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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



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



Braised venison in a sour cream and tomato sauce

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

900 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



Grilled quail

Ingredients: quail, potato, homemade sour cream, bell pepper, zucchini, greens, cowberry sauce. Output weight: 500/50

900 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.

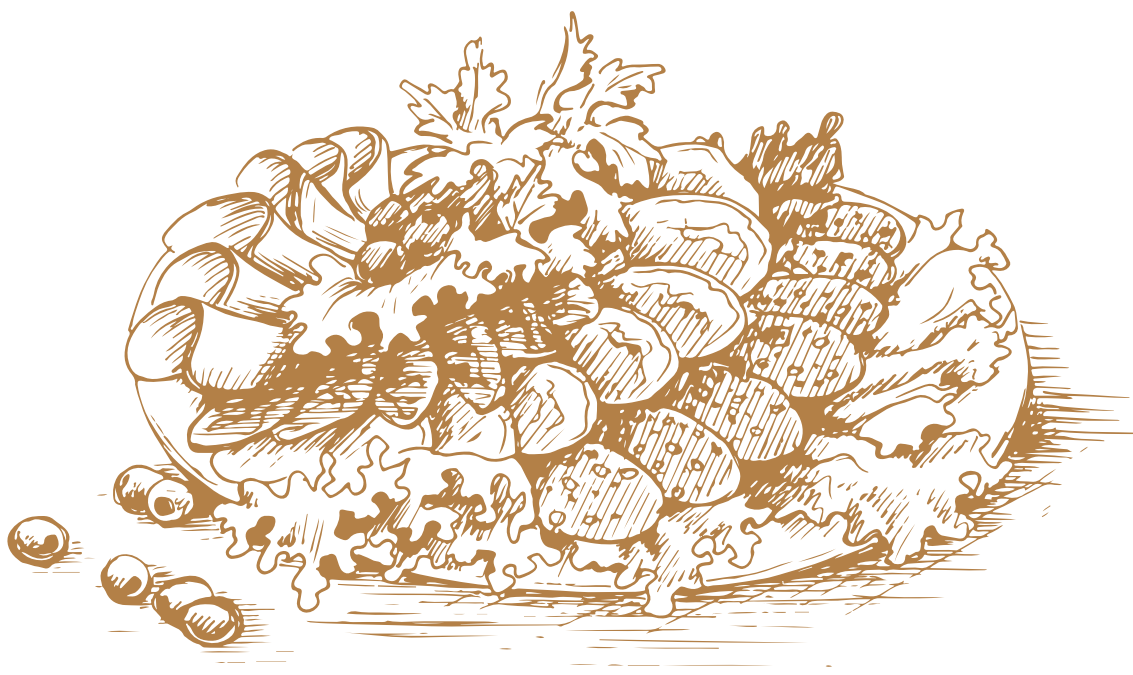
850 RUB





RESTAURANT

Lesnaya Zaimka



APPETIZERS

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



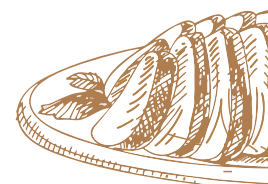
Own
farm



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, pickled pepper, cowberry.
Output weight: 800 g.

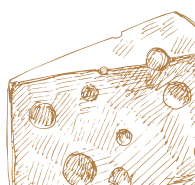
800 RUB



Cheese platter

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

1 500 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



Pickles

Ingredients: pickled vegetables: tomatoes, pepper, cauliflower, carrot, celery.
Output weight: 400 g.

