 175 g</i>	345 .-
Roasted beef brisket with light salad <i>and "snow" from sour cream and horseradish 170 g</i>	345 .-
Local Stracciatella cheese <i>grilled spinach, persimmon and avocado 235 g</i>	475 .-

FIRST MEAL

Pumpkin cream soup <i>Local Stracatella, smoked pork belly</i>	295.-
Ear from Karelian trout <i>with pike pies 300 g</i>	375 .-
Borsch with smoked ribs <i>sour cream and pampushkas 330 g</i>	250 .-
Solyanka <i>with kidney and johnjoli 300 g</i>	355 .-

DISHES FROM DOUGH

Dumplings from Karelian trout and cod <i>"Carbonara" from squid 180/60 g</i>	355 .-
Beef dumplings <i>sauce "White mushrooms", parsley 220/60 g</i>	375 .-
Dumplings with Kamchatka crab <i>fried tomato sauce 180/80 g</i>	475.-

CUTLETS

Pike cutlets <i>spinach, stewed in cream with parsley and Parmesan 120/110 g</i>	385 .-
Cutlets from turkey <i>morel sauce, mashed potatoes 105/40/100 g</i>	435 .-
"Pozharsky" cutlet from Milk Calf and poultry <i>potatoes stewed with herbs in cream 140/120 g</i>	390 .-

PORRIDGE

Risotto or Orzotto with shrimps and Far Eastern squid <i>sauce of bell pepper 280 g</i>	545 .-
Duck baked on charcoal <i>buckwheat porridge with porcini mushrooms and "Parmesan" 120/120 g</i>	570 .-
Glazed beef cheeks <i>fried suluguni and barley porridge with celery in a meat "juice" 100/50/120 g</i>	495 .-

SECOND MEAL

Sauté from mussels, squid and zander <i>toasted potato bread 350/40 g</i>	595.-
Cod with mousse from smoked eel <i>and cauliflower, in a sauce of "Camembert" cheese 110/45/130 g</i>	595.-
Karelian trout with Basmati rice <i>cream from baked carrots and Bree cheese, sauce from crayfish 110/110/30/40 g</i>	595.-
Beef brisket, baked on charcoal <i>black pepper and lingonberry sauce, hazelnut and celery puree 140/100/40g</i>	545.-
Oriental Chicken <i>Cooked with Prune Chutney, Bulgur and Isabella Wine Spaghetti 160/100 g</i>	445.-
Flesh of the milk calf <i>champignons and fried dumplings of brisket and baked potatoes 120/30/80 g</i>	675.-
Pig neck Confit <i>Sauce from smoked gooseberries, mashed potatoes with olive tapenade 140/45/150g</i>	495.-
Beef tongue in a coniferous test <i>mashed potatoes, white mushroom sauce 120/150/50 g</i>	675.-
Stewed side lamb with johnjoli <i>puree from chick peas, crispy bell pepper 200/160/20 g</i>	665.-
"Talyatta" from local beef tenderloin <i>polenta, confit potatoes, light salad 160/130 g</i>	950.-

Steak "Ribeye" PRIME, <i>Aberdeen Angus breed, grain feeding 200 days</i>	2550.-
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VEGETABLES FROM A WOOD STOVE

Champignons <i>with parsley and parmesan cheese 75 g</i>	155.-
Avocado baked on coals <i>garlic oil and sesame 90/5</i>	165.-
Asparagus, with garlic butter and parsley <i>egg "poached" 75/50 g</i>	215.-
Tomatoes <i>with herbs and suluguni 120 g</i>	155.-
Potatoes <i>with rosemary and parsley 100 g</i>	95.-
Zucchini <i>with green onions 75 g</i>	95.-

DESSERT

Warm Chocolate Brownie <i>with cherry plum and vanilla cream 80/50/20 g</i>	245.-
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>	275.-
Cream of local ricotta with vanilla and honey crumb <i>under the icy dome of coconut 200 g</i>	315 .-
Panna cotta from passion fruit <i>cream from dried bananas and honey crumb 100/20/20 g</i>	225.-
Homemade pie from cowberries and pine nuts <i>with sour cream ice cream 120/70 g</i>	255.-
Ice cream from sour cream <i>with dried cranberries and marshmallow 75 g</i>	85 .-
Ice cream from Borodino bread <i>and bitter chocolate 75 g</i>	85 .-
Ice-cherry ice cream <i>with sour cream 75 g</i>	85 .-
Sorbet from pineapple 75 g	110.-
Sorbet from Lime 75 g	110 .-
Jam from pine cones 100 g	250.-

