

Cold Starters

Salmon Carpaccio with citrus sauce dressing

232 kcal 200 g 390 RUB

Chef-salted salmon

350 kcal 150/100 g 560 RUB

Swedish herring fish with onions and potatoes

311 kcal 100/200 g 210 RUB

Fish plate of salted salmon, turbot, trout and butterfish

300 kcal 200 g 690 RUB

Meat plate of roast beef, pork, chicken roll, beef tongue, creamy horseradish

616 kcal 270 g 550 RUB

Beef Carpaccio served on mixed salad, parmesan cheese and balsamic dressing

226 kcal 200 g 350 RUB

Assorted vegetables: tomatoes, cucumbers, sweet pepper, radish, greens, chili pepper

114 kcal 410 g 250 RUB

Antipasto plate: olives, marinated artichoke, marinated sweet peppers, capers

223 kcal 250 g 450 RUB

Mozzarella and tomatoes with Pesto basil sauce

539 kcal 120/130 g 490 RUB

Beetroot Carpaccio with cream cheese and Pesto sauce

302 kcal 230 g 250 RUB

Cheeseboard of Dor Blue, Parmesan, Camembert, cream cheese, honey, grapes

641 kcal 120/75 g 490 RUB

Salads

*“Aleksandrovski” salad with flambéed chicken liver and shallot
sauce*

116 kcal 160 g 290 RUB

*Chef’s salad of roast beef with beets, carrots, zucchini, lettuce
“Mix” and eggplant sauce*

308 kcal 190 g 390 RUB

*Rocket salad with tiger prawn served with avocado, parmesan
cheese and Vinaigrette sauce*

224 kcal 150 g 490 RUB

Salad of beef tongue with quail egg and ginger sauce

194 kcal 180 g 290 RUB

Pan fried beef fillet with champignons and tomatoes

221 kcal 255 g 340 RUB

Cesar salad with chicken breast

349 kcal 195 g 300 RUB

Cesar salad with King Prawns

190 kcal 190 g 490 RUB

*“Provence” Salad with French duck breast, served with mango,
pineapple, sweet peppers and cucumber*

285 kcal 190 g 490 RUB

Spring salad of tomatoes, cucumbers, red onions and sour cream

104 kcal 300 g 170 RUB

*Greek salad (tomatoes, cucumbers, sweet peppers, olives, feta
cheese, lettuce “Mix”)*

261 kcal 250 g 240 RUB

Salad of cream cheese and berries with cream “Balsamic” dressing

252 kcal 170 g 390 RUB

*Roasted vegetables with cream cheese, fennel and seasonal
vegetables*

97 kcal 265 g 260 RUB

Hot starters

Tiger prawns «A La Plancha»

270 kcal 200 g 810 RUB

Baked brandy-flavored mussels under a cheese layer

223 kcal 240 g 370 RUB

Tiger prawns julienne

234 kcal 100 g 375 RUB

Chicken breast and mushroom julienne

191 kcal 100 g 120 RUB

White mushroom julienne

288 kcal 100 g 320 RUB

Salmon and broccoli quiche

281 kcal 230 g 310 RUB

Beef stroganoff quiche

282 kcal 200 g 290 RUB

Cheese puff-pie

268 kcal 190 g 230 RUB

Soups

Wild mushroom soup, served with rye croutons and sour cream

64 kcal 330 g 265 RUB

Tsar's fish soup, served with ice-vodka

228 kcal 300 g 250 RUB

Norwegian soup with salmon «quenelle» and vegetables

176 kcal 300 g 270 RUB

Chicken soup with noodles

297 kcal 300 g 120 RUB

Pumpkin soup

195 kcal 250 g 120 RUB

Pumpkin soup with tiger prawns

220 kcal 280 g 250 RUB

Mushroom cream soup with croutons

159 kcal 275 g 200 RUB

Red Borsch soup with veal tongue

123 kcal 300/50g 160 RUB

*Mediterranean soup with kiwi-size mussels, squids, tiger prawns,
scallops and rockfish*

252 kcal 350/40 g 480 RUB

Beans stewed in tomato sauce

236 kcal 350 g 250 RUB

Pasta/Risotto

Risotto with artichokes, white wine and pesto sauce

256 kcal 270 g 350 RUB

Risotto with peas and tiger prawns

125 kcal 250 g 300 RUB

White mushrooms risotto

263 kcal 270 g 390 RUB

Seafood black risotto with Spanish black mussels, squids, tiger prawns and scallops