300 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



Red caviar with butter

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

500 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



Squid with mayonnaise

Output weight: 100/50

350 RUB

Scallop with mayonnaise

Output weight: 100/50

500 RUB

Crab phalanx with vegetables

Output weight: 100/100

750 RUB



Waved whelk with mayonnaise

Output weight: 100/50

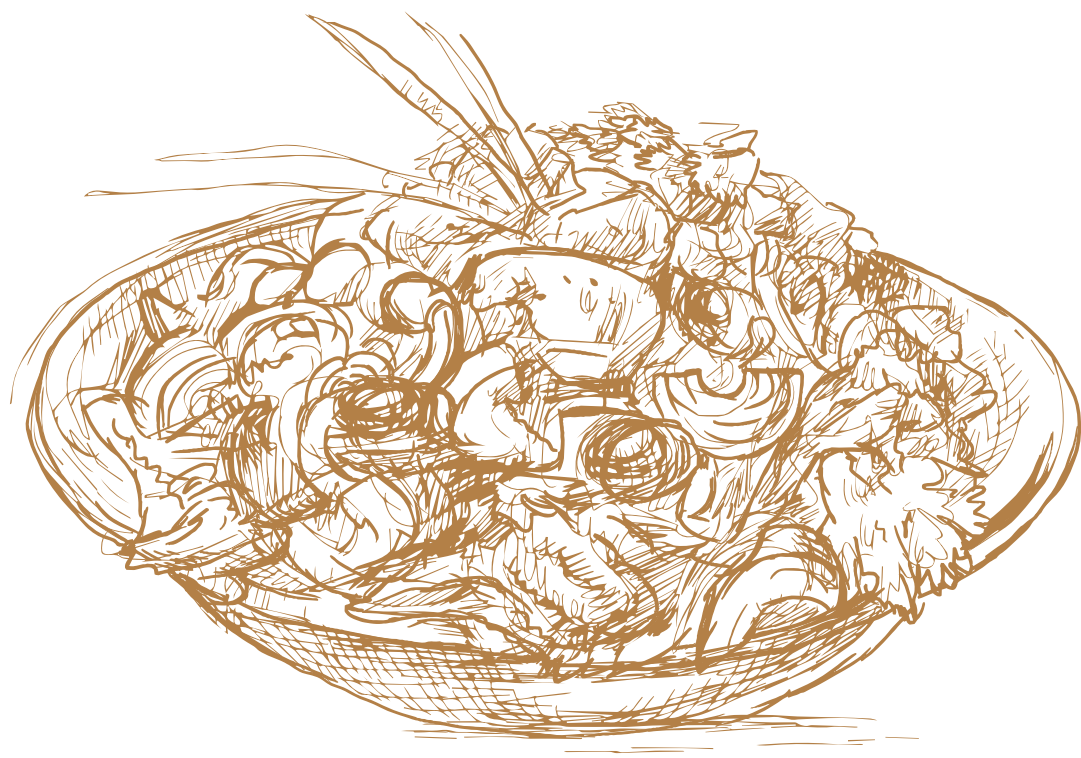
550 RUB





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SALADS



CONVENTIONAL SYMBOLS



Perfect for a banquet



For a few people



Own farm



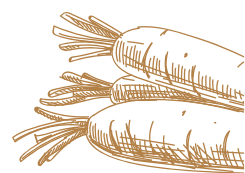
Popular



Pre-order



- SALADS -



«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



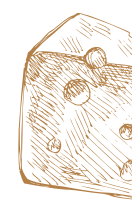
Salad with beet and prunes

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

450 RUB



12



«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, egg, spring onion, mayonnaise dressing. Output weight: 240 g.

550 RUB





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FAR EASTERN CUISINE

CONVENTIONAL SYMBOLS



Perfect for a banquet



For a few people



Own farm



Popular



Pre-order





Seafood julienne

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

650 RUB



Tiger shrimp in garlic sauce

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

800 RUB



Scallop in bacon with mussels

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

850 RUB



«Ocean soul»

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

1 700 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



Baked scallop with vegetables

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

650 RUB

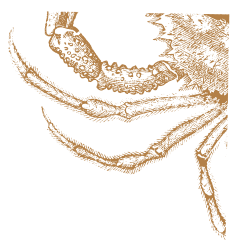
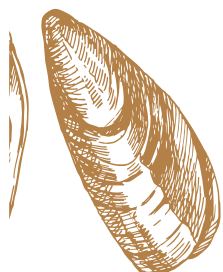


