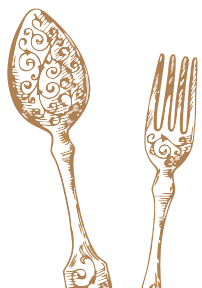




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WILD GAME MEAT SPECIALITY

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



Own
farm



Popular



Pre-order



Roasted venison with vegetables

Ingredients: venison, potato, onion, tomato, bell pepper, dry white wine, greens. Output weight: 300 g.

850 RUB



Minced venison Schnitzel

Ingredients: venison, champignon, egg, tomato, cucumber. Output weight: 310 g.

700 RUB



Hussar style venison

Ingredients: venison, champignon, homemade sour cream, orange, onion, horseradish sauce. Output weight: 300 g.

950 RUB



Braised venison in a sour cream and tomato sauce

Ingredients: venison, bell pepper, tomato, homemade sour cream. Output weight: 350 g.

900 RUB



Hotplate venison

Ingredients: roasted venison, potato, champignon, tomato, onion, tomato paste. Output weight: 400 g.

850 RUB



Hunter style venison

Ingredients: venison, homemade sour cream, onion. Output weight: 400 g.

850 RUB





Fillet of roe deer meat with vegetables on cast iron

Ingredients: roe deer, onion, celery, soy sauce, oyster sauce, garlic, spices.
Output weight: 300 g.

800 RUB



Roe deer stew in a pot

Ingredients: roe deer, potato, carrot, pepper, tomato paste, onion, green beans. Output weight: 400 g.

900 RUB



Roe deer loin with pomegranate sauce

Ingredients: roe deer meat, asparagus, tomato, brussels sprouts, red wine, spices, vegetable oil, pomegranate sauce.
Output weight: 350 g.

850 RUB



Braised roe deer meat with mushroom

Ingredients: roe deer meat, champignon, tomato, onion, homemade sour cream, soy sauce.
Output weight: 300 g.

950 RUB



Roast quail with potato and herbs

Ingredients: quail, potato, homemade sour cream, fragrant herbs, pomegranate sauce. Output weight: 230/50

700 RUB





Far Eastern style bear meat

Ingredients: bear, cauliflower, carrot, zucchini, broccoli, garlic, dry white wine, soy sauce, greens. Output weight: 300 g.

950 RUB



Stewed maral in a pot

Ingredients: maral, potato, onion, tomato, homemade sour cream. Output weight: 400 g.

900 RUB



Pot-roast bear meat with boletes

Ingredients: bear, bolete mushroom, potato, tomato, onion, red wine, herbs. Output weight: 400 g.

900 RUB



Braised maral with mushroom

Ingredients: maral, champignon, carrot, onion, bell pepper, sour cream sauce. Output weight: 300 g.

950 RUB



Braised boar meat with prunes

Ingredients: boar meat, prunes, homemade sour cream, onion. Output weight: 300 g.

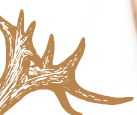
850 RUB



Rasputin style boar meat

Ingredients: boar meat, tomato, garlic, onion, bell pepper, soy sauce, dry white wine, greens. Output weight: 300 g.

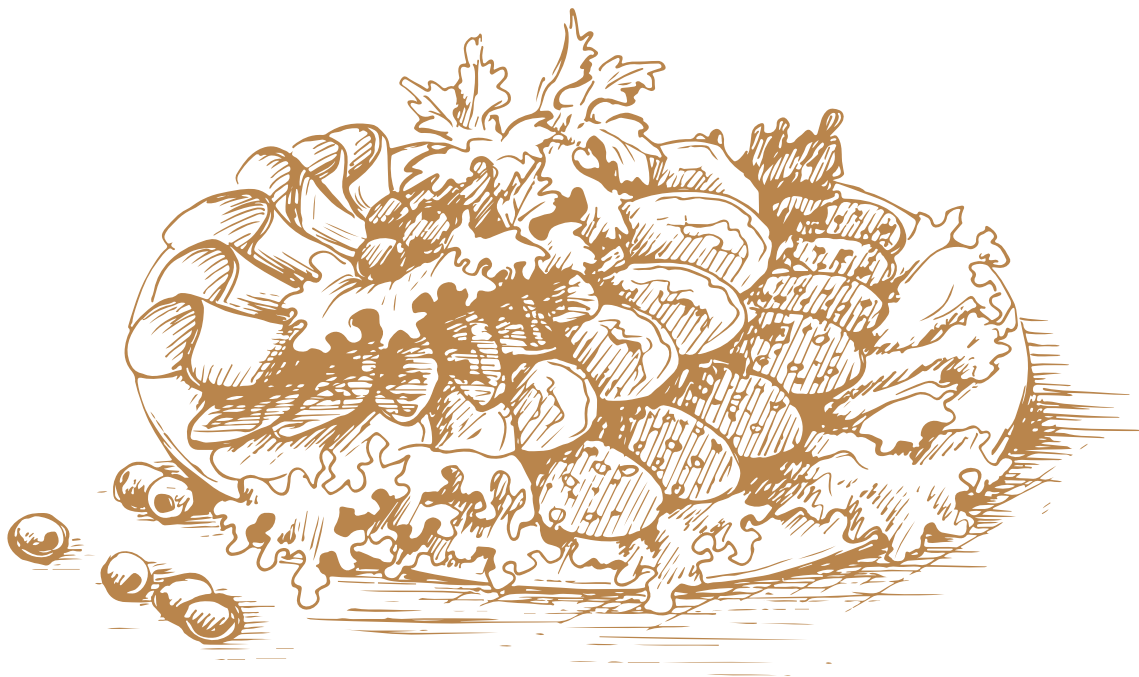
850 RUB





RESTAURANT

Lesnaya Zaimka



APPETIZERS

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



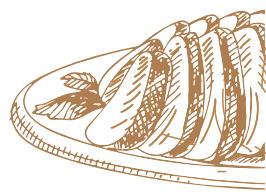
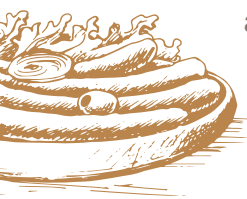
Own
farm



Popular



Pre-order





Seafood platter

Ingredients: salmon caviar, crab, scallop, waved whelk, squid, light-salted Atlantic salmon, sockeye salmon fillet, mayonnaise.
Output weight: 350/100

2 000 RUB



Meat platter

Ingredients: cured beef jerky, roast pork, chicken roll, baked beef, beef tongue, homemade salo, horseradish, mustard.
Output weight: 330/60

1 300 RUB



Fresh vegetables platter

Ingredients: cucumber, tomato, bell pepper, green and black olives, greens.
Output weight: 370 g.

500 RUB



Mixed pickles platter

Ingredients: sauerkraut, pickled cucumber and tomato, mushroom, pickled garlic, cowberry.
Output weight: 750/30

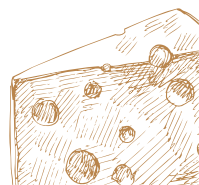
800 RUB



Cheese platter

Ingredients: Parmesan, Dorblu, Dutch cheese, Feta, Armenian cheese, grapes, honey, walnut.
Output weight: 320/50

1 500 RUB





Red caviar with butter

Ingredients: salmon caviar, butter.
Output weight: 50/30

500 RUB



Slices of frozen venison with red onion

Ingredients: fresh-frozen venison tenderloin, red onion, soy sauce, olive oil.
Output weight: 250/100

1 000 RUB



Beef tongue with horseradish sauce

Ingredients: boiled beef tongue, horseradish sauce.
Output weight: 180/50

550 RUB



Sauerkraut

Ingredients: sour cabbage, red onion, green apple, cowberry. Output weight: 250 g.

100 RUB



Chef's pickling milk mushroom

Ingredients: sour milk mushroom, red onion, cayenne pepper, olive oil.
Output weight: 160 g.

550 RUB



«Lesnaya» appetizer

Ingredients: boar meat, fiddlehead fern, orange, olives, onion, carrot, garlic.
Output weight: 210 g.

550 RUB





«Sea battle»

Ingredients: Atlantic salmon, scallop, daikon, lemon, grapefruit, soy sauce, wasabi.
Output weight: 400/80

1 200 RUB



Pickled waved whelk and scallop

Ingredients: waved whelk, scallop, Dijon sauce, grapefruit, basil. Output weight: 160/40

900 RUB



Crab balls

Ingredients: crab meat, curd cheese, cucumber, almond, Romaine lettuce. Output weight: 250 g.

800 RUB



Pickled Atlantic salmon

Ingredients: Atlantic salmon, lemon, capers, greens. Output weight: 130/20

500 RUB



Herring with onion

Ingredients: Pacific herring, red onion, cayenne pepper, olive oil. Output weight: 140 g.