VITAMIN TEA

Healing Herbs 700 ml	160.-
<i>chamomile, peppermint, willow tea, black currant leaves</i>	
Ivan-Chay (Vyatka collection) 700 ml	160.-
<i>Ivan-tea is the name of traditionally Russian tea, which was liked to drink throughout Eurasia and beyond</i>	
Sea-buckthorn 600 ml	200.-
Cowberry 600 ml	200.-
Raspberries 600 ml	200.-

TEA

700 ml 160.-

Assam Kiyung

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	260.-
Pepsi-cola 0,25 l	140.-
7up 0,25 l	130.-
Borjomi 0,5 l	240.-
Evervess Tonic 0,25 l	120.-
Perrier 0,33	220.-
Evian 0,33 l	250.-
"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.-

APERITIVES

Jägermeister <i>Germany</i>		50 ml	230.-
Becherovka <i>Czech Republic</i>			229.-
Campari <i>Italy</i>			225.-
Gancia Bianco / Rosso / Extra Dry <i>Italy</i>			98.-

VODKA, POLUGAR, MOONSHINE

	700 ml	50 ml	
Organic-vodka "Spelta" <i>Russia</i>	5 900.-		410.-
Organic-vodka "Chistyye rosy" <i>Russia</i>			249.-
Polugar No. 1 (<i>rye and wheat</i>) <i>Poland</i>			410.-
Tsarskoye Selo <i>Russia</i>			325.-
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.-
1833 Rzhanoy samogon <i>Russia</i>			125.-

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>			315.-
Cointreau <i>France</i>			270.-
Sambuca <i>Italy</i>			220.-

TEQUILA

		50 ml	
Espolon Blanco <i>Mexico</i>			300.-
Espolon Reposado <i>Mexico</i>			340.-
Olmeca Altos Reposado <i>Mexico</i>			340.-

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.-
Jack Daniels <i>USA</i>	299.-
Bullet Frontier <i>USA</i>	400.-
Macallan 12 years <i>Scotland (single malt)</i>	680.-
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>	675.-
Remy Martin X.O. <i>France</i>	1 850.-
Martell V.S. <i>France</i>	440.-
Martell V.S.O.P. <i>France</i>	675.-
Hennessy V.S.O.P. <i>France</i>	640.-
Ani 6 years <i>Armenia</i>	300.-
Akhtamar 10 years old <i>Armenia</i>	440.-
Saint-Remy Authentic X.O. <i>France</i>	390.-
METAXA	50 ml
Metaxa 5 <i>Greece</i>	245.-
Metaxa 12 <i>Greece</i>	485.-
PORT WINE:	50 ml
Tawny Barros <i>Portugal</i>	215.-

TINCTURE

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

HOMEMADE LIQUOR AND BITTER

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

COCKTAILS

"Toffy on whiskey" 100 мл		295.-
Aperol Spritz 250 мл <i>A light cocktail based on liqueur aperol with the addition of sparkling wine.</i>		300.-

BEER ON TAP	0,33 l	0,5 l
Spaten bright <i>Germany</i>		340.-
Blanche beer wheat <i>Russia</i>		120.-
BEER BOTTLES:		0,5 l
Franziskaner Hefe-Weisse <i>Germany</i>		380.-
Leffe Brune <i>Belgium</i>	300.-	
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>		9 900.-
Ruggeri, Prosecco Valdobbiadene Giall'Oro DOCG/ Italy <i>Prosecco Superiore Valdobbiadene DOCG Giall'oro Ruggeri & Co/ Veneto</i>		3 495.-
Balaclava Reserve Brut Rose <i>Crimea, Balaclava</i>		1 275.-
Abrau-Durso, "Imperial" Brut Vintage <i>Russia</i>		3 900.-
Mumm, "Cordon Rouge" Brut AOC / France <i>Mumm, "Cordon Rouge"</i>		8 850.-
Gancia, Brut, dry /Italy, Piemonte <i>Gancia, Brut</i>		2 175.-
Gancia Asti, sweet / Italy, Piemonte <i>Gancia, Asti DOCG 0,2 л</i> <i>Gancia, Asti DOCG</i>		585.- 2 175.-
Gancia, Prosecco Brut DOC / Italy, Piemonte <i>Gancia, Prosecco DOCG 0,2 л</i> <i>Gancia, Prosecco DOCG</i>		585.- 2 175.-
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.-

