

CAVIAR AND DELICACIES

Fresh Siberian sturgeon caviar	13000
Karelian trout roe	3300
Astrakhan pike roe	3000

* Caviar is served with blinis and sour cream or vegetables on ice

Homemade zucchini caviar, blinis	750
Kamchatka crab fist, cocktail sauce	3420
Sakhalin scallop with trout roe	1090
Sea urchin, northern shrimp, sturgeon caviar	2170
Lightly salted salmon, lemon	1450
Lightly salted tugunok, cucumber	1390
Wild Siberian nelma, green onion	2370
 Classic beef tartare	1450
 Chicken liver parfait, blackcurrant jelly	990

FOR A SHOT

Borodinsky bread, pampushki, Gzhel-style butter	480
Lard, mustard	990
Barrel-salted herring with boiled potatoes	850
Beef aspic, horseradish	800
Lightly salted Uzbek tomatoes	1050
Lightly salted cucumbers	750
Salted milk cup mushrooms with sour cream	1050
Salted porcini mushrooms, spring onion	990
Sauerkraut with soaked apple	450

HOT APPETIZERS

Sandwich with bone marrow	1350
Sandwich with Olyutora herring, cucumber, egg, young onion	850
Sandwich with shrimp, egg, lemon	1420
Sandwich with Kaliningrad eel, horseradish	2150
Sandwich with foie gras, raisins, cognac	1670
Sandwich with muksun, pike roe	1870
Rösti with sturgeon roe 20g	4920
Rösti with crab	1410
Rösti with salmon, shrimp	1200
Bite-sized pies	500
Chebureki beef / crab / potato and sulguni	820/1400/710
Fried potatoes with mushrooms and sour cream	1050



Add 10g of sturgeon roe for 2100P

If you have an allergy to any ingredient, please let us know.

SALADS

Summer tomatoes with spring onion	1450
Vegetable salad with dressing of your choice: green adjika / sour cream / flavored oil	1350
Crab layered salad «Under a Fur Coat»	1650

SOUPS

 White fish ukha	1670
Borsch	990
Okroshka on kvass with Magadan shrimp	1100

MAIN COURSES

Steak made from marbled bull, chanterelles, jus	2550
 Steamed muksun with green asparagus and dill	2990
Fish cabbage roll, bisque sauce, sour cream	1390
 Salmon pie, caviar sauce	2750
Chicken with chanterelles	1950
Pozharsky cutlet, mashed potatoes	1650
Veal chops with foie gras	2670
Beef pelmeni in broth	1050
 Fish pelmeni with cream sauce	1250
Varenyky with potato and chanterelles	950

Alfa Only

Alfa Bank



Benefits for Alfa Only
and A-Club clients



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Napoleon	1200
We recommend pairing with Valdespino Pedro Ximenes El Candado, 17% 75 ml	1800
«Kartoshka» cake	590
We recommend pairing with «Chokeberry» liqueur 40 ml	650
Walnut roulade	790
We recommend pairing with Lemorton Pommeau de Normandie, 17% 75 ml	1450
Brut jelly, fresh berries	850
We recommend pairing with Lheraud Pineau des Charentes, 17% 75 ml	1600
Rhubarb sorbet, elderflower granita, vanilla cream	950
We recommend pairing with Nonino Prunella Mandorlata, 33% 40 ml	1200
Sorrel and apple sorbet	310
We recommend pairing with «Mandarin / Calamansi» liqueur 40 ml	650
Plombir ice cream, fresh wild strawberries	1850
We recommend pairing with Amaro Montenegro, 23% 40 ml	850
Chocolate dessert	890
We recommend pairing with Bigallet China-China, 40% 40 ml	1150
Berries, sour cream	1750
We recommend pairing with Sir Edmond Vanilla Gin, 40% 40 ml	1450