350 RUB



Crab phalanx with vegetables

Output weight: 100/100

750 RUB



Squid with mayonnaise

Output weight: 100/50

350 RUB

Scallop with mayonnaise

Output weight: 100/50

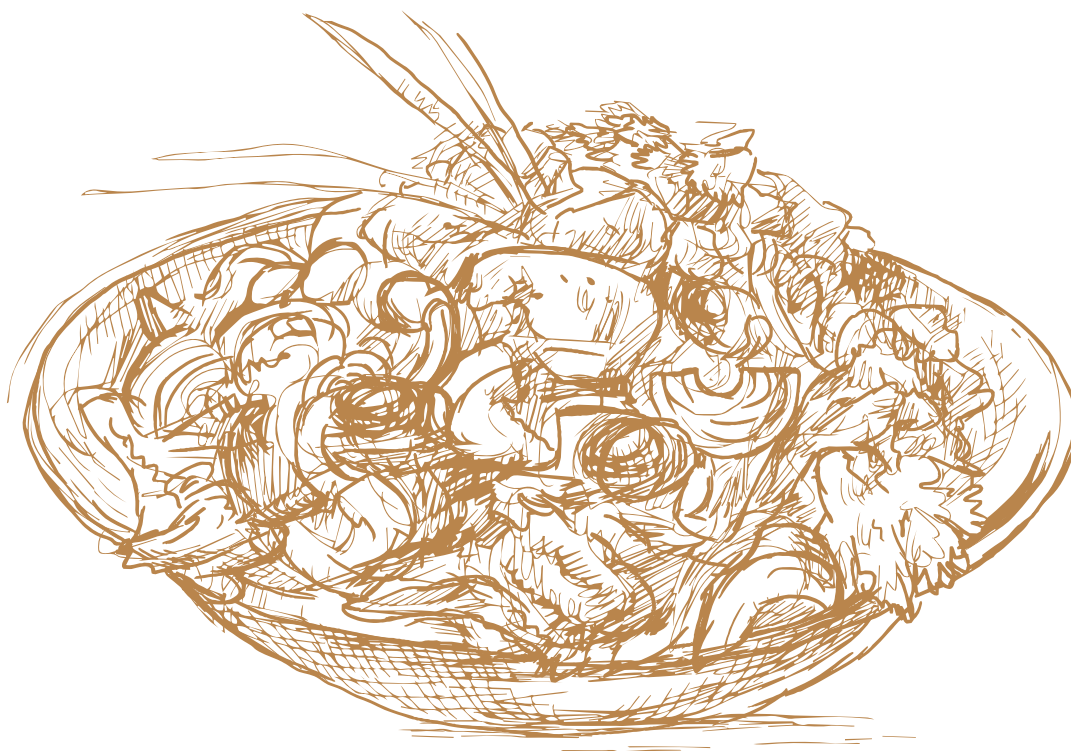
500 RUB

Waved whelk with mayonnaise

Output weight: 100/50

550 RUB





SALADS

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



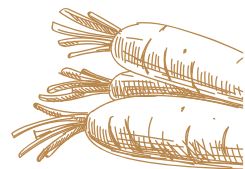
Own
farm



Popular



Pre-order



«Elegant» salad

Ingredients: chicken fillet, «Iceberg» lettuce, bell pepper, pineapple, pickled champignon, pineapple sauce. Output weight: 260/100

600 RUB



«Caesar» salad with chicken

Ingredients: chicken fillet, Romaine lettuce, cherry tomato, Parmesan, garlic bread croutons, capers, anchovy dressing. Output weight: 290 g.

550 RUB



«Exotica» salad

Ingredients: tiger shrimps, chicken fillet, tomato, spring onion, mayonnaise. Output weight: 300 g.

550 RUB

«Nice» salad

Ingredients: succulent roast beef, mixed lettuce, boletes, champignon, bell pepper, Parmesan, ginger dressing. Output weight: 270 g.

700 RUB



Maral salad

Ingredients: maral meat, tomato concasse, pickled mushroom, Parmesan, mushroom dressing. Output weight: 230 g.

550 RUB



«Atlanta» salad

Ingredients: boiled beef tongue, arugula, egg, cherry tomato, ginger sauce. Output weight: 240 g.

550 RUB



«Kupechesky» salad

Ingredients: roast pork, veal tongue, chicken, cucumber, Dutch cheese, mayonnaise dressing. Output weight: 250 g.

600 RUB



Mixed lettuce with duck breast

Ingredients: smoked duck breast, mixed lettuce, sun-dried tomato, avocado, Tiger shrimps, pine nut, citrus dressing. Output weight: 160 g.

550 RUB



Warm salad with Atlantic salmon

Ingredients: Atlantic salmon fillet, lettuce, olives, cucumber, cherry tomato, pineapple sauce. Output weight: 200/100

650 RUB



Salad with tuna

Ingredients: pink tuna, mixed lettuce, asparagus, corn, quail egg, green beans, pickled Atlantic salmon, lemon-mustard dressing. Output weight: 200 g.

800 RUB



«Misto» salad

Ingredients: lettuce, Fetaxa cheese, cheery, bell pepper, cucumber, celery, balsamic sauce. Output weight: 250 g.

450 RUB



«Spring» salad

Ingredients: radish, cucumber, greens, homemade sour cream. Output weight: 150/50

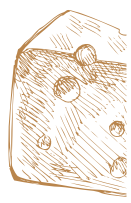
400 RUB



Salad with beet and prunes

Ingredients: boiled beet, prunes, walnuts, homemade sour cream. Output weight: 230 g.

450 RUB



«Sea Princess» salad

Ingredients: scallop, squid, Tiger shrimps, tomato, mixed lettuce, greens, mustard-citrus dressing. Output weight: 280 g.

800 RUB



«Sea cocktail» salad

Ingredients: Tiger shrimp, crab, scallop, red caviar, pickled salmon, egg, mayonnaise dressing. Output weight: 300 g.

950 RUB



«Caesar» salad with shrimps

Ingredients: Tiger shrimps, Romaine lettuce, cherry tomato, capers, Parmesan, garlic bread croutons, anchovy dressing. Output weight: 260 g.

650 RUB



Warm salad with seafood with «Pesto» sauce

Ingredients: lettuce, crab, scallop, squid, shrimp, tomato Confit, Parmesan, white wine, waved whelk, «Pesto» sauce. Output weight: 200 g.

750 RUB



«Neptune's surprise»

Ingredients: crab, scallop, waved whelk, squid, pickled sockeye salmon, cucumber, red caviar, mayonnaise dressing. Output weight: 230 g.

750 RUB



«Boatswain» salad

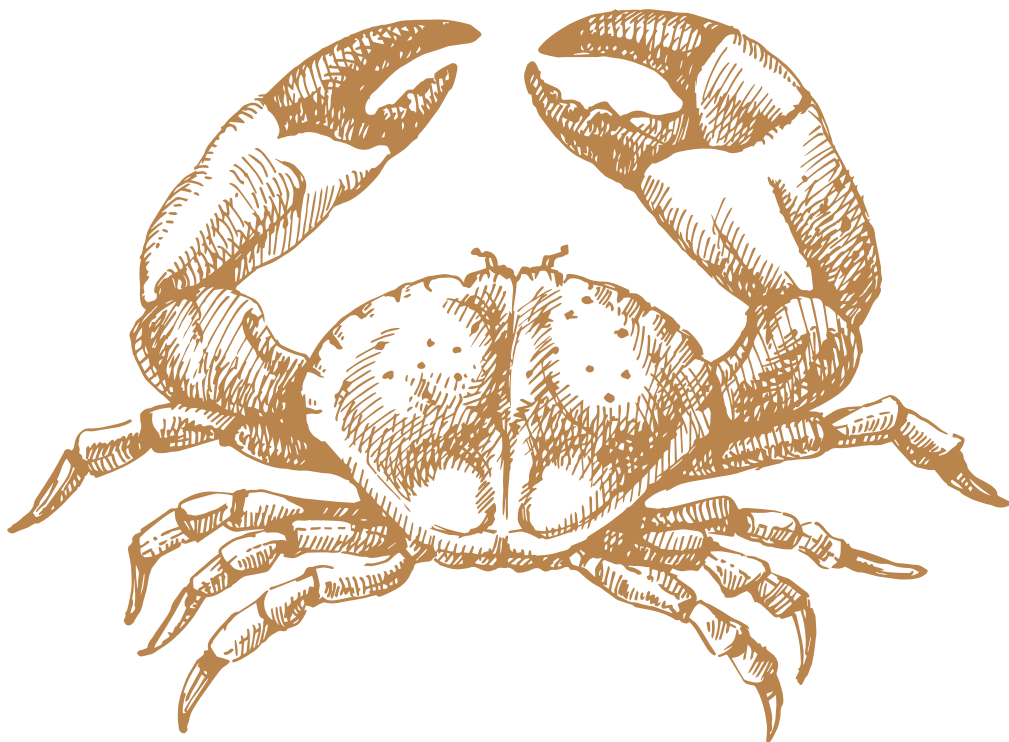
Ingredients: pickled sockeye salmon, rice, red caviar, champignon, spring onion, mayonnaise dressing. Output weight: 240 g.

550 RUB





RESTAURANT
Lesnaya Zaimka



FAR EASTERN CUISINE

CONVENTIONAL SYMBOLS



Perfect for
 a banquet



For a few
 people



Own
 farm



Popular



Pre-order





«Ocean soul»

Ingredients: scallop, squid, octopus, Tiger shrimp, mixed lettuce, orange-mustard sauce.
Output weight: 400/40

1 700 RUB



Seafood julienne

Ingredients: crab, scallop, waved whelk, squid, cherry tomato, Russian cheese, lemon, greens, mayonnaise. Output weight: 130 g.

650 RUB



«The waved whelk calling»

Ingredients: waved whelk, pickled cucumber, tomato, spring onion, garlic, Cayenne pepper, Tartar sauce.
Output weight: 350/50

1 400 RUB



Tiger shrimp in garlic sauce

Ingredients: Tiger shrimp, garlic, zucchini, greens.
Output weight: 260 g.

