



Night menu

Starters

Veal tongue with creamy horseradish	150/30/3 g	250 rub.
Light-salted salmon	100/10 g	290 rub.
Herring with boiled potatoes and pickled onions	240/90 g	250 rub.
Pickled mushrooms with mustard oil	150/51 g	230 rub.
Cheese and meat delicacy:		
Parmigiano	100 g	180 rub.
Cheddar	100 g	130 rub.
Uncooked smoked sausage	100 g	150 rub.
Brisket meat	100 g	150 rub.
Carbonade	100 g	130 rub.
Sandwich with ham, cheese and vegetables	200/1 g	150 rub.
Sandwich with salmon	155 g	180 rub.
Nachos with cheese sauce	125/50 g	230 rub.
Green or black olives	50 g	100 rub.

Salads

Meat salad with veal and ham	340 g	350 rub.
Greek salad with vegetables and feta cheese	250 g	270 rub.
Caesar salad with chicken breast	210 g	350 rub.

Soups

Soup of the night (ask your waiter)

Main courses, side dishes

Chicken fillet with vegetables	240/1 g	260 rub.
Jullienne of chicken and mushrooms	150 g	250 rub.
Pork baked with cheese	150 g	300 rub.
Beef stroganoff with veal	150 g	200 rub.



Rice with butter	150 g	100 rub.
Mashed potatoes	150 g	100 rub.
Sauces		
Sour cream	30 g	30 rub.
Russian horseradish	30 g	30 rub.
Mustard	30 g	30 rub.
Desserts		
Ice-cream with waffles and extras	150/50 g	155 rub.
Homemade cheese cake	130/50/20 g	305 rub.
Apple strudel	130/5 g	225 rub.