

# RUSSIAN APERITIF

#### Pickles

Podnovskie pickled cucumbers, barrel green tomatoes, sauerkraut with horseradish 190 g 487

#### Mushrooms

Salted barrel mushrooms 65 g 437 Pickled porcini 65 g 397

#### Fish

Sterlet balyk, smoked pike perch, wild salmon, Volga bleak 180 g 957

#### Meat

Salted lard with garlic, knuckle ham, smoked brisket, dried beef 175 g 647

#### Kurtsevskie cheeses

with Apple Antonovka jam 260 g 977

### Bread basket

Ghee candle 180 g 247

# CAVIAR

with pancakes and quail egg

# Sturgeon

30 g 2917

#### Salmon

50 g 857

### Mushroom

50 g 427



# SWEET

Kolobok

130 g 427

#### Krasa

207 g 557

#### Count's ruins

160 g 487

# Imperial cake

300g 777

We recommend it for Russian tea for two

# Bag of potatoes 180 g 687

180 g 687

# Apple pie "Charlotte" 170 g 417

Cherry-ryazhenka ice cream 50 g 217

# Raspberry-beet sorbet

50 g 217

## SNACKS

Pie 40 g 127

with pickles with cabbage and egg with milk mushrooms pie with red fish with meat



Red pine mushrooms and milk mushrooms with smoked sour cream on potato pancakes  $120\,g$  557

Elk stew with pickled lingonberries and pickled asparagus  $145\,g$  677

Pike-perch with vegetable tartare and horseradish  $100\,g$  517

Jellied crab in sterlet broth 110 g 587

Sprats from Volga bleak  $140\,g$  487

Mimosa with potato pie 165 g 577

Coho salmon with tarragon sauce 90g - 567

Duck pate with onion and plum broth 150 g 487

Beef tartare with potato puff and mushroom cavia  $140\,g$  577 Sakhalin scallop with truffle and sea buckthorn  $100\,g$  877

# SALADS

Dacha with Pushkin potatoes  $245\,g$  Crab with avocado and black cumin dressing  $185\,g$  Elk with baked carrots and cherry radish  $180\,g$  Olivier with veal cheek and lightly salted cucumber  $210\,g$ 

# SOUPS

Borscht with prunes and lard  $340\,g$  587 Green cabbage soup with smoked brisket  $350\,g$  557 Tsar's fish soup with vodka  $320\,g$  687 Mushroom soup Gribnitsa with pie  $340\,g$  497

# HOT MEAL

Cauliflower with crab  $190\,g$  1017Octopus with corn porridge  $240\,g$  1137

Volga kulebyaka with porcini mushroom sauce  $250\,g$  717 Stuffed pike perch tail with mussel bisque  $265\,g$  677

Millet porridge with scallop 195 g 1217

Beautiful dumplings with pike  $170 \, g$  687

Romanovskie dumplings with meat and mullet caviar  $230\,g-657$ 

Rye dumplings with cottage cheese and porcini mushroom sauce  $225\,g-627$ 

Pike cutlets with Pushkin potatoes and sorrel sauce  $230\,g-667$ 

Pozharskaya veal cutlet with truffle puree 280 g 777

Wild cutlet with pea puree and pickled apple 290 g 727

Duck with beetroot dumplings  $260\,\mathrm{g}$  887

# AT THE TABLE for the company

Sterlet in champagne with caviar sauce  $for 100\,g$  877 Tsar's fish soup for 4 persons  $2500\,g$  2657 Veal loin with herbs, fried potatoes

and salted cherry tomatoes 1300 g 3713

If you are allergic to any foods - inform the waiter. Advertising booklet. Prices are in Russian rubles.

# COFFEE

Russian style with vodka, cream and cherries  $160\,\mathrm{M}\mathrm{M}=337$ Sbiten  $200\,\mathrm{M}\mathrm{M}=227$ Coffee with lemon  $180\,\mathrm{M}\mathrm{M}=207$ Chocolate coffee with cream  $180\,\mathrm{M}\mathrm{M}=257$ Espresso  $40\,\mathrm{M}\mathrm{M}=177$ Black coffee  $180\,\mathrm{M}\mathrm{M}=177$ We can cook with alternative milk/decaf

