

breakfast menu	all day long
Buffet No. 43 Fried Egg two sunny-side-up eggs, spicy sausage, baked young potatoes, fresh mixed greens, cucumber, radish, toasted bread with seeds	780
Buckwheat Porridge with Avocado and Parmesan Cheese buckwheat groats, butter, avocado, parmesan cheese	650
Oatmeal with Nuts and Dried Fruits water/milk	300 / 350
Cottage Cheese Pancakes with Sour Cream	580
Pancakes with Butter	300
Pancakes with Meat	620
Pancakes with Lightly Salted Salmon	900

pancakes topped with caviar		
Pike Caviar	30 g	980
Red Caviar	30 g	1200
Black Caviar	20 g	4900

Scrambled Eggs with Tomatoes and Avocado on E eggs, milk, Uzbek tomatoes, avocado, crispy brioche toasted in bu	
Lightly Salted Salmon on Avocado Toast homemade bread, guacamole, salmon, radish, dill, quail egg	980
Cod Liver Sandwich homemade bread, Pacific cod liver, apples, egg, radish, green onic pepper	550 In, pink
Two Eggs Cooked to Your Liking fried / scrambled / boiled (3, 5, 7 min) / omelet / poached / double-1	460
Toppings tomatoes / bacon / cheese / salmon	200 / 200 / 150 / 650
Toppings sour cream / jam / honey / condensed milk	150 / 170 / 190 / 150

snacks and salads

Borodinsky Bread Sandwich with herring / with sprats	270
Jellied Meat with Horseradish and Mustard	530
Pickles cherry tomatoes, barrel cucumbers, sauerkraut	550
Marinated Mushrooms milk mushrooms, porcini mushrooms, sticky buns (seasonal substitutions possible)	780
Pickled Pepper Mushrooms with Sour Cream and Red Onion	750
Assorted Salo salted, smoked, with pepper, corned beef	480
Herring with Baked Potatoes	550
Fresh Salad fresh beetroot, carrot, apple	310
Vitamin Salad with Raisins cabbage, carrot, raisins	380
Garden Salad cucumber, green onion, egg, radish, sour cream	480
Vinaigrette with sauerkraut / with herring	390 / 450
Green Salad mixed salad leaves with avocado, zucchini, and green beans	690
Nicoise Salad mixed salad leaves, canned tuna, green beans, pickled red onion, fried stone potatoes, quail egg, olives	690
Uzbek Tomato and Red Onion Salad	1200
Olivier Salad with Beef / with Smoked Beef Tongue	690
Chicken Liver Salad	790
Greek Salad	1200
Salad with Roast Beef, Pickles and Fried Potatoes	960
Cod Liver Salad	710

All prices are in rubles. A 10% service charge is added to the bill for 6 or more guests.

Chicken Salad with Sun-Dried Tomatoes	810
Zucchini Pancakes with Lightly Salted Salmon and Sour Cream	900
Potato Pancakes with Lightly Salted Salmon and Sour Cream	900
Potato Pancakes with Sour Cream / with Bacon	360/460
beer snacks	
Homemade Chips with Sauce rye/wheat	350
Rye Croutons with cheese / with garlic	460
Nuts peanuts / almonds / pistachios / spicy cashews	350 / 600 / 600 / 600
Northern Shrimp 250 g / 500 g on ice / steamed / fried	2000 / 3800
Volga Crayfish 1 kg boiled / spicy / aromatic	on request
Tempura Shrimp with Sweet Chili Sauce	950
Whole Smelt	590

cured fish	350
Pink Salmon / Carp / Crucian Carp / Dried Roach / Blue Whiting / Tro Bream / Squid with Red Pepper / Whole Dried Vobla	ut/
cured meat	800
Venison / Basturma / Sujuk / Duck Fillet / Chicken Jerky / Kazy	

soups

Borscht with Pampushka and Sour Cream pampushka with garlic/without garlic

690.-

Chicken Broth with Noodles	480
Spicy Goulash	710
Pumpkin Cream Soup with Seeds	530
Fish Soup with shrimp, salmon, and white fish	1100
Cabbage Soup with a Hand Pie hand pie with meat / hand pie with cabbage	710
Mushroom Soup with Barley and Sour Cream	650
Meat Solyanka	830
Hearty Vegetable Soup	570

Russian Hand Pie meat/cabbage/apple	180 / 100 / 100
Homemade Bread with Butter wheat / rye / with seeds	350

dumplings and vareniki

Meat Dumplings	750
Venison Dumplings	770
Vareniki with Potatoes	560
Vareniki with Potatoes and Mushrooms	670

Frozen dumplings and vareniki are available for takeaway at a special price. Ask your waiter for details.

main dishes

Homemade Cutlets with Pickled Cucumber and Mashed Potatoes	890
Venison Cutlets with Fried Potatoes	910
Beef Steak	1200

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Buckwheat with Porcini Mushrooms and Onion	470
Ossobuco with Mashed Potatoes and Sun-Dried Tomatoes	1500
Beef Cheeks with Ptitim	1400
Beef Stroganoff with Mashed Potatoes	1400
Sausages with Braised Cabbage	980
Baked Chicken Wings with Sauce	670
Slow-Cooked Pork Ribs with BBQ Sauce	1100
Assorted Sausages (1 piece) 75 g natural/chicken/lamb/spicy/curry/original	440
Chicken Schnitzel with Salad and Tomatoes	1300
Casserole with Meat and Potatoes	760
Duck Confit served with spiced lingonberries and pear-celery puree	1200
Salmon with Vegetables cauliflower, broccoli, sweet pepper	1600
Fried Carp with Vegetables carp fillet with vegetables	1200
Pike Perch Fillet with Sautéed Vegetables zucchini, onion, sweet pepper	1100
Sauce in a row	100
side dishes	
Fried Potatoes with Onions	410
Stone-Baked Potatoes	340
Mashed Potatoes	340
Braised Cabbage	340
Vegetables cauliflower, broccoli, sweet pepper (steamed / baked)	370
Ptitim (Israeli Couscous)	310

desserts

Buffet No. 43 Cake	450
Charlotte (Apple Pie)	380
Baked Pear in Puff Pastry with Nuts and Dried Fruit	540
Éclair dark chocolate / white chocolate	250
Churchkhela (Georgian Nut Snack)	350
Honey 50 g / 100 g	190 / 380
Jam 50 g / 100 g	170 / 340
Sugared Cranberries	280
Dried Fruits and Nuts	950
Handmade Candy dried fruits with walnuts / coconut	70
Ice Cream per scoop classic creamy / strawberry / chocolate	180
Sorbet per scoop mango/raspberry	180