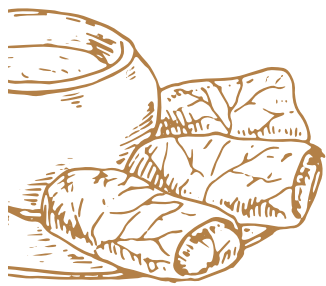
Boyar champignon in a pot

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

550 RUB

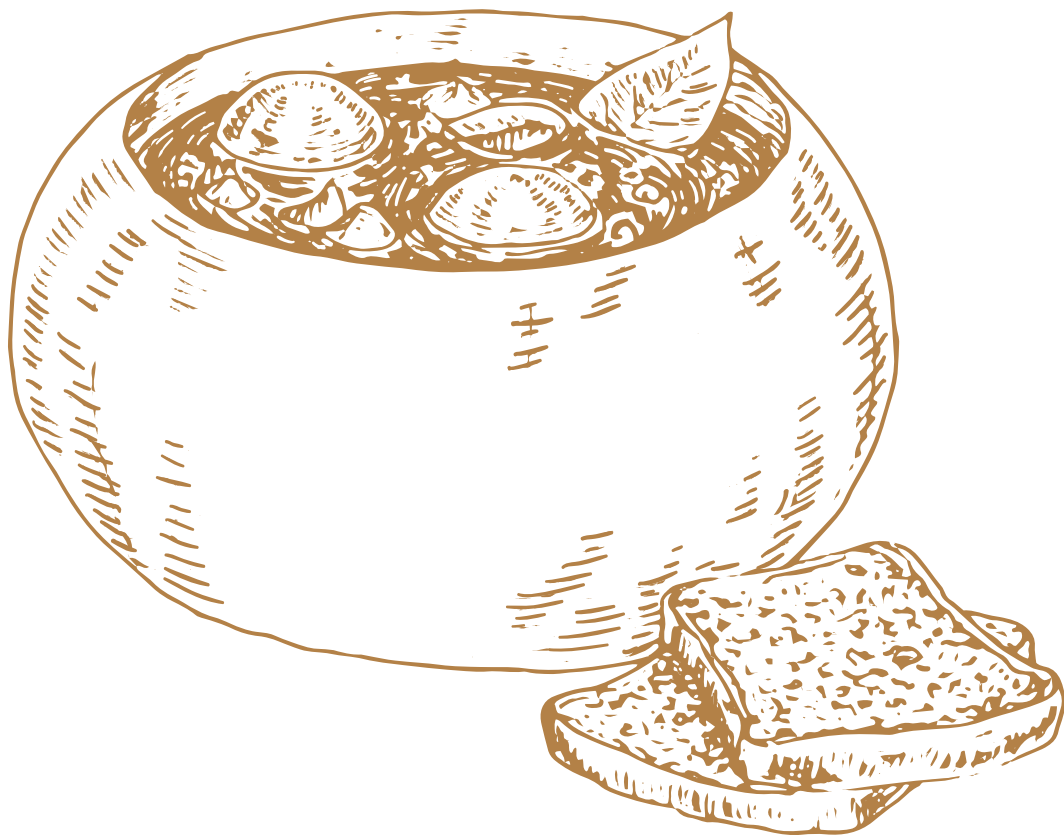
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SOUPS

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



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



Tomato soup with seafood

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

700 RUB



Pottage «Staromoskovskaya»