800 RUB



Baked scallop with vegetables

Ingredients: scallop, onion, carrot, bell pepper, Russian cheese, lemon, greens.
Output weight: 200 g.

650 RUB

Scallop in bacon with mussels

Ingredients: scallop, bacon, «Kiwi» mussels, oyster sauce. Output weight: 250 g.

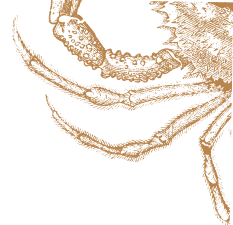
850 RUB

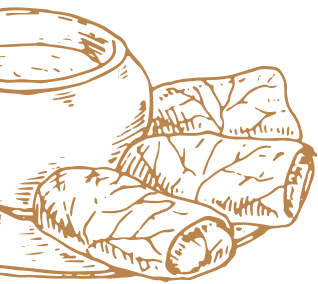


Boyar champignon in a pot

Ingredients: champignon, Dutch cheese, dough, homemade sour cream. Output weight: 230 g.

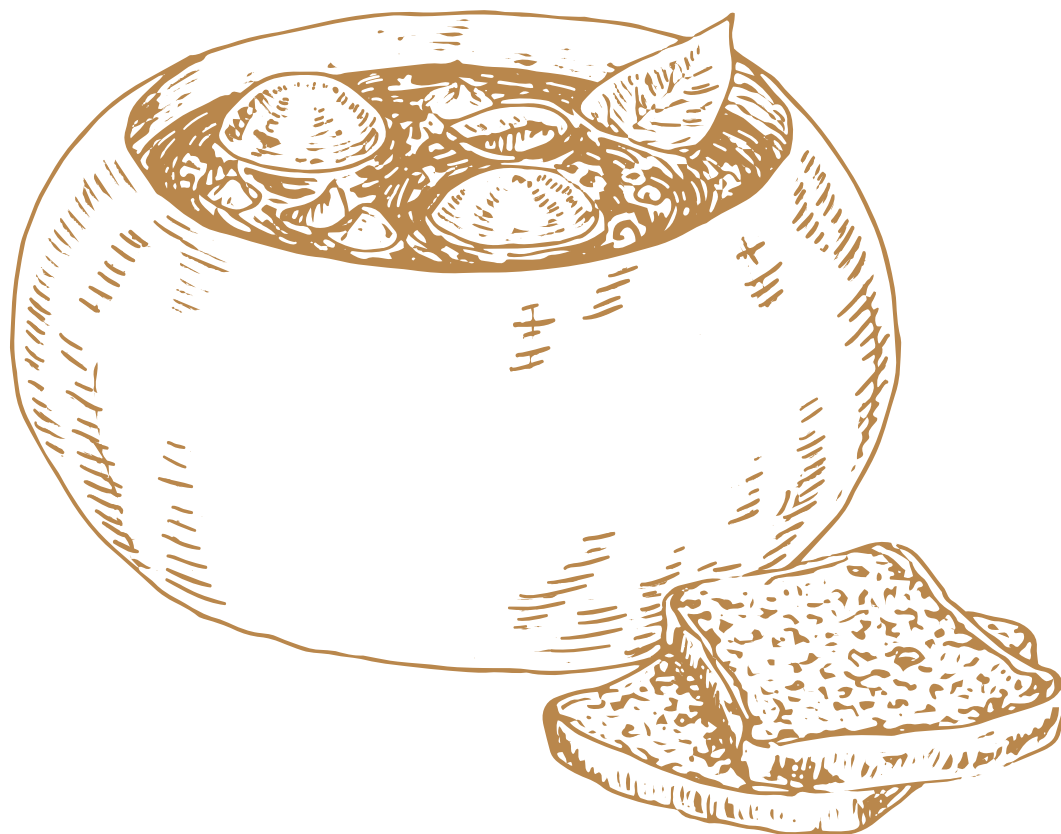
550 RUB





RESTAURANT

Lesnaya Zaimka



SOUPS

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



Own
farm



Popular



Pre-order





Putyatin fish soup

Ingredients: Atlantic salmon, shrimp, halibut, cherry tomato, greens. Output weight: 450 g.

700 RUB



Tomato soup with seafood

Ingredients: squid, shrimp, scallop, waved whelk, onion, garlic, tomato paste, white wine. Output weight: 400 g.

700 RUB

Mixed meat solyanka

Ingredients: smoked pork, boiled tongue, pickled cucumber, onion, carrot, tomato paste, black olives, greens, lemon, homemade sour cream. Output weight: 400/50

650 RUB



Pottage with chicken giblets

Ingredients: chicken heart/liver, gizzard, potato, carrot, onion. Output weight: 400 g.

500 RUB



Pottage «Staromoskovskaya»

Ingredients: chicken, champignon, potato, carrot, onion, homemade sour cream. Output weight: 500/50

500 RUB



«Boyar» borsch

Ingredients: beet, maral, cabbage, carrot, beans, champignon, onion, pepper, homemade sour cream. Output weight: 500/50

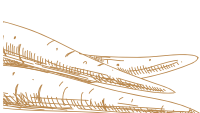
650 RUB



Kefir okroshka

Ingredients: kefir, sausages, potato, radish, cucumber, homemade sour cream, eggs, green. Output weight: 400 g.

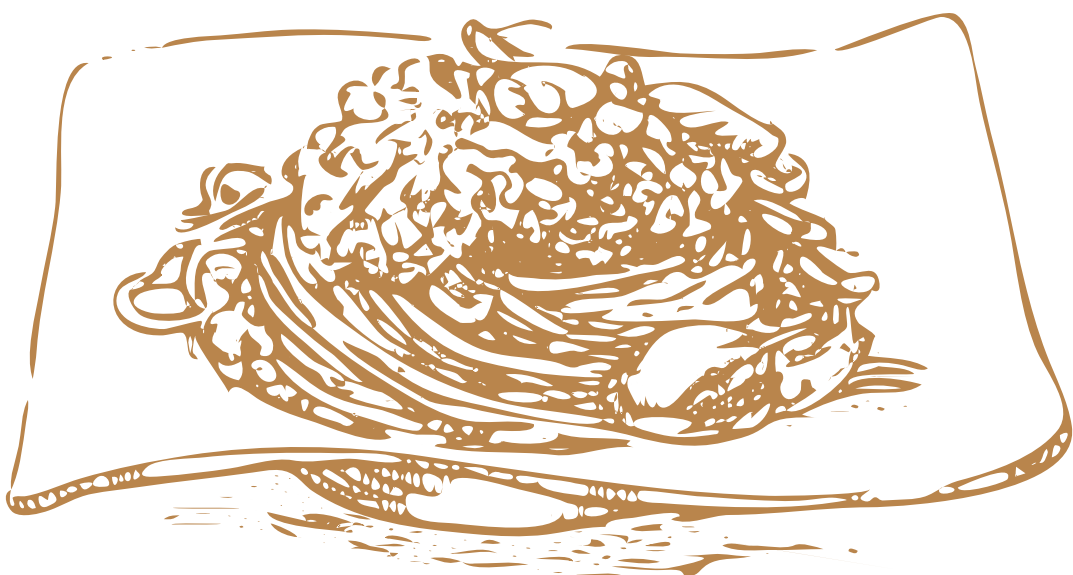
400 RUB





RESTAURANT

Lesnaya Zaimka



CREAM SOUPS

and

PASTA

CONVENTIONAL SYMBOLS



Perfect for a banquet



For a few people



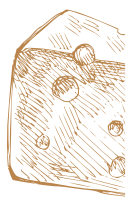
Own farm



Popular



Pre-order



Creamy mushroom soup

Ingredients: boletes, champignon, cream, Parmesan, potato, bread croutons, onion. Output weight: 400/30

450 RUB



Creamy cheese soup

Ingredients: cheese, onion, potato, bacon, tomato, pepper, bread croutons. Output weight: 400/30

450 RUB



Creamy vegetable soup

Ingredients: cream, asparagus, zucchini, tomato, bread croutons, leek, celery. Output weight: 400/30

450 RUB



Pasta «Bolognese»

Ingredients: fettuccine, pork, mushroom, carrot, onion, pepper, Parmesan, «Bolognese» sauce. Output weight: 370 g.

650 RUB



Seafood «Pesto» pasta

Ingredients: fettuccine, shrimp, octopus, mussel, cherry tomato, Parmesan, white wine, «Pesto» sauce. Output weight: 370 g.