258 kcal 300 g 490 RUB

Spaghetti with vegetables

112 kcal 280 g 210 RUB

Penne with tomato sauce

44 kcal 250 g 220 RUB

Penne with beef fillet and tomato sauce

246 kcal 260 g 390 RUB

Spaghetti Carbonara

349 kcal 240 g 290 RUB

Farfalle pasta with salmon and broccoli cream sauce

309 kcal 270 g 390 RUB

Fettuccine with mushrooms and cream sauce

365 kcal 240 g 390 RUB

Fish

Baked trout fish

245 kcal 140/30 g 390 RUB

Salmon and flounder fish cutlets

325 kcal 140/140 g 380 RUB

Salmon with smoke on a spinach pillow/Salmon steak with spinach and white wine sauce

364 kcal 130/150 g 590 RUB

Salmon, baked in parchment with mini carrots, cauliflower and beans

303 kcal 135/170 g 590 RUB

Dorado fish served with grilled vegetables

260 kcal 250-350/150 g 590 RUB

Dorado fillet with vegetable julienne

246 kcal 110/160 g 670 RUB

Grilled seafood assortment: squids, tiger prawn 8/12, kiwi-size mussels, scallops

297 kcal 270/160 g 990 RUB

Meat

«Aleksandrovski» beef steak with grilled vegetables

358 kcal 210/175 g 930 RUB

Duck breast with cherry sauce

227 kcal 150/100 g 690 RUB

Fricassee of chicken breast with vegetables and mashed potatoes

312 kcal 80/200 g 270 RUB

Beef medallions with spinach and pepper sauce

393 kcal 170/200 g 690 RUB

Flambéed beef liver with cream cheese, cherry tomatoes, young potatoes and herbs

265 kcal 180/235 g 340 RUB

Beef stroganoff with mashed potatoes

393 kcal 380 g 330 RUB

Pork loin on a bone served with country-style potatoes, garlic and herbs

580 kcal 190/200 g 340 RUB

Beef scallops with creamy sauce served with fresh boiled broccoli, carrots and sweet peppers

402 kcal 120/120 g 570 RUB

Lamb ribs with seasonal vegetables

335 kcal 220/180 g 950 RUB

Lamb stewed in red wine with herbs, potatoes and tomatoes

(For 4 people)

2023 kcal 840/860 g 2 200 RUB

Side dishes

Grilled vegetables

46 kcal 210 g 120 RUB

Potatoes boiled/ «country style» /puree

3/4/71 kcal 200 g 90 RUB

Boiled rice

175 kcal 150 g 90 RUB

Boiled buckwheat

180 kcal 150 g 90 RUB

Sauces

Spicy tomato sauce

30 kcal 50 g 60 RUB

Horseradish sauce

34 kcal 50 g 60 RUB

Dijon mustard

69 kcal 50 g 60 RUB

Homemade mayonnaise

13 kcal 50 g 60 RUB

Pepper sauce

207 kcal 50 g 60 RUB

White wine sauce

192 kcal 50 g 60 RUB

Desserts

Selection of homemade sweets

53 kcal 13 g 40 RUB

Homemade biscuits in assortment of flavors: chocolate, with dried fruits, almond meringue, with three types of nuts

30kcal 16g 25RUB

Homemade marshmallows in assortment of flavors: raspberry, blackcurrant, cranberry, lemon

≈135 kcal 40 g 25 RUB

Homemade ice cream in assortment of flavors: vanilla, chocolate, strawberry, beetroot

129 kcal 50 g 50 RUB

Homemade sorbets in assortment of flavors: cranberry, raspberry, kiwi

≈35 kcal 50 g 50 RUB

Mixed berry tiramisu

285 kcal 220 g 370 RUB

Lemon Cream with berries and almond merengue

240 kcal 150 g 170RUB

Chocolate fondant

294 kcal 130 g 190 RUB

Chocolate tart with raspberry confiture

312 kcal 150 g 210 RUB

Poppy seed cake

261 kcal 165 g 240 RUB

Panna cotta with strawberry gazpacho

295 kcal 120 g 195 RUB

Strawberry soup with vanilla ice-cream

209 kcal 190 g 180 RUB

Apple charlotte, served with vanilla ice cream

207 kcal 260 g 200 RUB

NOT an apple strudel (served with vanilla ice cream)

176 kcal 215 g 180 RUB

NOT a cherry strudel (served with vanilla ice cream)

268 kcal 215 g 180 RUB

Savory pear on a dacquoise biscuit

234 kcal 260 g 270 RUB

Pineapple Carpaccio, served with cranberry sorbet

133 kcal 177 g 180 RUB

Fruit salad of kiwi, pineapple, grapes, strawberry

110 kcal 252 g 220 RUB

Assortment of fruits

Orange, mandarin, peach, pear, apple

≈57 kcal 100 g 80 RUB

Pineapple, grape, kiwi

≈55 kcal 100 g 100 RUB

Assortment of berries: blueberry, raspberry, blackberry, strawberry

≈20 kcal 50 g 250 RUB

*Freshly homemade bread basket: cheese bun, rye, yeast bread,
ciabatta, grissini*

157 kcal 190 g 100 RUB