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

500 RUB



Pottage with chicken giblets

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

500 RUB



«Boyar» borsch

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

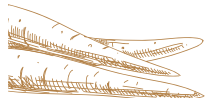
650 RUB



Kefir okroshka

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

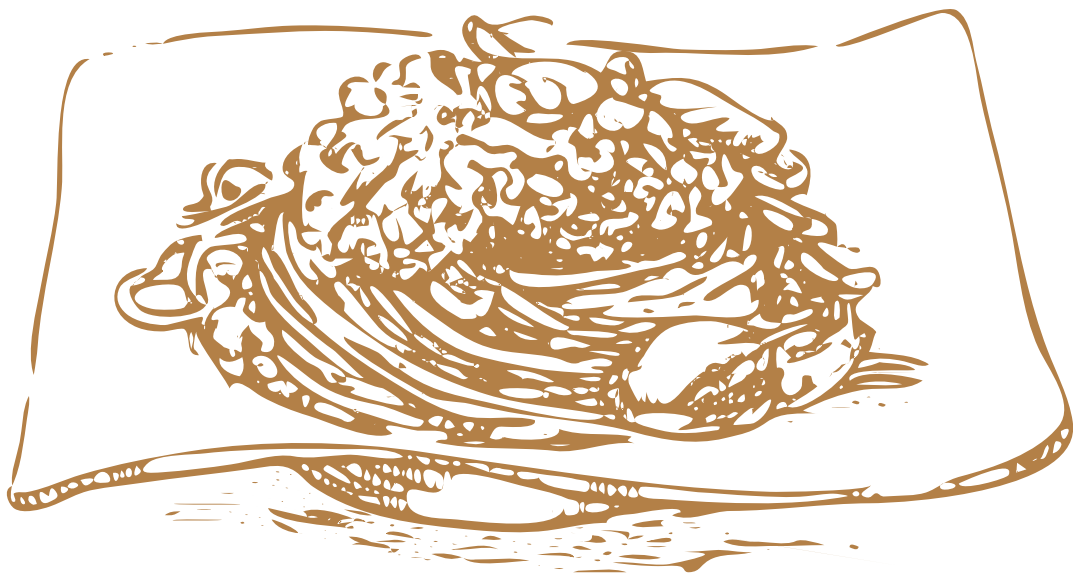
400 RUB





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CREAM SOUPS

and

PASTA

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



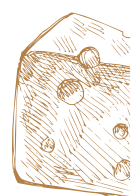
Own
farm



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, carrot, onion, pepper, Parmesan, «Bolognese» sauce. Output weight: 370 g.

650 RUB

Seafood «Pesto» pasta

Ingredients: fettuccine, shrimp, octopus, hard clam, 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





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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.
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

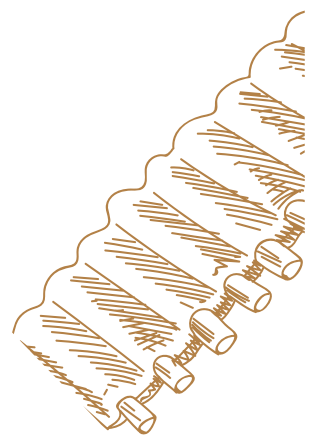
450 RUB





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MAIN MEAT DISHES

CONVENTIONAL SYMBOLS

* Output weight of the raw meat



Perfect for a banquet



For a few people



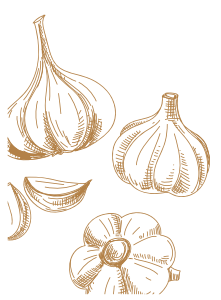
Own farm



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.