800 RUB

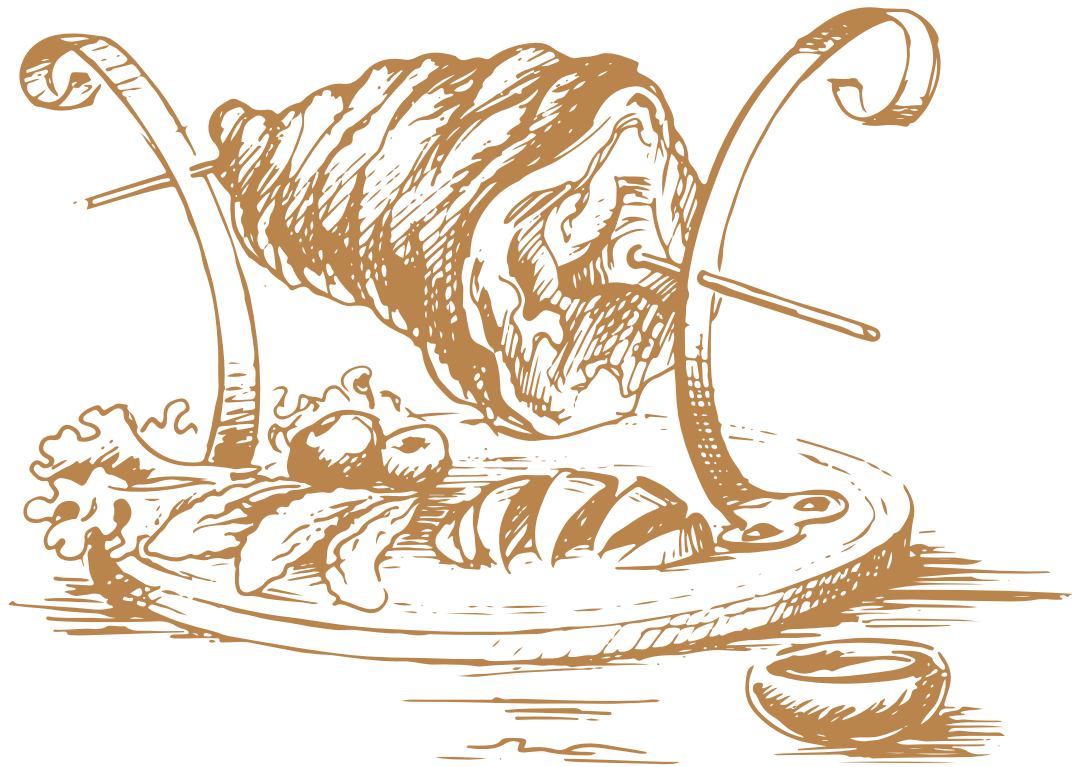


Pasta with bacon and boletes

Ingredients: fettuccine, chicken, Parmesan, bacon, boletes, cream, herbes de Provence. Output weight: 370 g.

650 RUB





CAUCASUS CUISINE

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



Own
farm



Popular



Pre-order



Tzhvzhik

Ingredients: beef liver/heart/kidney, onion, tomato paste. Output weight: 330 g.

600 RUB

Cured beef jerky with greens

Output weight: 115 g.

500 RUB



Armenian cheese with greens and hot pepper

Output weight: 125 g.

350 RUB



BBQ vegetables

Ingredients: tomato, eggplant, bell pepper, hot green pepper, greens.

Output weight: 350 g.

400 RUB



Matzoon

Output weight: 300 g.

150 RUB



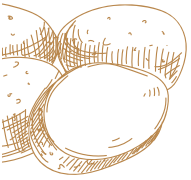
Fresh greens

Ingredients: spring onions, dill, parsley, coriander, basil.

Output weight: 40 g.

200 RUB

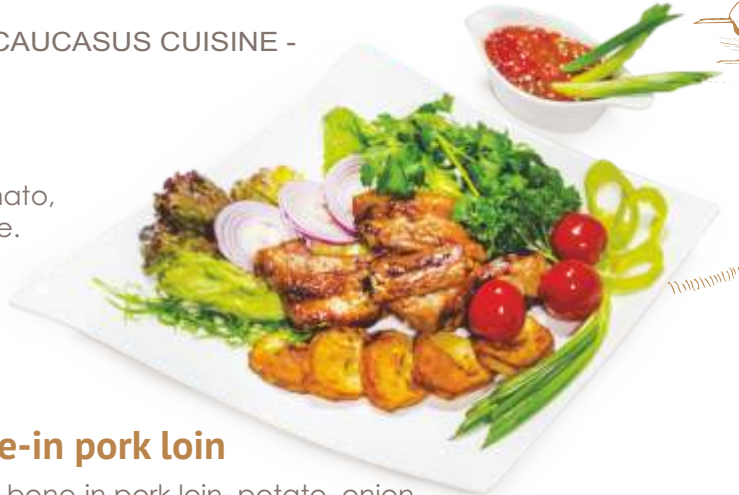




BBQ pork ribs

Ingredients: pork, potato, onion, tomato, greens, hot pepper, barbecue sauce.
Output weight: 300/120/60

750 RUB



BBQ bone-in pork loin

Ingredients: bone-in pork loin, potato, onion, tomato, greens, hot pepper, barbecue sauce.
Output weight: 300/120/60

750 RUB



BBQ pork

Ingredients: pork, potato, onion, tomato, greens, hot pepper, barbecue sauce.
Output weight: 300/120/60

800 RUB



BBQ chicken wings

Ingredients: chicken wings, potato, onion, tomato, greens, hot pepper, barbecue sauce.
Output weight: 350/120/60

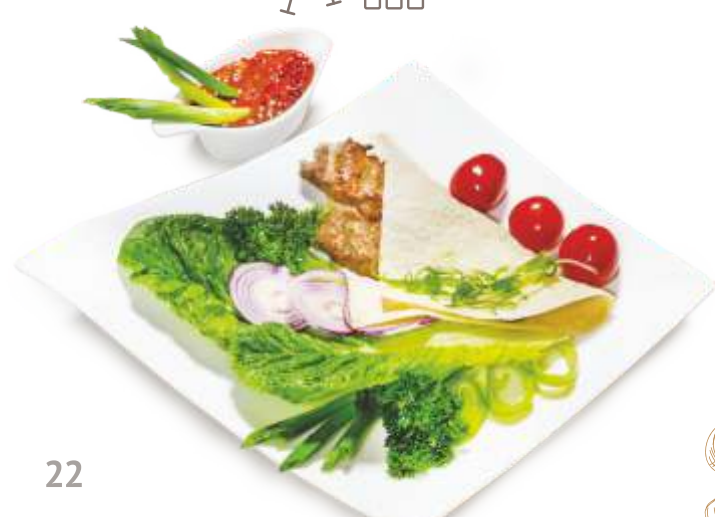
500 RUB



BBQ lamb

Ingredients: lamb, potato, onion, tomato, greens, hot pepper, barbecue sauce.
Output weight: 300/120/60

800 RUB

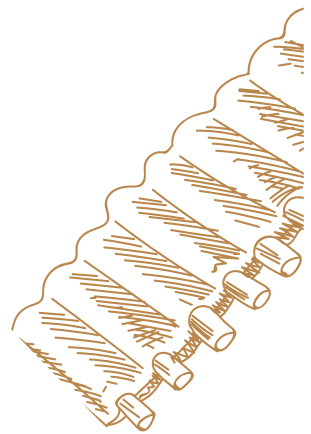


Lulya-kebab

Ingredients: beef, tomato, greens, hot pepper, lavash, barbecue sauce.
Output weight: 120/120/60

450 RUB





MAIN MEAT DISHES

CONVENTIONAL SYMBOLS

* Output weight of the raw meat



Perfect for
a banquet



For a few
people



Own
farm



Popular



Pre-order



Lamb ribs with potato

Ingredients: lamb ribs, potato, pomegranate sauce. Output weight: 220/150/50

1 400 RUB



Marble steak with vegetable garnish*

Ingredients: beef steak, vegetable ratatouille, pomegranate cream sauce. Output weight: 350/140/50

1 800 RUB



Chef's steak with grilled vegetables*

Ingredients: beef steak, eggplant, bell pepper, zucchini. Output weight: 450/150

2 400 RUB



Lamb steak with fruit rice*

Ingredients: lamb fillet, risotto, pomegranate sauce. Output weight: 300/100/50

1 800 RUB

Royal languet

Ingredients: veal, champignon, Parmesan, cherry tomato, greens. Output weight: 280 g.

800 RUB



Pork with mushroom sauce

Ingredients: pork entrecote, boletes, white wine, cream, herbs de Provence. Output weight: 280 g.

700 RUB





Hamburg veal

Ingredients: veal, baked potato, sour-tomato sauce with beans.
Output weight: 350/150

1 000 RUB



Roasted chicken fillet with vegetables

Ingredients: chicken fillet, bell pepper, tomato, green beans, Brussels sprouts. Output weight: 350 g.

700 RUB



Creamy veal stew

Ingredients: veal, champignon, boletes, lettuce, onion, spices, cream.
Output weight: 350 g.

