

A culinary journey across
RUSSIA



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FROM SMALL APPETIZERS TO DELICIOUS SALAD

Emerald Garden Salad — An Earthly Offering 750

Upon our table — a gentle dish of no small merit: crunchy iceberg, cool cucumber, and vibrant celery, with avocado lending its buttery generosity — a gift from afar, now welcomed as our own delight. Dressed simply with lemon and the finest olive oil.

Russian style veggie platter 650

Simple, fresh, and good-hearted. Crunchy cucumbers, sun-ripened tomatoes, sweet bell peppers, and radishes with a lively bite — all in quiet harmony, unhurried and true. Herbs so fresh, they might have come straight from the garden.

Special vinaigrette with Wild Mushrooms & Honey Croutons 700

Once upon a time, in a far-off Russian manor, there lived a cook who could turn the humblest of roots and greens into wonders. His secret was a simple creed: to roast vegetables with a quiet prayer, to pickle wild mushrooms with forest herbs, and to toast bread with a golden drop of honey — so that every bite might taste of home and magic.

Olivier with poached tongue & quail eggs 750

This is no ordinary salad — it is a dish of quiet grace. Beef tongue, gently simmered with roots and herbs, grows so tender it might speak in whispers. Vegetables, baked in their skins, carry the very soul of the earth within; pickled cucumbers bring their tangy charm, and peas gleam like tiny emeralds. Scattered across the top, like precious gems, rest the most delicate quail eggs — a dish to be savoured slowly.

Hunter's duck salad 800

Once, a great hunters honored courage, hard work, and the rich gifts of the land. We serve this salad in the same spirit: pieces of duck are a sign of courage; fresh herbs are a blessing from the fields; tomatoes and radishes are gifts from the garden; parmesan is a tribute to exquisite taste; and balsamic dressing is a quiet link that unites them all.

Northern style cod liver 950

A simple dish of quiet dignity — once found along the Pomor coasts and in northern monastery kitchens. Cod liver, eggs, a touch of spice — nothing more. Each ingredient chosen to let the sea's own character speak. Lightly dressed, and served chilled.

Chernomor's seafood salad with Lemon dressing 1050

hey say that Uncle Chernomor himself — the ancient guardian of the Black Sea — once shared this recipe with our kitchen. In this salad, the sea gives up its treasures: sweet prawns, tender squid rings, and juicy mussels, joined by crisp garden vegetables. With lemon and oil dressing with a whisper of spices, lifts every flavour, as if the sea breeze itself had touched the plate.

Mini pancakes with caviar: Pollock, Halibut & Pike 800

Just as it was in the old country kitchens: the housewife would stir her batter with kefir, and bake little pancakes — small, neat, golden — so irresistibly light they seemed to leap from the pan. And with them, she would offer three caviars, each with its own voice: Pollock — soft as a whisper; Halibut — fine and delicate; Pike — bold and spirited. A taste of old-world warmth, served on a plate.

Duck pate with lingonberry marmalade — a forest secret 750

Somewhere deep in the wildest forest, there lies a clearing where lingonberries grow large and dark, as though touched by an unseen hand. It is from that very place that this marmalade seems to have come to us. And the duck pâté — a hunter's gift, each bite a small wonder meant just for you.

Country herring plate with warm potatoes, sweet onion, herbs & butter 650

Some dishes don't need a story. This one just served on the table — warm potatoes, herring in its own juice, sweet Crimean onion, fresh herbs, and a little bit of good butter. You take a bite, and suddenly everything feels right.

A meat platter — pork lard, tongue, duck, ham 1050

A plate full of character: pork lard — meltingly soft, salted to perfection, like a taste from the old pantry. Beef tongue — tender, sliced thin and full of flavour. Duck breast — lightly smoked, with a delicate scent of the forest. Cured ham — rich, matured to develop its full character. Served with sharp horseradish and grainy mustard — just enough to give each bite a welcome kick.

Traditional pork lard 700

Three flavours — three paths. One slice — soft and delicate. Another — gently smoked. The third — warm with spices. Green onion — for balance. Mustard — for boldness. A simple plate, but full of character.

Muksun stroganina 900

Premium muksun, brought from the northern fisheries. Finely shaved slices of fish — crisp, fresh, with a noble chill. Served with a tomato-based dip, sharpened with garlic and black pepper, to bring out the pure character of the Siberian fish.