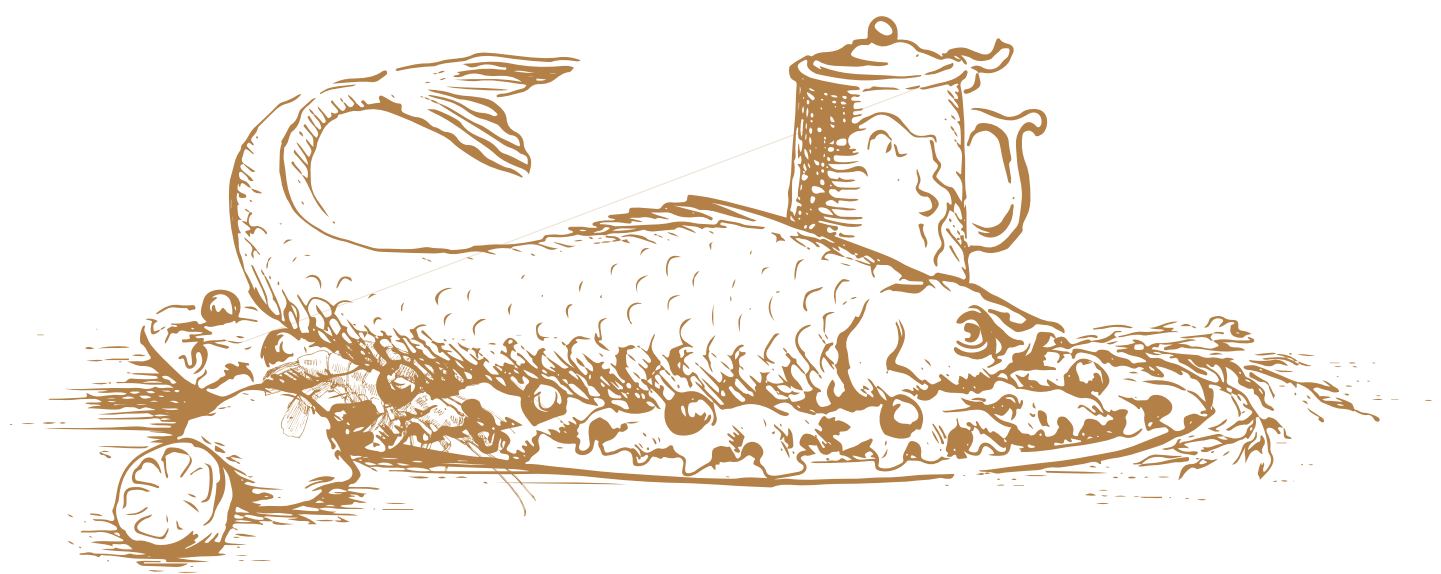
800 RUB





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MAIN FISH DISHES

CONVENTIONAL SYMBOLS



Perfect for a banquet



For a few people



Own farm



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

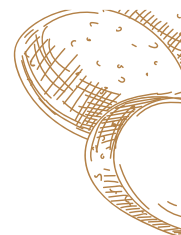
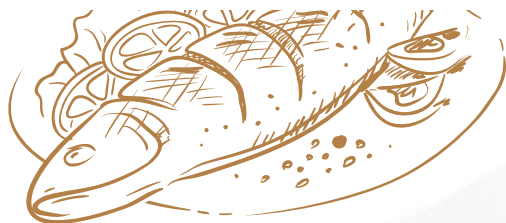


Boiled halibut with a Polish sauce

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

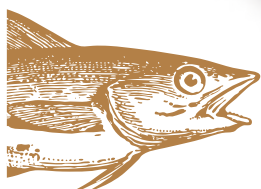


Baked halibut with asparagus

Ingredients: halibut fillet, asparagus, lemon, parsley, spinach sauce.

Output weight: 290 g.

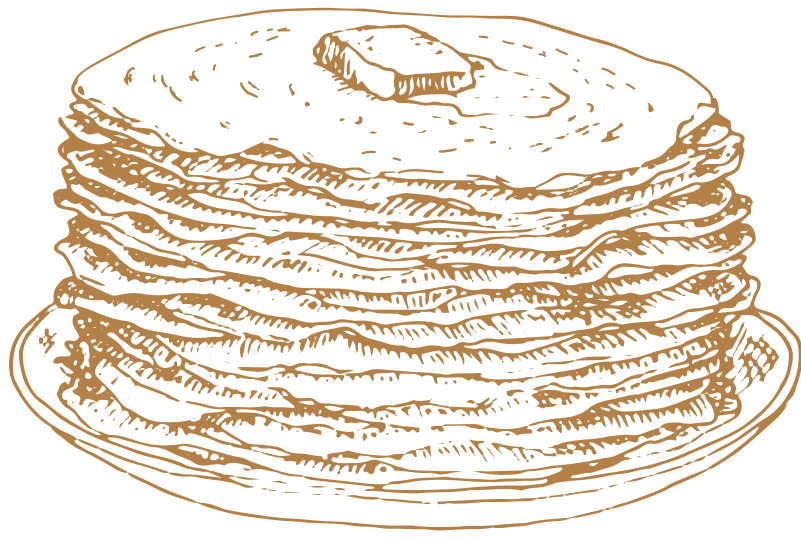
800 RUB





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SIDE DISHES

CONVENTIONAL SYMBOLS



Perfect for a banquet



For a few people



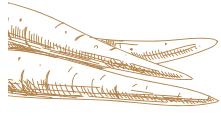
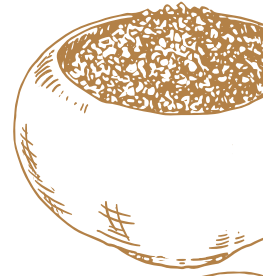
Own farm



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.