900 RUB



Lamb fillet with hunter style sauce

Ingredients: lamb, bacon, cucumber, red wine, bell pepper, hunter style sauce.
Output weight: 240/80

1 400 RUB



Duck magret with avocado

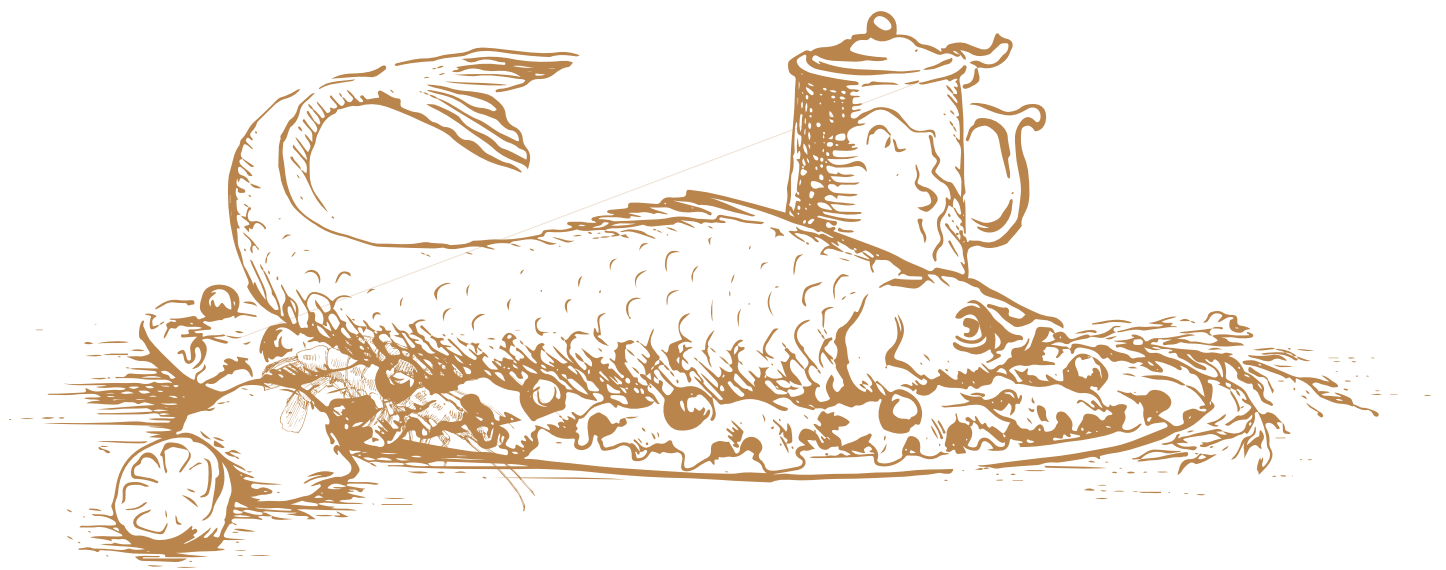
Ingredients: duck magret, «Demi-glace» sauce, white wine, avocado.
Output weight: 300 g.

800 RUB





RESTAURANT
Lesnaya Zaimka



MAIN FISH DISHES

CONVENTIONAL SYMBOLS



Perfect for
a banquet



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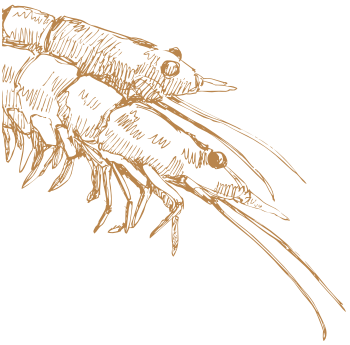


Popular



Pre-order





River trout

We can make it fried, parboiled, boiled. As you wish.

Ingredients: trout, bell pepper, tomato.
Output weight: 200/20

700 RUB



Flemish trout

Ingredients: sea trout, egg, crab, homemade sour cream, spring onion, dill. Output weight: 350/20

900 RUB



Egyptian style fried halibut

Ingredients: halibut, lemon, pomegranate seeds.
Output weight: 200/30

800 RUB

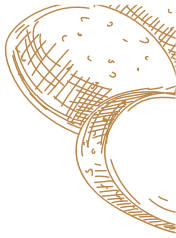
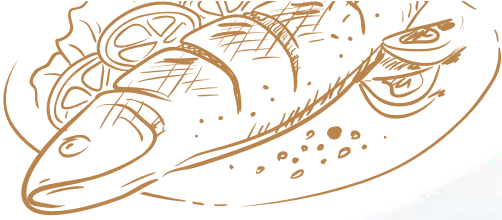


Boiled halibut with a Polish sauce

Ingredients: halibut, Polish sauce, greens. Output weight: 200/50

800 RUB





Smoked salmon fillet with a white sauce

Ingredients: Atlantic salmon fillet, boiled asparagus and carrot, lavash, red caviar, cream sauce. Output weight: 280/50

850 RUB

Grilled salmon steak

Ingredients: Atlantic salmon steak, lemon, cream sauce. Output weight: 270/50

900 RUB



Sea freestyle

Ingredients: Atlantic salmon, halibut, original sauce. Output weight: 200/50/25

900 RUB



Baked halibut steak in puff pastry

Ingredients: halibut steak, puff pastry, homemade sour cream, tomato, fragrant herbs. Output weight: 360 g.

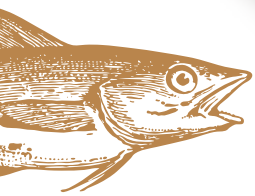
800 RUB

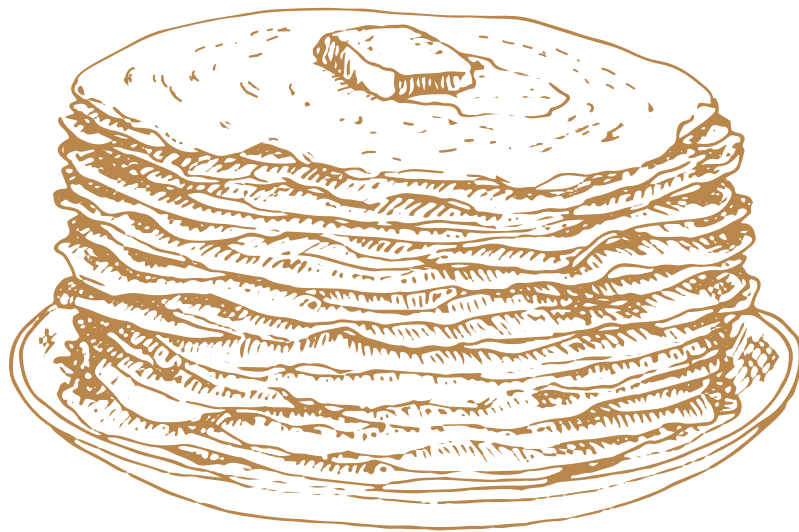


Baked halibut with asparagus

Ingredients: halibut fillet, asparagus, lemon, parsley, spinach sauce. Output weight: 290 g.

800 RUB





SIDE DISHES

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



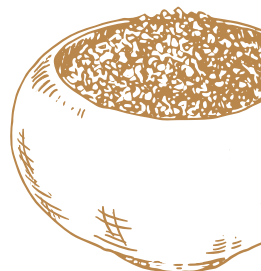
Own
farm



Popular



Pre-order





Baked skin-on potato

Output weight: 150 g.

300 RUB



French fries

Output weight: 150/30

200 RUB



Fried potato with mushroom

Ingredients: potato, mushroom, onion.
Output weight: 160 g.

300 RUB



Grilled vegetables

Ingredients: eggplant, zucchini, bell pepper. Output weight: 150 g.

250 RUB



Steamed vegetables

Ingredients: cauliflower, broccoli, Brussels sprouts, asparagus, mini carrots. Output weight: 150 g.

250 RUB



Boiled potato

Ingredients: potato, butter.
Output weight: 150 g.

200 RUB

Pomegranate sauce

Output weight: 50 g.

100 RUB



«Pesto» sauce

Output weight: 50 g.

100 RUB



Steamed rice

Output weight: 150 g.

200 RUB

«Tartar» sauce

Output weight: 50 g.

100 RUB



Caviar cream sauce

Output weight: 50 g.

100 RUB



Steamed rice with vegetables

Ingredients: rice, carrot, bell pepper, onion. Output weight: 150 g.

250 RUB

Cream-mushroom sauce

Output weight: 50 g.

100 RUB

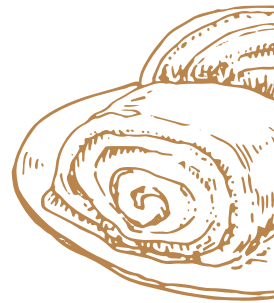


Sauce at your choice

Output weight: 50 g.

100 RUB





**Crepe
with salmon caviar**

Output weight: 150/50

600 RUB

Crepe with jam

Output weight: 150/100

300 RUB



Crepe with homemade sour cream

Output weight: 150/50

200 RUB

Bread basket

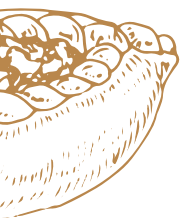
Output weight: 100/100/120

200 RUB

Bread slices

Output weight: 100/100

100 RUB



Crepe

Output weight: 150 g.

150 RUB

«Garlic» croutons

Output weight: 70 g.

100 RUB

Lavash

Output weight: 60 g.

30 RUB

Buns

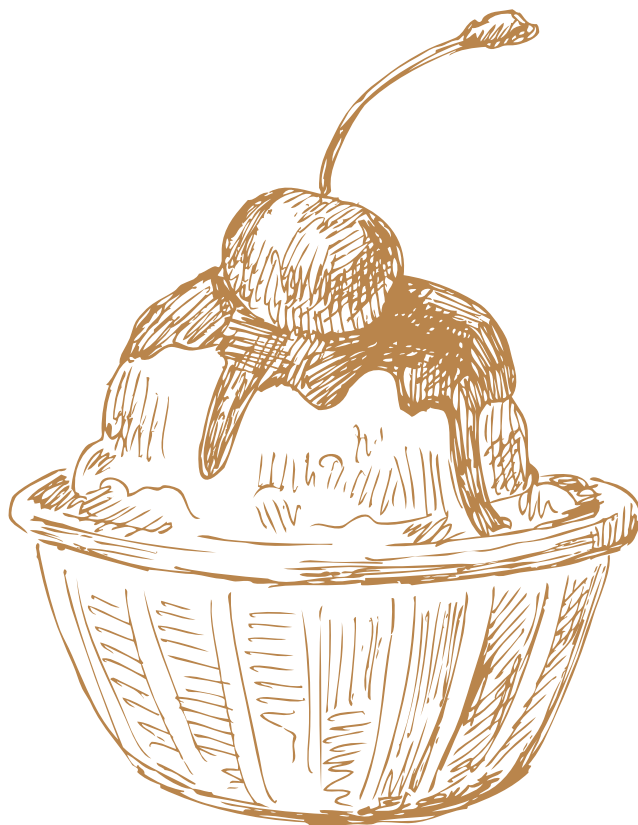
Output weight: 120/120

120 RUB





RESTAURANT
Lesnaya Zaimka



DESSERTS



Perfect for
a banquet



For a few
people



Own
farm



Popular



Pre-order



«Pavlova» cake

Light dessert with soft cheesy cream and fresh fruits.
Output weight: 200 g.