# SOFT DRINKS

Petroglyph non-gas/gas 375 ml 377 Aqua Russa still/gas 500 ml 277

**Culture without sugar** 330 ml 357 pineapple and chamomile / currant and mint / cardomom cream soda

Wine culture *O*+ 750 ml 1377

Kvass 200 ml 237 / 1000 ml 677 blueberry / lingonberry

Berry compote 200 ml 247 / 1000 ml 697 cherry / raspberry / apple-pear

**Juice** 200 ml 257

# COCKTAILS

PEARL 487

Sweet and sour cocktail made with vodka and barley, the grains of which our ancestors called "pearls"

# NIZHNY NOVGOROD MULE 517

A legendary classic in a local interpretation with a piquant taste and lemonade made from Taiga herbs

BORODINO 557

Refreshing gimlet with coriander and foreign mango

# THE MERCHANT'S WIFE AT TEA 537

Homage to Kustodiev's painting, with Krasnopolyansk herbs and peach gin

KRASA © ® 627 Beet red sparkling cocktail with fragrant currants

RANEVSKAYA 597

Sour with coffee and cherries, inspired by Chekhov's cult play

# RUSSIAN NEGRONI 587

Cocktail from the Copper Pipes bar with their own gin, Russian wine and red viburnum juice

COUNTRY CLUB © 297

If your grandmother was in the Clover Club, she would certainly add bell peppers and raspberries to this legendary cocktail, completely eliminating alcohol. That's what we did

#### ALCOHOL

40 lm

VODKA

Organic Truffle	577
Beluga Gold Line	487
Beluga Noble Celebration	347
Gastronom, blend N°4 for fish	247
Gastronom, blend N°7 for meat	247
Orthodox	217
Chistye Rosy	357
Tchaikovsky	297
Onegin	427
Ora	497
Parka	197
Tselovalnik	297
Absolute	447
Mamont	277
Grav Goose	537

#### TINCTURES

#### Beluga Noble Botanicals

pear and linden / cucumber and mint / rose and lime 387

#### Handsa

wild garlic / rowan 447

DISTILLATES	
Jack Daniels Lagavulin 16 years old Glenfiddich 12 years old Triple Oak Gray Shine gin from the Copper Pipes bar Gin Bombay Sapphire Gin Mare Capri Polugar N°1 Rye and Wheat Polugar N°2 Garlic and Pepper Polugar N°3 Borodinsky with Caraway Rye moonshine Handsa Organic	48 191 127 35 71 67 59 59 48
GRAPE DISTILLATES	
Monnet Askaneli 8 years old Barbaresco Sibona Sibona Sauternes Wood Finish Camus Remy Martin Hine Cigar	54 35 61 66 98 78 191
DISTILLATES SUGARCANE	
Beach House pink / gold Plantation Gray Shine	48 45 35
FRUIT AND BERRIES DISTILLATES	
Père Magloire Pays d'Auge Slivovitz Jelinek Samovar pear / apple Pomegranate vodka Dogwood vodka Mulberry vodka	66 45 44 24 24 24

Apricot vodka

Fernet Branca

Amaro



247

487

497





# BEAUTIFUL TINCTURES

50 ml 227

# BITTER

Buckwheat
Boletus
Horseradish
Vigorous
Hungover
Borodino
Count Razumovsky

#### SWEET

Spiced cherry
Sea buckthorn-orange-rosemary
Cowberry
Blackcurrant-coffee
Raspberry-mint
Lemon
Creamy bergamot
Prunes and Sagan-Dali

#### SET OF TINCTURES

*any* 5 *or* 10 1017 / 2017



#### FIELDS AND FORESTS 800 ml

Currants and nettles
Juniper and lemon balm
Grape leaf and orange

Citruses and cherries add wine, that's how Maxim Gorky drank it 150 ml +197

Hussar ballad with raisins and roses Raspberry with peony Altai with thyme Mint apple with strawberries Shaman-grass with linden and carrots Lavender Sagan-Dali



We use only natural berries and fruits and herbs

#### TEA WAY FROM «NITKA» PROJECT 800 ml

Russian caravan 427 A legendary combination of high-value varieties of Chinese tea. Dense, smoky, viscous, but delicate and intoxicating at the same time.

Dostoevsky's Dreams 477 Tea with a bright aroma of cherry blossoms and a taste of berry marzipan.

Silence 457
Tizan made from blackberry leaves,
Tibetan chamomile and marsh mint.

Limonovka 457 Black tea combined with lemon myrtle and natural vanilla essence.

Buckwheat 437 The aroma of fresh biscuit and milky honey taste with characteristic notes of buckwheat.

Noble estate 477 Wild quince and blackberry leaves and flowers, peony petals and cherry essence.