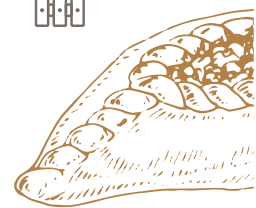
100 RUB



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

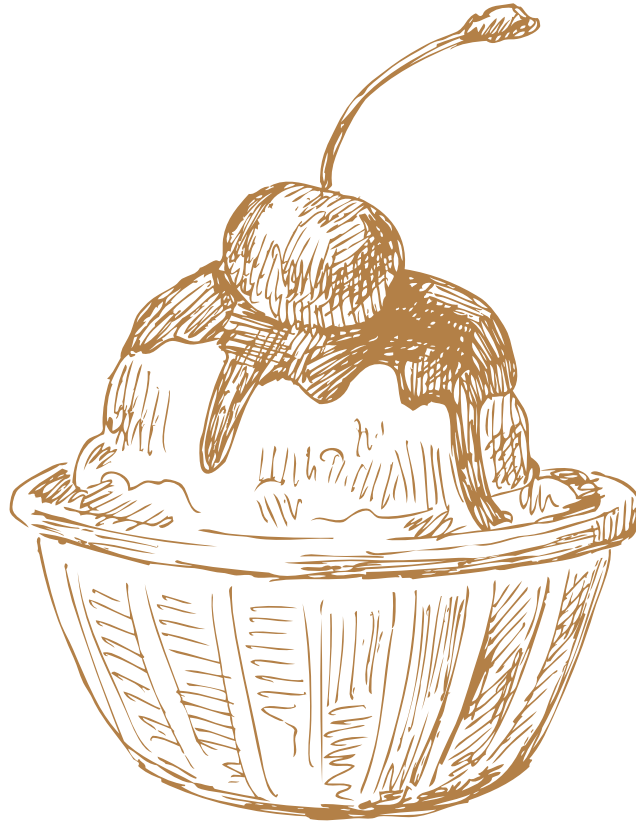
Output weight: 120/120

120 RUB





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DESSERTS




Perfect for
a banquet


For a few
people


Own
farm


Popular


Pre-order



Molten chocolate cake

Dessert with hot chocolate inside, served with an ice cream scoop and seasonal fruits. Output weight: 170 g.

500 RUB



«Pavlova» cake

Light dessert with soft cheesy cream, seasonal fruits and colored biscuit. Output weight: 200 g.

450 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. Served with colored biscuit. Output weight: 200 g.

400 RUB





«Napoleon»

Thin crispy layers saturated with cream on the basis of caramelized milk. Served with seasonal fruits. Output weight: 200 g.

450 RUB



Honey cake

Aromatic honey cake layers saturated with sour cream. Served with strawberry sauce. Output weight: 200 g.

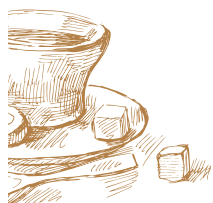
400 RUB



Pancakes with caramel sauce

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

350 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

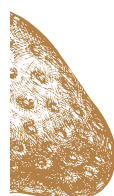
Output weight: 110 g.

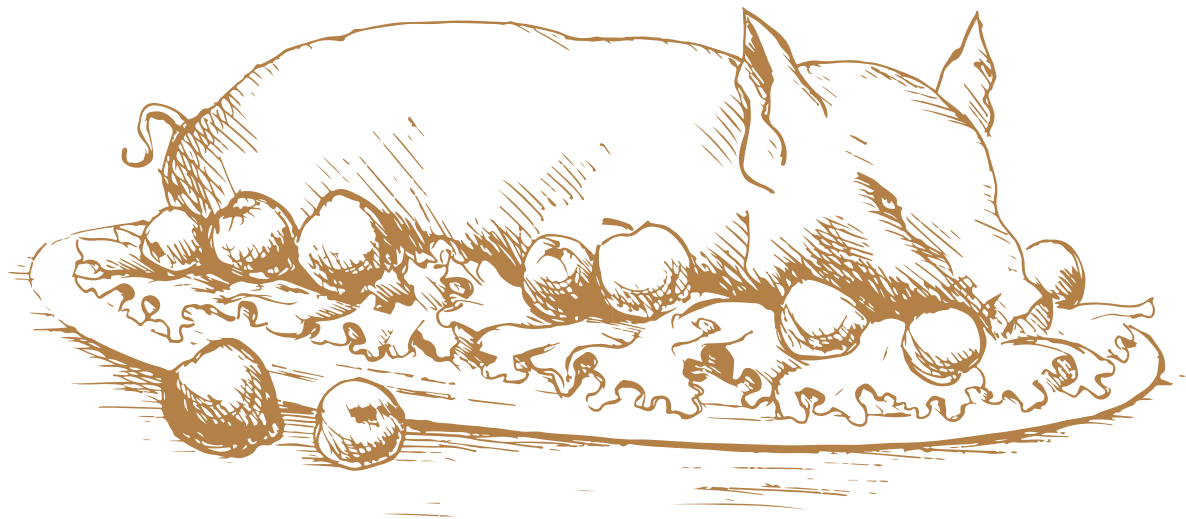
100 RUB

Jam in assortment

Output weight: 100 g.