A taste of golden autumn — vegetable caviars & lecho with two kinds of bread 650

In the old days, people understood: summer is short, winter is long — and every preserved jar was worth its weight in gold. This dish is like a little treasure chest of autumn days. Eggplant and courgette caviars — slowly simmered, made with care and patience. Lecho, served alongside, holds the memory of peppers picked on a warm afternoon. And two kinds of toasted bread to scoop it all up — white and honey-sweetened rye.

Pickled milk mushrooms with sour cream, onion & herbs 600

Forest milk mushrooms, pickled at the height of the mushroom season — a quiet hunter's bounty. Served with gentle sour cream, a little onion, and fresh herbs — just enough to let the woodland flavour shine. A taste of the forest.

SOUL-WARMING DISHES

Pike cutlets with bulgur & mushrooms 1500

Golden pike cutlets, softy, with a gentle flavour that pairs perfectly with fluffy bulgur and savoury mushrooms. A balanced plate — clean, satisfying, and full of contrast.

Salmon steak 3000

Kept over the fire for the golden and crisp on the outside and softy within. Seasoned only with salt and a whisper of herbs. Served with a slice of lemon.

Graph Stroganov 1500

Finely sliced beef baked in a sour cream sauce with onion. We serve it inside a soft white bun, the way it graced the tables of noble estates.

Old style roasted beef in a rye bread bowl 1500

Slow-cooked beef with onion, root vegetables, carrot, and potato. Served in a warm rye bun with a crisp crust.

Beef cheeks with mashed potatoes & pickled honey mushrooms 1650

Beef cheeks, simmered unhurriedly, giving them time to reveal their rich, full taste with soft and warm mashed potato and pickled mushrooms. The perfect blend of flavours.

Suvorov-style beef & roasted potatoes 1400

Beef, fried until it wears a golden crust — crisp on the outside, yet tender and moist at the heart. The potatoes, sliced and fried to a warm gold, give a little crunch and softy with a little bit salt and pepper.

Chicken Tabaka 1850

Our chicken is flattened in the old-fashioned way and fried over high heat until the skin turns crisp and crackling, while the meat beneath becomes so tender it almost melts. Served with pickled onions and rosy tomatoes.

Pork on the bone with flatbread 1950

Pork on the bone, with salt and spices, grilled over coals until it turns a fine golden brown — while staying tender and juicy within. Accompanied by rings of red onion and crunchy cornichons. Served on a simple flatbread.

Duck breast with lingonberry sauce 1950

Herb-cured duck breast, grilled golden and crisp. Served with lingonberry sauce. A dish that recalls the forest hunts of our predecessor.

SIDES

Boiled Potatoes with herbs & onion 350

Mashed Potatoes 350

Braised Cabbage with carrots in melted butter 350

Grilled Vegetables 600

Bulgur with mushrooms 350

RUSSIAN PIES FROM THE OVEN
SMALL & LARGE

Apple pies with cinnamon 300/600

Juicy apples, picked from the orchards of central Russia, slowly simmered with cinnamon until velvet-soft. All wrapped in a light, airy dough — warm and golden from the oven. A taste of autumn in every bite.

Vatrushka with poppy seeds 300/600

Lightly sweetened cottage cheese with velvety steamed poppy seeds. Made slowly, with care — just like at home.

Wild Mushroom Pie 600

A golden, hearty pie that satisfies with every bite. Filled with wild mushrooms, slowly cooked with onion and spices. Firm, airy pastry — just right for restoring strength.

Chicken, rice & cheese pie 600

A fragrant pie with a tender filling of chicken, slow-simmered with herbs until meltingly soft. Fluffy rice, having soaked up all the earthy aromas, and a generous layer of cheese that binds every flavour into one warm, golden whole.

Karelian welcome pie 300

Traditional open-faced pie, made with thin, whole-grain rye dough. The filling is simple and honest — a generous portion of potato, baked with a little butter, just the way it has warmed travellers and fishermen on the cold shores of the north for generations.

Ural's Posekunchik 300

Stuffed with fresh beef and chicken, seasoned with onion and a pinch of pepper — and hiding within a small drop of hot broth, as if the earth itself shares its warmth with those who keep moving forward.

Echpochmak 300

Lamb, potato, and onion — baked slowly until the flavours melt into a rich, savoury harmony. A warm, satisfying melody in every bite. May your road be light and your meal warm.

