Caviar menu:

BLACK STURGEON CAVIAR ... 85.00
RED VENDACE CAVIAR ... 28.90
RED WHITEFISH CAVIAR ... 21.90
RED SOCKEYE CAVIAR ... 19.90
RED CHUM SALMON CAVIAR ... 19.90
SMOKED RED TROUT CAVIAR ... 19.90
RED TROUT CAVIAR ... 18.90

Served with milk crepes and sour cream.
Selection of cold cuts for groups

„LUKOMORJE“
Selection of fish for three person. Lightly salted salmon, smoked trout, red caviar stuffed eggs, smoked mackerel, Baltic sprats. ... 19.90

„LEPOTA“
Selection of home cooked meat delicacies. Tongue, ham, chicken roulade, beef roulade, meat roulade, pork roulade ... 16.90

„FROM CELLAR“
Selection of Russian style salted products. Cucumbers, tomatoes, wild garlic, garlic, cabbage, mushrooms ... 15.70

„HOME-STYLE BACON“
Salted, smoked, rendered lard with rye toasts. ... 12.90

„WINE SNACK“
Selection of four cheeses ... 12.90

«Fatty food stops you from getting drunk too fast, and a good meal will belong and pleasant. Meat and savoury dishes “emphasize” the taste of vodka and go well with it.»
C old appetizers

MEAT JELLY “TRADERS”
Home-style cold meat
of three kinds of meat ..... 8.90

COOKED VEAL TONGUE
With horseradish jelly ..... 7.90

“HIKING SNACK”
Marinated eggplant with garlic and greens.
Served with tomatoes and cheese ..... 7.50

BALTIC HERRING
Lightly salted with boiled potatoes ..... 7.90

“Vodka goes best with fatty snacks, as well as savoury dishes - lard, herring, broth jelly, pickles, caviar, pancakes or pelmeni”
Salad

“Vodka” salads like “Olivier” and “Boyarsky” belong to the category of “coating” snacks. They are used for “conservation” of the taste sensation when the primary receptor hunger is sated, and the body needs a reset in order to achieve better self-cognition and a pleasant relationship with oneself and the universe.

Salad

Salad with red king crab meat
Dressed with trout caviar sauce, served with wild rocket salad and avocado ... 16.90

“Boyarsky” Salad
With smoked salmon, green leaf salad, red caviar and egg sauce ... 12.90

Sakhalin Salad
Salad of squid fillet, with cucumbers, potatoes and leek. Dressed with wall-eye pollack caviare sauce, with quail eggs ... 9.90

Salad a la “Olivier”
With “Provence” sauces and two kinds of meat ... 8.90

Soup

Spicy Meat
Solyanka ... 8.30

Pechora Fish Soup
With sander, salmon and cod ... 7.90

Diem Cabbage Soup
With dried porcini mushrooms ... 7.50

Borsch “Strelecky”
With three kinds of meat ... 7.20
Hot appetizers

“A ny self-respecting person prefers hot starters...”
Professor Preobrazhensky

**TASTY PANCAKES:**
- with sturgeon caviar (50 g) .................................................. 85.00
- with salmon roe (100 g) .................................................. 19.90
- with cream, butter .................................................. 6.90

**HOMEMADE DUMPLINGS**
- Spinach “Pomorskiye”
  - with sander, salmon and cod .................................. 9.90
  - Of three kinds of meat with herbs ......................... 9.70

**VEAL KIDNEYS**
- Braised in cream with salted cucumber ...................... 7.50

**CHICKEN ENTRAILS FRIED IN A POT**
- With potatoes and mushrooms
  - in sweet cream sauce ........................................... 6.90

**“MALOROSSIJSKIJE” RUSSIAN DRANIKI**
- with cream and fried chanterelle and bacon ............. 9.90
- with lightly salted salmon ........................................ 8.90
- with cream ............................................................. 7.50

**VARENIKI (A KIND OF STUFFED DUMPLINGS)**
- with potatoes .......................................................... 8.90
- with cherries ........................................................... 8.90
- with cottage cheese ................................................ 8.90
Warm meat dishes

GRILLED LAMB RIBS
Served on the bed of salad with fried tomatoes, beans and cheese ... 28.90

OVEN FRIED BEEF FILLET
Served in sweet cream sauce with chanterelle and fried potatoes a la Peasant ... 25.00

BEEF STROGANOFF
With porcini mushrooms sauce.
Served with potato pancakes and salted cucumber ... 14.90

PORK FILLET
Cooked in sweet cream – penny bun sauce.
Served with potato puree ... 13.90
Warm fish food

Fish dishes in Russian cuisine are always served with sauces. Although it is believed that the sauces are not typical for Russian national cuisine and the word “sauce” itself is foreign and borrowed, however, there is a word “podlivka” (gravy) in Russian cuisine which means sauce or liquid garnish.