450 RUB 



«Napoleon»

Thin crispy layers saturated with cream on the basis of caramelized milk.
Output weight: 140/30

450 RUB 



Honey cake

Aromatic honey cake layers saturated with sour cream.
Served with strawberry sauce.
Output weight: 140/20

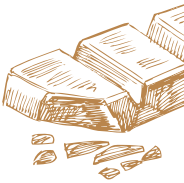
400 RUB 



Molten chocolate cake

Dessert with hot chocolate inside, served with an ice cream scoop and fruits. Output weight: 120/50/25

500 RUB 



«Triple chocolate» mousse cake

Each layer is done on the basis of one of these types of chocolate: dark, milky and white. Output weight: 150/25

400 RUB

Cherry cheesecake

A light dessert based on curd cheese, cream and cherries. Output weight: 200/25

400 RUB



Pancakes with caramel sauce

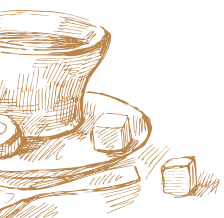
Ingredients: pancakes, caramel, almonds, honey/jam. Output weight: 170/50

350 RUB

Apple strudel

A real homemade strudel made from thick dough stuffed with apples and raisins and aromatic cinnamon. Served hot with an ice cream scoop. Output weight: 180/50

370 RUB





Fresh fruit platter

Ingredients: apple, orange, pear, grapes, kiwi.
Output weight: 1 000 g.

1 000 RUB



Fruit salad

Ingredients: kiwi, apple, grapefruit, grapes, pear, orange, berries, strawberry sauce.
Output weight: 150 g.

350 RUB



Ice cream

Output weight: 150 g.

300 RUB

Ice cream with fruits

Output weight: 150/100

350 RUB

Ice cream with chocolate syrup

Output weight: 150/20

300 RUB

Syrup in assortment

Output weight: 20 g.

50 RUB

Cowberry with sugar

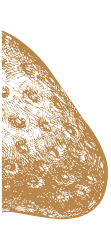
Output weight: 110 g.

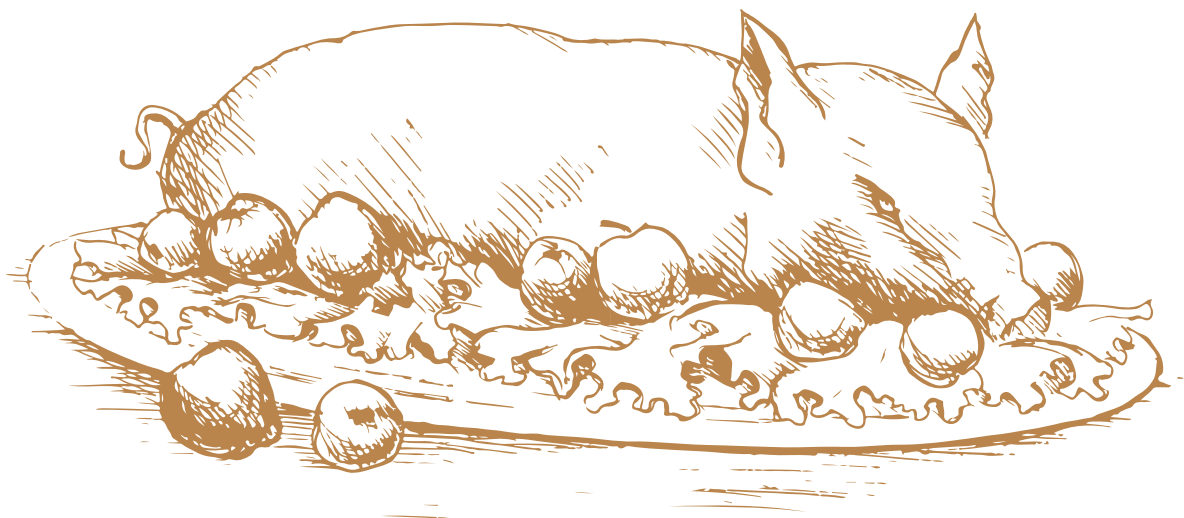
100 RUB

Jam in assortment

Output weight: 100 g.

150 RUB





BANQUET DISHES

CONVENTIONAL SYMBOLS




 Perfect for
 a banquet



For a few
 people



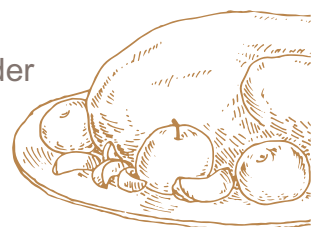
Own
 farm



Popular



Pre-order



Stuffed pike with wild mushroom

Ingredients: pike, stuffing, mushroom, lemon, greens, eggs, olives, onion.

1 500 RUB/kg

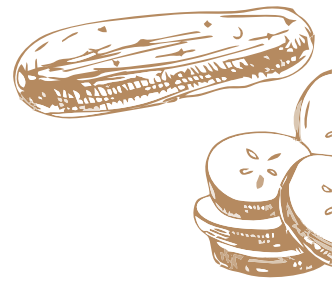


Stuffed carp with wild mushroom

Ingredients: carp, stuffing, mushroom, lemon, greens, eggs, olives, onion.

1 500 RUB/kg





Whole roasted suckling pig in tandoor

Ingredients: pig, orange, apple, carrot, greens.

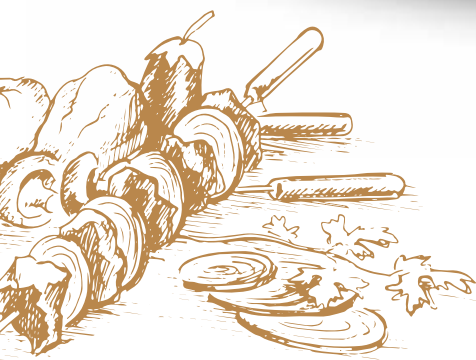
2 500 RUB/kg

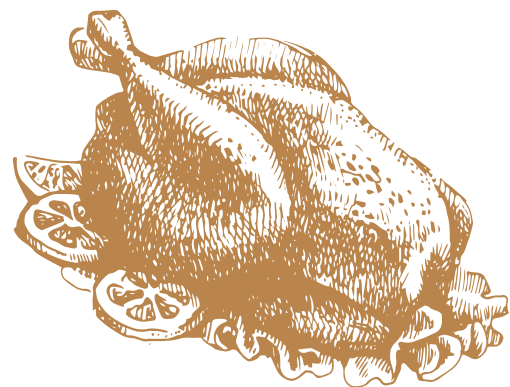


Grilled lamb

Ingredients: lamb, grapes, orange, apple, carrot, greens.

3 000 RUB/kg

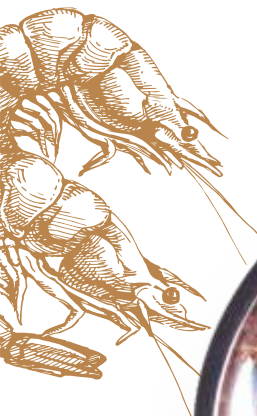




Stuffed chicken

Ingredients: chicken, apple, walnuts, lettuce, orange.
Output weight: 2 000 g.

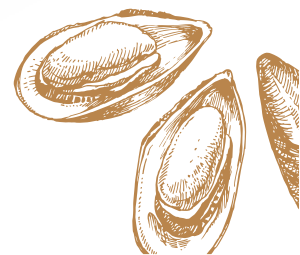
1 500 RUB

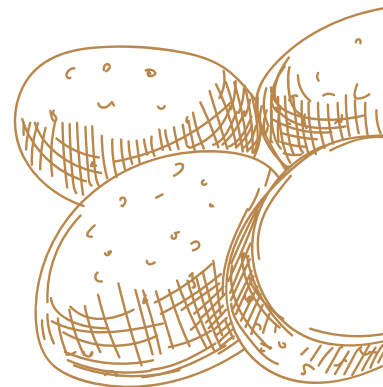


«Far Eastern seabed»

Ingredients: king crab, shrimps, mole crickets, mussels, lemon, greens. Output weight: 5 500/300

15 000 RUB





Chef's skin-on baked potato

Output weight: 150 g/pcs.

300 RUB/pcs.



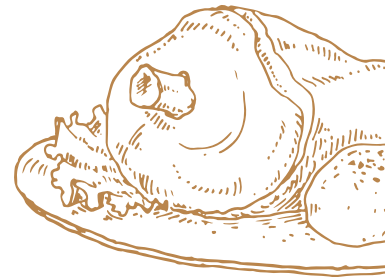
Game platter

Ingredients: 5 kinds of game: Hussar style Venison, Far Eastern style Bear, Maral with mushroom, Rasputin style Boar, Roe deer.