150 RUB





BANQUET DISHES

CONVENTIONAL SYMBOLS



Perfect for
a banquet



For a few
people



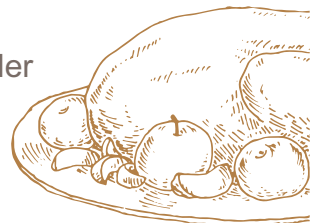
Own
farm



Popular



Pre-order



Stuffed pike with wild mushroom

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

1 500 RUB/kg

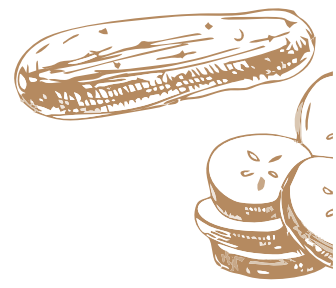


Stuffed carp with wild mushroom

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.

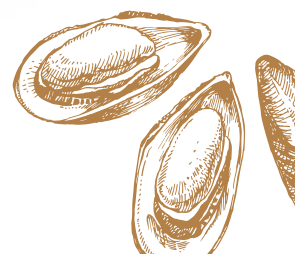
1 500 RUB

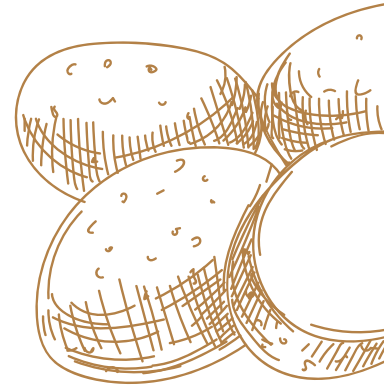


«Far Eastern seabed»

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

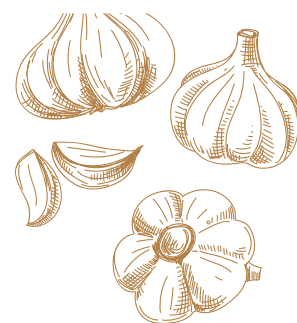


BBQ vegetables platter

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

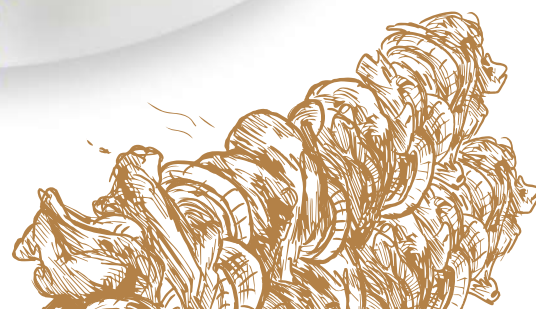
3 000 RUB



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	◇—————◇	1 60 RUB	(60 g)
Vol-au-vent with chicken and pineapple	◇————◇	1 30 RUB	(60 g)
Caesar canapé	◇—————◇	1 50 RUB	(60 g)
Salmon rolls with curd cheese and greens	◇—————◇	1 50 RUB	(60 g)
Profiteroles with halibut and curd cheese	◇—————◇	2 00 RUB	(60 g)
Hand plucked roast pork	◇—————◇	1 20 RUB	(45 g)
Fish balls with cheese	◇—————◇	1 50 RUB	(70 g)
Mushroom julienne	◇—————◇	1 80 RUB	(60 g)
Mini rolls with eggplant and nuts	◇—————◇	1 20 RUB	(50 g)
Canapé with cheese and grapes	◇————◇	80 RUB	(60 g)
Ham rolls with cheese and greens	◇————◇	1 00 RUB	(50 g)
Vol-au-vent with red caviar	◇—————◇	3 50 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



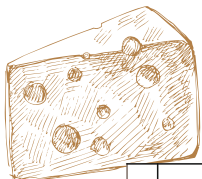
150 RUB (50/10 g)



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

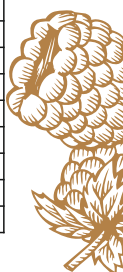




- NUTRITION FACTS -

Amount per serving.