ROYAL STURGEON
With red caviar, penny bun and cauliflower sauce.
Meal for 2 persons ... 39.00

PIKE PERCH WITH MUSSELS FROM CRIMEA
Served in sweet cream-tomatoes sauce
with boiled potatoes ... 18.90

BAKED BALTIC FLOUNDER FILLET
With asparagus. Served with green pea sauce and mashed pumpkin and potatoes ... 17.90

SEVERODVINSK COD
In spinach sauce with smoked trout and cedar nuts
Served with homemade noodles ... 16.90

PIKE CROQUETTES
With mashed potatoes and cream – dill sauce ... 15.90
Warm chicken dishes

FRIED DUCK FILLET
WITH LINGONBERRY SAUCE
Served with millet porridge and pears in red wine ... 23.90

FRIED CHICKEN
Served with aromatic herbs and spicy lecho ... 16.90

CROQUETTES “POZHARSKI”
With steamed asparagus, spinach purée and sweet cream – dill sauce ... 12.90
Dessert

SELECTION OF ICE CREAM ... 8.90
WARM APPLE PIE
with sweet cream – caramel sauce and ice cream ... 8.50
HOT CHOCOLATE PIE “CHERNYAVKA”
with blueberry sauce and ice cream ... 8.30
HOME-MADE HONEY CAKE
with caramel sauce ... 7.50

Tea, coffee

Suzdal sbiten ...................... 3.70
Alcoholic sbiten ................... 3.70
Black tea .......................... 2.50
Green tea ........................... 2.50
Mint tea ............................. 2.50
Fruit tea ............................ 2.50
Herbal tea ........................... 2.50

Black coffee ...................... 2.90
Espresso ............................ 2.90
Double Espresso .................. 4.00
White coffee ...................... 3.00
Latte ................................. 3.50
Cappuccino ....................... 3.50
D r i n k s

H O M E M A D E K V A S S
Of dried rye bread

M O R S
Cranberries
Cowberry

J u i c e s

Fresh squeezed orange juice, 220 ml ...
Fresh squeezed carrot juice, 220 ml ...
Fresh squeezed grapefruit juice, 220 ml ...
Fresh squeezed grapefruit juice, 220 ml ...
Tomato, 220 ml ...
Apple, 220 ml ...

W a t e r

Natia, 250 ml ....................... 2.90
Natia, 1 l ......................... 6.90
Perrier Natural, 330 ml ..... 2.90
Perrier Natural, 0.75 l........ 5.70
Borjomi, 0.5 l .................. 3.90

L e m o n a d e

„T A R H U N” „B A I K A L” „D J U S H E S”
330 ml ..... 3.00
**Alcoholic beverages**

**POLUGAR**
- Rudzu polugar, 50 ml .................................................. 9.50
- Polugar Nr.1 Rudzu un kviešu 38.5%, 50 ml .............. 7.90
- Polugar Nr.2 Ķiploku un piparu 38.5%, 50 ml .......... 6.90
- Polugar Nr.3 Borodinas ķimenų 38.5%, 50 ml .......... 6.90
- Polugar Nr.10 Kadiku 38.5%, 50 ml ......................... 6.90

**VODKA**
- Beluga Gold Line, 0.7 l ........................................ 190.00
- Stolichnaya Elit, 0.7 l .......................................... 100.00
- Beluga Noble, 50 ml .............................................. 6.20
- Stolichnaya original vodka, 50 ml .......................... 4.70
- Russian Standard Original, 50 ml ............................ 4.70
- Zelenaja Marka Spec. Zakaz, 50 ml ......................... 3.90
- Bulbash nastoyka medovaya s percem, 50 ml .......... 3.90
- Bulbash nastoyka na bjarozovih pupishkah, 50 ml ... 3.90
- Moskovskaya osobaya, 50 ml ................................. 3.50

**SAMOGON**, 50 ml ............. 5.50

“N astoika” is an alcoholic drink prepared by cold infusion of different berries, herbs and spices. During infusion alcoholic solution is saturated with aromatic substances.