RED:

0,75 l

Il Grigio Chianti Classico Riserva, dry / Italy

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

5760.-

WHITE/ FRANCE

0,75 l

Sancerre Blanc Les Baronnes, dry

Sancerre AOC Les Baronnes Henri Bourgeois Vallee de la Loire 2016

5 520.-

Chablis Bourgogne, dry

Chablis AOC Jean-Marc Brocard Bourgogne 2015

4 680.-

"Chevalier d'Anthelme" Blanc, dry

Cotes du Rhone Chevalier d'Anthelme Cellier des Chartreux 2016

2 355.-

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		7 980.-
"Furore" Bianco, dry Furore Bianco Marisa Cuomo DOC Campapia 2016		6 945.-
Soave Classico, medium-dry Soave Classico DOC Domini Veneti Veneto 2016		2 730.-
Albizzia, medium-dry Albizzia Toscana IGT Marchesi de' Frescobaldi 2016		2 925.-
"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
Urban Riesling, medium-dry / Germany Urban Riesling Nik Weis, Mosel 2016	495.-	2 475.-
Chardonnay Sundial, medium-dry / USA Fetzer Chardonnay Sundial 2015		2 145.-
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		2 050.-
Tsinandali 2016, dry / Georgia		1680.-
Vina Maipo Sauvignon Blanc, medium-dry / Chile Vina Maipo Sauvignon Blanc 2016	285.-	1 425.-
Brancott Estate, Marlborough Sauvignon Blanc, dry / New Zealand Brancott Estate, Marlborough Sauvignon Blanc 2016	465.-	2 325.-
Il Mariscal dry, medium-sweet / Spain	192.-	960.-
Batuta Airen / Spain	192.-	960.-
Animus Vinho Verde, DOC / Portugal	324.-	1 620.-
Leth "Duett" Riesling & Veltliner 2016, dry/ Austria		1 950.-
Norbert Schmelzer Gruner Veltliner Classic 2017, dry/ Austria		1 950.-

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		6 975.-
Les Picasses, dry Les Picasses (Chinon) Domaine Olga Raffaul 2007 Vallee de la Loire		5 625.-
Bourgogne AOC Pinot Noir La Vignee, dry Bourgogne AOC Pinot Noir La Vignee Bouchard Pere &Fils 2014		4 050.-
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.-
Laroche, Pinot Noir	408.-	2 040.-
RED/ ITALY	0,15 l	0,75 l
Taurasi, dry Taurasi DOCG Feudi di San Gregorio Campania 2012		6 270.-
Le Difese, dry Le Difese IGT Tenuta San Guido Toscana 2015		4 845.-
Castiglioni Chianti, dry Castiglioni Chianti DOCG Marchesi de' Frescobaldi /Toscana 2015		2 955.-
Valpolicella Classico, medium-dry Valpolicella Classico Superiore DOC Domini Veneti/Veneto 2015		2 745.-
"Bruni" Montepulciano, dry "Bruni" Montepulciano d'Abruzzo DOC 2016	246.-	1 230.-
Tenuta Valleselle, "Ripa Magna", Corvina della Provincia di Verona IGP, dry Ripa Magna Corvina "Valleselle"	450.-	2 250.-
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.-
Vina Maipo Carmenere 2016	285.-	1 425.-
Marques de Riscal Reserva, dry/ Spain Marques de Riscal Reserva DOC, Rioja 2013		4 695.-
Campo Viejo Tempranillo, dry / Spain Campo Viejo Tempranillo, Rioja DOC	360.-	1 920.-
Vina Maipo Carmenere, medium-dry / Chile Vina Maipo Carmenere 2016	285.-	1 425.-
Kindzmarauli, medium-sweet / Georgia	396.-	1 980.-
Mukuzani, dry / Georgia	396.-	1 980.-
Khvanchkara, medium-sweet / Georgia		3 425.-
Il Mariscal dry, medium-sweet / Spain	192.-	960.-
Batuta Tempranillo / Spain	192.-	960.-
Animus Douro, DOC	324.-	1 620.-
Gazela Vinho Verde, DOC	279.-	1 395.-
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.-