Output weight: 1 500/600

5 000 RUB





BBQ platter

Ingredients: loin BBQ, lamb BBQ, ribs BBQ, pork BBQ, chicken wings BBQ, Luleh Kebab, baked potato, pomegranate, garlic, BBQ sauce.
Output weight: 2 900/300/100

7 000 RUB

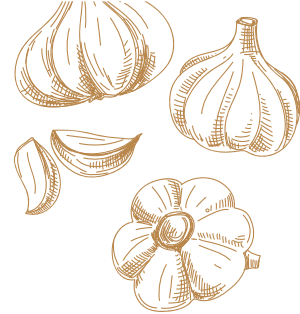


BBQ vegetables platter

Ingredients: tomato, eggplant, bell pepper, hot pepper, greens. Output weight: 1 000 g.

1 200 RUB





Seafood BBQ

Ingredients: scallop, squid, halibut, Atlantic salmon, octopuses, shrimps. Output weight: 500/250

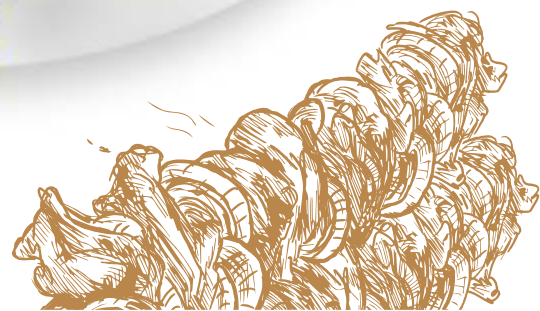
3 000 RUB



Khashlama

Ingredients: mutton, potato, cherry tomato, cucumber, greens. Output weight: 2 000 g.

3 000 RUB





COLD APPETIZERS

Olives platter	◇—————◇	300 RUB	(100 g)
Tomato and cheese canapé	◇—————◇	140 RUB	(60 g)
Roast beef canapé	◇—————◇	130 RUB	(70 g)
Mussel canapé	◇—————◇	200 RUB	(70 g)
Smoked duck canapé	◇—————◇	170 RUB	(25 g)
Scallop canapé	◇—————◇	120 RUB	(40 g)
Cured beef jerky and cucumbers canapé	◇—————◇	200 RUB	(60 g)
Canapé with pickled herring and potato	◇—————◇	100 RUB	(60 g)
Canapé with pickled salmon	◇—————◇	100 RUB	(60 g)
Canapé with veal liver mash	◇—————◇	130 RUB	(60 g)
Sandwich with smoked sockeye salmon	◇—————◇	150 RUB	(50 g)
Sandwich with roast pork	◇—————◇	120 RUB	(50 g)
Tartlet with crab salad	◇—————◇	180 RUB	(60 g)

- BUFFET MENU -

Tartlet with meat salad	◇—————◇	160 RUB	(60 g)
Vol-au-vent with chicken and pineapple	◇—————◇	130 RUB	(60 g)
Caesar canapé	◇—————◇	150 RUB	(60 g)
Salmon rolls with curd cheese and greens	◇—————◇	150 RUB	(60 g)
Profiteroles with halibut and curd cheese	◇—————◇	200 RUB	(60 g)
Hand plucked roast pork	◇—————◇	120 RUB	(45 g)
Fish balls with cheese	◇—————◇	150 RUB	(70 g)
Mushroom julienne	◇—————◇	180 RUB	(60 g)
Mini rolls with eggplant and nuts	◇—————◇	120 RUB	(50 g)
Canapé with cheese and grapes	◇—————◇	80 RUB	(60 g)
Ham rolls with cheese and greens	◇—————◇	100 RUB	(50 g)
Vol-au-vent with red caviar	◇—————◇	350 RUB	(65 g)





HOT APPETIZERS

- Mini tiger shrimps BBQ with pineapple 300 RUB (100 g)
- Salmon BBQ with potato and pickled cucumber 250 RUB (110 g)
- Chicken fillet in almond breading with tomato sauce 180 RUB (60/30 g)
- Sockeye salmon BBQ 150 RUB (50/10 g)



DESSERTS

Currant and raspberry jelly	◇—————◇	200 RUB (60 g)
«Napoleon» cake	◇—————◇	225 RUB (60 g)
Cherry mousse	◇—————◇	150 RUB (60 g)
French macarons	◇—————◇	100 RUB (60 g)
Cupcakes	◇—————◇	50 RUB (60 g)
Chocolate mousse with exotic fruits	◇—————◇	200 RUB (60 g)
Profiteroles with cheesy cream	◇—————◇	140 RUB (70 g)
Fruit guitar	◇—————◇	8 000 RUB (3 500 g)
Exotic fruits	◇—————◇	by pre-order



- NUTRITION FACTS -

Amount per serving.