**HOMEMADE INFUSIONS “UNCLE VANYA”**
- Cranberry / Black currant / Cherry / Hrenovuha
  - 50 ml ...... 3.90
### CHAMPAGNE
- Laurent-Perrier Brut, 0.7 l
- Laurent-Perrier Rosé, 0.7 l
- Laurent-Perrier Brut, 200 ml
- Moet&Chandon Brut Imperial, 0.7 l
- Moet-Chandon Brut Imperial, 0.7 l
- Moet-Chandon Brut Imperial, 0.7 l

### SPARKLING WINE
- Rigas Šampanietis Origīnālais, 0.7 l
- Martini Asti, 0.7 l
- Prosseco: Favola Extra Dry DOC, 0.7 l
- Lambrusco Vino Frizzante Rosso 0.7 l

### WHISKEY
- Glenfiddich 18YO Ancient Reserve GP, 50 ml
- Glenfiddich Single Malt 12YO, 50 ml
- Tullamore Dew, 50 ml
- Grant’s Ale Cask Reserve, 50 ml

### COGNAC
- Remy Martin XO, 50 ml
- Remy Martin VS, 50 ml
- Courvoisier Vsop, 50 ml

### BALSAM
- Rigas Melnais balzams, 50 ml
- Rigas Melnais balzams upenų, 50 ml

### BEER “Lielvārdes”
- light / dark

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>0.4 l</td>
<td>3.50</td>
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### BEER “Lielvārdes”
- light / dark

<table>
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</tr>
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<tbody>
<tr>
<td>0.4 l</td>
<td>3.50</td>
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### WHITE WINE, 0.7 l:

<table>
<thead>
<tr>
<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>France</td>
<td>Gascogne: Chevanceau Blanc Cotes De Gascogne</td>
<td>15.00</td>
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<tr>
<td></td>
<td>Bourgogne: LAROCHE Chablis Saint Martin</td>
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<td>Alsace: WOLFBERGER Gewurztraminer</td>
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<tr>
<td></td>
<td>Alsace: WOLFBERGER Riesling</td>
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<td></td>
<td>Bordeaux: Chevalier d’Argent Bordeaux AOC Sauvignon Blanc</td>
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<tr>
<td>Italy</td>
<td>Piemonte: BERSANO Gavi Del Comune Di Gavi, Gavi Docg</td>
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<tr>
<td></td>
<td>Venezia Giulia Igt: Frescobaldi “Danzante” Pinot Grigio</td>
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<tr>
<td></td>
<td>Veneto: Cantine Sacchetto Pinot Grigio Venezia Giulia IGP</td>
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<tr>
<td>Chile</td>
<td>Marques De Casa Concha Chardonnay</td>
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<td>Echeverria Classic Unwooded Chardonnay Curico Valley</td>
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<tr>
<td>New Zealand</td>
<td>Elephant Hill Sauvignon Blanc</td>
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<tr>
<td>Germany</td>
<td>Nahe: Pieroth Riesling Nahe Qualitatswein</td>
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<tr>
<td>South Africa</td>
<td>Western Cape: Hazy View Chenin Blanc</td>
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<tr>
<td>Georgia</td>
<td>Askaneli Kahetinskaja Dolina White Semi-Sweet</td>
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### WHITE WINE, 150 ml:

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<tbody>
<tr>
<td>France</td>
<td>Chevanceau Blanc Cotes De Gascogne</td>
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<tr>
<td>Germany</td>
<td>Pieroth Riesling Nahe Qualitatswein</td>
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<tr>
<td>South Africa</td>
<td>Hazy View Chenin Blanc</td>
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### RED WINE, 0.7 l:

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<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>France</td>
<td>Bordeaux - Margaux: Chateau CROIX DE MARGAUX</td>
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<tr>
<td></td>
<td>Bourgogne: LAMBLIN &amp; FILS Bourgogne Pinot Noir</td>
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<tr>
<td>Italy</td>
<td>Tuscany: Frescobaldi Remole Rosso, Toscana Igt</td>
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<td>Piemont: Cantine San Silvestro Barolo Patres, Barolo DOCG</td>
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<td>Veneto: Cantine Sacchetto Merlot delle Venezie IGP</td>
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<tr>
<td></td>
<td>Tuscany: Bonacchi Chianti DOCG Gentilesco</td>
<td>18.00</td>
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<tr>
<td></td>
<td>Puglia: Cantine San Marzano Il Pumo Primitivo Salento IGP</td>
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<tr>
<td>Chile</td>
<td>Central Valley: Vina Edmara Carmenere Central Valley</td>
<td>18.00</td>
</tr>
<tr>
<td>Australia</td>
<td>Saddle Creek, Shiraz-Cabernet Sauvignon</td>
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<tr>
<td>Argentina</td>
<td>Mendoza: Achaval Ferrer Malbec Mendoza</td>
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<tr>
<td>Georgia</td>
<td>Askaneli Kindzmarauli Red Semi-Sweet</td>
<td>18.00</td>
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### RED WINE, 150 ml:

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<tr>
<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Australia</td>
<td>Saddle Creek, Shiraz-Cabernet Sauvignon</td>
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<tr>
<td>France</td>
<td>Chevanceau Rouge</td>
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### ROSE WINE, 0.7 l:

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<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Italy</td>
<td>Sunset Point Zinfandel Rose Puglia IGT</td>
<td>16.00</td>
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