We bring it to the table covered a linen cloth, to hold the heat until the last bite

DISCOVER THE FLAVOURS OF RUSSIA



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VARENIKI&PELMENI

Vareniki with poppy seeds & cream cheese A taste of morning mist — soft, delicate, and tender. Inside, a generous heart of creamy cheese and fragrant poppy seeds, steamed to unlock their quiet sweetness. Old tales say this pairing brings peace to the house and kindness to the table. Eat them slowly, with thanks, and feel a little warmth spread through your heart.	650
Cherry vareniki Juicy cherries wrapped in tender dough — the very dish that once graced the tables of honoured guests. Served with sour cream.	750
Monastery vareniki with offal & mushroom sauce Low-cooked offal with onion and herbs, wrapped in tender dough. Let the earthy flavours speak for themselves. A taste of northern tradition — simple, honest, and true.	700
Country style vareniki Fluffy potatoes and wild mushrooms, slow-cooked with onion, wrapped in tender dough. Served with sour cream — simple and tasty.	700
Siberian pelmeni Meat filling feels like the spirit of the taiga, wrapped in thin dough that keeps the heat in. Traditionally made in large batches and frozen through the winter, they were a quick meal for travellers and workers in need of strength. Served with sour cream.	990

SOUPS

Royal Shchi A rich broth of beef ribs and duck, made even more tender with braised beef cheeks. Sour cabbage gives it the classic tang. Served with sour cream and a small mushroom pie.	900
Traditional Borsch A recipe passed down through generations — a ruby beef broth, the beetroot brings its quiet honeyed sweetness, while the spices carry the very same warmth that once filled old kitchen cupboards from their secret little sachets. Served with thick sour cream and a choice of a golden small pie with cabbage or a fluffy garlic pampushka.	900
Ukha — river & sea fish soup A rich, clear broth made from premium river and sea fish. Served with handcrafted bread and fresh dill.	900
Pumpkin cream soup from the oven We've preserved the natural sweetness and deep autumn flavor of pumpkin, added a touch of cream, and served with crunchy croutons and pumpkin seeds.	800

DESSERTS

Strawberry fields Airy biscuit, layered with mint ganache and a delicate jelly of strawberry, lime, and mint. Refresh yourself.	700
New style cake „Potato“ Crispy biscuit crumble with dark chocolate, layered with a chocolate cream — smooth as silk. A bright jelly of passion fruit brings a light souer taste. We finished it with a dark chocolate velvet on the top.	700
Antonovka Dessert — A Russian soul in every bite Apple filling with ginger, cinnamon, and nutmeg, layered with vanilla ganache. A white chocolate and hazelnut glaze adds a warm, crisp crunch, while the apple jam save the pure teste of Antonovka.	800
Oreshkek — little nut pastry Choux pastry, light as a cloud fresh from the oven. Served with vanilla ice cream for a cool, sweet contrast, and a generous pour of thick hot dark chocolate sauce.	700

A TASTE OF FOREIGN LANDS

Caesar Salad Romano salad grated parmesan crunchy croutons and Caesar dressing With grilled chicken breast With shrimps	1100 1150
Tuna salad Tuna fillet avocado tomatoes quail eggs with lemon dressing	1200
Pizza Sokolniki special House made sausages pepperoni cheese and classic sauce We will prepare a classic cheese pizza for you with your choice of toppings. Toppings on your choice	1050 150
Delight cheese selection Dorblu Camembert Parmesan orange marmalade	950

Iberian secreto beef With eel sauce and sautéed vegetable	1200
Beef tartar with stracciatella Beef stracciatella capers popcorn green oil ciabatta	1700
Cream salmon Salmon cream cheese avocado spicy tuna pepper aioli sweet sauce	1350
Shrimps Geisha Shrimp strawberries cream cheese avocado grilled salmon and sweet sauce	1500
Classic beef burger Classic bun beef patty lettuce tomato gherkins cheddar cheese	1500

Rib eye	4800
Griled dorado	2500
French fries	300
Molten chocolate	900
Artemissa Blueberry confit with feta cheese served with dessert wine	800
Tropical dessert Mai Tai	700
Homemade Ice-Cream 1 scoop Vanilla Chocolate Pistachio Strawberry	350

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If you have any concerns regarding food allergies, please contact your waiter.
All prices are listed in rubles and include VAT. Payment is accepted in rubles or major credit cards, also a bill can be charge to your room number. For more information on the menu, ask your waiter.