	Name of the dish	protein/fat/carbs/kcal	Name of the dish	protein/fat/carbs/kcal	
Wild Game Meat Speciality					
1.	Roasted venison with vegetables	23,8/39/26/570	2.	Creamy cheese soup	28,3/57,3/29,2/745
2.	Minced venison Schnitzel	39,5/48,3/6,5/618	3.	Creamy vegetables soup	7,5/0,6/22,9/397
3.	Hussar style venison	37,8/66,4/13,8/804	4.	Pasta «Bolognese»	30,2/61,3/80,3/994
4.	Hotplate venison	37,1/74/22,1/903	5.	Seafood «Pesto» pasta	45,2/71,5/70/1117
5.	Braised venison in a sour cream, tomato	42,8/37,2/7/534	6.	Pasta w/bacon and boletes	42,6/34,8/76/788
Caucasus Cuisine					
6.	Hunter style venison	31,9/27,4/9,6/416	1.	Tzhvzhik	56,7/54,3/19,8/794
7.	Fillet of roe deer w/vegetables on cast iron	51,9/54,1/23,7/790	2.	Cured beef jerky w/greens	20,7/6,1/4,4/155
8.	Roe deer stew in a pot	27,4/6,9/22,7/263	3.	Arm. cheese w/greens and hot pepper	20,3/22,1/1,1/285
9.	Roe deer loin w/pomegranate sauce	68,9/73,3/16,4/1023	4.	BBQ vegetables	7,1/0,8/23,1/128
10.	Braised roe deer meat w/mushroom	42,9/60,4/24/812	5.	Maizoon	14/17,5/23,4/307
11.	Roast quail w/potato and herbs	48,7/42/46,4/758	6.	Fresh greens	1,2/0,2/2,4/16
12.	Far Eastern style bear meat	29,5/33,8/12,3/491	7.	BBQ pork ribs	45,3/87,8/51,5/1177
13.	Pot-roast bear meat w/boletes	28,8/35/4,9/524	8.	BBQ pork	48,1/68/51,5/1014
14.	Stewed maral in a pot	31/51,7/18,2/662	9.	BBQ bone-in pork loin	44/87,5/43,5/1138
15.	Braised maral w/mushroom	38,4/54/8/672	10.	BBQ lamb	51,5/56,3/52,6/923
16.	Braised boar meat w/prunes	24,9/101/144,9/1189	11.	BBQ chicken wings	65,8/34/51,8/777
17.	Raspurin style boar meat	23,2/68,8/9,7/783	12.	Lulya-kebab	32,3/28,1/38,7/537
Appetizers					
Main Meat Dishes					
1.	Seafood platter	71/56,8/4,1/812	1.	Hamburg veal	55,8/84,5/57,2/1224
2.	Meat platter	67,1/51,6/0,1/773	2.	Roasted chicken fillet w/vegetables	40,1/32,5/1,5/499
3.	Fresh vegetables platter	6,5/19,2/19,3/276	3.	Creamy veal stew	37,3/27,6/2,3/487
4.	Mixed pickles platter	19,9/18,3/39,9/404	4.	Lamb fillet w/hunter style sauce	28,7/85,2/1,6/962
5.	Cheese platter	61,6/75,5/60,2/1167	5.	Duck magret w/avocado	36,4/71,2/38,4/952
6.	Slices of frozen venison w/red onion	45,6/67/13,2/838	6.	Lamb ribs w/potato	47,2/85,9/32,7/1093
7.	Red caviar w/butter	15,9/23,4/0,2/275	7.	Marble steak w/vegetable garnish	62,8/66,8/22,9/946
8.	Beef tongue w/horseradish sauce	23,5/25,8/8,8/361	8.	Chef's steak w/grilled vegetables	57,1/56,2/13,2/787
9.	Sauerkraut	4,1/10,3/13,9/165	9.	Lamb steak w/fruit rice	48/47,7/36,8/1015
10.	Chef's pickling milk mushroom	4,2/11,5/4,6/139	10.	Royal languet	43,1/49/3/626
11.	«Lesnaya» appetizer	14/33,6/9,7/397	11.	Pork w/mushroom sauce	27,7/78/6,6/850
12.	«Sea battle»	58,5/19,6/22,7/501	Main Fish Dishes		
13.	Pickled waved whelk and scallop	18,9/30,6/6,4/377	1.	River trout	34,8/57,7/13,8/714
14.	Crab balls	25,6/53,9/13,4/641	2.	Flemish trout	52,8/58,7/2,9/751
15.	Pickled Atlantic salmon	21,1/12,8/2,2/208	3.	Egyptian style fried halibut	46,8/37,9/21,9/616
16.	Herring fillet	18,1/18,7/4,8/260	4.	Boiled halibut with a Polish sauce	50/35,8/7,1/550
17.	Crab phalanx w/vegetables	17,3/3,8/3,9/119	5.	Smoked salmon fillet with a white sauce	42,7/31,2/6,9/479
18.	Squid w/mayonnaise	14,8/24,9/2,1/292	6.	Grilled salmon steak	65,8/72,9/5,6/942
19.	Scallop w/mayonnaise	14,3/34,4/2,3/376	7.	Sea freestyle	44,8/83,8/7,9/965
20.	Waved whelk w/mayonnaise	13,3/20,5/6,8/265	8.	Baked halibut steak in puff pastry	46,5/57,2/70,1/981
Salads					
Side Dishes					
1.	«Elegant» salad	32,5/28,9/24,2/487	1.	Baked skin-on potato	4,4/26,1/24,9/352
2.	«Caesan» salad w/chicken	36,7/49,5/16,8/660	2.	French fries	2,8/50,5/22,2/555
3.	«Exotica» salad	36,7/49,4/23,1/683	3.	Fried potato w/mushroom	8,6/31,6/34,4/457
4.	«Nice» salad	19,6/49,7/6,7/533	4.	Boiled potato	2,1/16,9/15,4/222
5.	Maral salad	22/41,2/8,4/492	5.	Steamed rice	3,8/1,3/28/139
6.	«Kupechesky» salad	33,9/69/9,2/793	6.	Steamed rice w/vegetables	5,9/1,6/31,8/165
7.	«Atlanta» salad	29,7/46,9/8,4/552	7.	Grilled vegetables	3/10,3/13,4/158
8.	Mixed lettuce w/duck breast	20/15,2/6,4/243	8.	Steamed vegetables	9/0,6/7,9/61
9.	Warm salad w/Atlantic salmon	29,8/71,8/14,9/825	9.	Crepe	10,1/4,6/41,8/249
10.	Salad w/tuna	35/46/12,4/603	10.	Crepe w/salmon caviar	25,9/11,5/41,8/375
11.	«Spring» salad	3,3/10,2/7,2/134	11.	Crepe w/homemade sour cream	11,4/12,6/76,6/329
12.	«Misto» salad	7,6/36,4/12,5/408	12.	Crepe w/jam	10,1/4,6/74,8/389
13.	Salad w/beet and prunes	9/31,7/49,7/520	13.	Bread basket	31,8/6,5/208/1031
14.	«Sea Princess» salad	61,9/44,7/8,1/682	14.	Break slices	19,8/4,1/132/644
15.	«Sea cocktail» salad	46,2/36,8/8,9/552	15.	Buns	24/4,8/159/774
16.	«Caesan» salad w/shrimps	38,9/51,5/15,4/681	16.	Lavash	5,5/0,7/33,6/162
17.	Warm salad w/seafood w/«Pesto» sauce	39,8/42/5,5/559	17.	«Garlic» croutons	9,3/38,4/52,9/595
18.	«Neptune's surprise»	27,6/45,8/17,5/592	Desserts		
19.	«Boatswain» salad	20,5/56,3/37,3/738	1.	«Triple chocolate» mousse cake	12,5/34,1/56/581
Far Eastern Cuisine					
1.	«Ocean soul»	101,2/92,1/17,5/1304	2.	«Pavlova» cake	5,4/28,7/61,6/527
2.	Seafood julienne	21/24,1/2,3/310	3.	Molten chocolate cake	12,6/48,6/84/823
3.	«The waved whelk calling»	49,2/166/18,4/1765	4.	Pancakes w/toppings	13,3/18/86,3/560
4.	Tiger shrimp in garlic sauce	46,9/77,6/15,9/969	5.	Fruit salad	1,1/0,4/17,2/77
5.	Baked scallop w/vegetables	26,9/21,1/10,2/338	6.	«Napoleon»	11,7/46,1/92/829
6.	Scallop in bacon w/mussels	787,3/55/4,7/827	7.	Honey cake	10,5/24,9/113,7/727
7.	Boyar champignon in a pot	31,8/52,2/45,8/780	8.	Cherry cheesecake	9,2/28,4/47,8/483
Soups					
9.	«Crepe cake»	10/28,3/51/499	10.	Fresh fruit platter	6,8/3,5/115,7/522
1.	Putyatin fish soup	27,6/8,2/3/196	11.	Ice cream	5,6/26,2/36,4/404
2.	«Boyan» borsch	17,7/15,2/19,3/285	12.	Ice cream with fruits	5,5/22,8/41,8/394
3.	Pottage «Staromoskovskaya»	17/14,8/14,8/261	13.	Ice cream with chocolate syrup	5,8/23,1/50,2/432
4.	Pottage w/chicken giblets	22,3/5,9/18,2/216	14.	Cowberry with sugar	0,7/0,5/37,9/159
5.	Mixed meat solyanka	17,5/35,2/10,3/428	15.	Jam	0/0/33/140
6.	Tomato soup w/seafood	20/32/16,7/448	16.	Sypup	0/0/12,6/50,4
7.	Kefir okroshka	15,9/25,4/12/340	17.	Apple strudel	7/22,7/62,9/484
Cream Soups and Pasta					
1.	Creamy mushroom soup	13,4/26,9/26,1/400			

- NUTRITION FACTS -

The buffet. Amount per serving.

Name of the dish		protein/fat/carbs/kcal	Name of the dish		protein/fat/carbs/kcal
Cold appetizers					
1.	Olives platter	2,7/11,2/7/140	22.	Mini rolls with eggplant and nuts	3,7/18,7/10,4/225
2.	Tomato and cheese canapé	5,8/7,5/2/99	23.	Canapé with cheese and grapes	11,6/10,6/48,2/335
3.	Roast beef canapé	5,2/19,2/3,3/207	24.	Ham rolls with cheese and greens	6,6/12/0,7/137
4.	Mussel canapé	5,6/0,9/0,8/34	25.	Vol-au-vent with red caviar	10,8/11/5,7/165
5.	Smoked duck canapé	9,4/11,3/50/339	Hot appetizers		
6.	Scallop canapé	9,2/5,5/46,9/274	1.	Mini tiger shrimps BBQ with pineapple	10,9/11,3/7,4/175
7.	Cured beef jerky and pickled cucumbers canapé	4,1/1,6/7,6/61	2.	Salmon BBQ with potato and pickled cucumber	12/13,5/6,5/195
8.	Canapé w/pickled herring and potato	7,7/5,2/8,6/112	3.	Chicken fillet in almond breading with tomato sauce	16,8/18,8/9,8/275
9.	Canapé with pickled salmon	8,1/6,2/7,7/118	4.	Sockeye salmon BBQ	10,6/20,2/5,8/247
10.	Canapé with veal liver mash	2,5/21/10,3/240	Desserts		
11.	Sandwich with smoked sockeye salmon	15,3/17,5/29,1/336	1.	Currant and raspberry jelly	2/0,1/27,5/119
12.	Sandwich with roast pork	10,4/13,2/49,3/358	2.	«Napoleon» cake	5,8/23,1/46/415
13.	Tartlet with crab salad	5,5/13,3/9,9/181	3.	Cherry mousse	6,4/7,3/16/155
14.	Tartlet with meat salad	9,3/17,1/5,8/215	4.	French macarons	5,8/14,2/33,7/286
15.	Vol-au-vent with chicken and pineapple	6,1/5/7,8/101	5.	Cupcakes	4,5/9,4/23,7/197
16.	Caesar canapé	9,4/7,8/7,2/137	6.	Chocolate mousse with exotic fruits	3,3/18,8/14,1/239
17.	Salmon rolls w/ curd cheese and greens	11,6/6,1/8,8/136	7.	Profiteroles with cheesy cream	4,6/13,2/19/213
18.	Profiteroles w/halibut and curd cheese	5,4/5,3/2,9/84	8.	Fruit guitar	41,4/17,2/607,4/2750
19.	Hand plucked roast pork	3,5/4,5/10/94	9.	Exotic fruits	28,3/5,7/367,4/1634
20.	Fish balls with cheese	12,1/29,3/12,9/364			
21.	Mushroom julienne	8,4/25,8/6,3/291			

Amount per serving (or per 1 kg) of the banquet dishes.

Name of the dish		protein/fat/carbs/kcal	Name of the dish		protein/fat/carbs/kcal
1.	Stuffed pike w/wild mushroom, kg	159,3/22,7/37,9/993	7.	Chef's skin-on baked potato	4,4/26,1/24,9/352
2.	Stuffed carp w/wild mushroom, kg	252,2/44,6/37,9/1562	8.	Game platter	177,1/284,2/82,5/3645
3.	Whole roasted suckling pig, kg	2352/70,2/20,6/1655	9.	BBQ platter	459,9/573,7/133,7/7537
4.	Grilled lamb, kg	242,9/224,7/26,7/3262	10.	BBQ vegetables platter	41,4/4,8/133,5/741
5.	Stuffed chicken	314,8/255,4/279,2/4675	11.	Seafood BBQ	133,7/75,6/8,3/1267
6.	«Far Eastern seabed»	449,8/63,1/12,4/2417	12.	Khashlama	148,2/146,4/74,4/2208

ENJOY YOUR MEAL!

We have collected the most interesting dishes from Russian culture and history that were served to kings, emperors and important guests.