	Name of the dish	protein/fat/carbs/kcal	Name of the dish	protein/fat/carbs/kcal	
Wild Game Meat Speciality			Caucasus Cuisine		
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
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.	Matzoon	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	48,6/68/51,5/1014
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			9.	Baked halibut with a asparagus	50,6/24,2/1,8/480
1.	«Elegant» salad	32,5/28,9/24,2/487	Side Dishes		
2.	«Caesar» salad w/chicken	36,7/49,5/16,8/660	1.	Baked skin-on potato	4,4/26,1/24,9/352
3.	«Exotica» salad	36,7/49,4/23,1/683	2.	French fries	2,8/50,5/22,2/555
4.	«Nice» salad	19,6/49,7/6,7/533	3.	Fried potato w/mushroom	8,6/31,6/34,4/457
5.	Maral salad	22/41,2/8,4/492	4.	Boiled potato	2,1/16,9/15,4/222
6.	«Kupechesky» salad	33,9/69/9,2/793	5.	Steamed rice	3,8/1,3/28/139
7.	«Atlanta» salad	29,7/46,9/8,4/552	6.	Steamed rice w/vegetables	5,9/1,6/31,8/165
8.	Mixed lettuce w/duck breast	20/15,2/6,4/243	7.	Grilled vegetables	3/10,3/13,4/158
9.	Warm salad w/Atlantic salmon	29,8/71,8/14,9/825	8.	Steamed vegetables	9/0,6/7,9/61
10.	Salad w/tuna	35/46/12,4/603	9.	Crepe	10,1/4,6/41,8/249
11.	«Spring» salad	3,3/10,2/7,2/134	10.	Crepe w/salmon caviar	25,9/11,5/41,8/375
12.	«Misto» salad	7,6/36,4/12,5/408	11.	Crepe w/homemade sour cream	11,4/12,6/76,6/329
13.	Salad w/beet and prunes	9/31,7/49,7/520	12.	Crepe w/jam	10,1/4,6/74,8/389
14.	«Sea Princess» salad	61,9/44,7/8,1/682	13.	Bread basket	31,8/6,5/208/1031
15.	«Sea cocktail» salad	46,2/36,8/8,9/552	14.	Break slices	19,8/4,1/132/644
16.	«Caesar» salad w/shrimps	38,9/51,5/15,4/681	15.	Buns	24/4,8/159/774
17.	Warm salad w/seafood w/«Pesto» sauce	39,8/42/5,5/559	16.	Lavash	5,5/0,7/33,6/162
18.	«Neptune's surprise»	27,6/45,8/17,5/592	17.	«Garlic» croutons	9,3/38,4/52,9/595
19.	«Boatswain» salad	20,5/56,3/37,3/738	Desserts		
Far Eastern Cuisine			1.	«Triple chocolate» mousse cake	12,5/34,1/56/581
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.	Chery cheesecake	9,2/28,4/47,8/483
Soups			9.	«Crepe cake»	10/28,3/51/499
1.	Putyatin fish soup	27,6/8,2/3/196	10.	Fresh fruit platter	6,8/3,5/115,7/522
2.	«Boyan» borsch	17,7/15,2/19,3/285	11.	Ice cream	5,6/26,2/36,4/404
3.	Pottage «Staromoskovskaya»	17/14,8/14,8/261	12.	Ice cream with fruits	5,5/22,8/41,8/394
4.	Pottage w/chicken giblets	22,3/5,9/18,2/216	13.	Ice cream with chocolate syrup	5,8/23,1/50,2/432
5.	Mixed meat solyanka	17,5/35,2/10,3/428	14.	Cowberry with sugar	0,7/0,5/37,9/159
6.	Tomato soup w/seafood	20/32/16,7/448	15.	Jam	0/0/33/140
7.	Kefir okroshka	15,9/25,4/12/340	16.	Sypup	0/0/12,6/50,4
Cream Soups and Pasta			17.	Apple strudel	7/22,7/62,9/484
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.

