



Banqueting hall  
**Cabinet**

Banquet manager Alexander: +7 931 376 51 06

Zucchini waffles with lightly salted salmon, poached egg and mixed herbs

990.-

Oatmeal with porcini mushrooms, parmesan, spinach, egg and flax seeds

890.-

Cottage cheese pancakes with sour cream, jam and seasonal berries

790.-

Sunny-side up eggs with homemade sausages, fried potatoes, onion and cherry tomatoes

990.-

Omelet with zucchini, shrimp, ricotta and cherry tomatoes

960.-

# Breakfast



Oatmeal with porcini mushrooms, parmesan, spinach, egg and flax seeds	<b>890.-</b>
Sunny-side up eggs with homemade sausages, fried potatoes, onion and cherry tomatoes	<b>990.-</b>
Toast with turkey, egg, pickles, bacon and spinach	<b>890.-</b>
Zucchini waffles with lightly salted salmon, poached egg and mixed herbs	<b>990.-</b>
Sandwiches with lightly salted salmon, smashed avocado, cucumber and radish	<b>890.-</b>
Omelet with zucchini, shrimp, ricotta and cherry tomatoes	<b>960.-</b>
Eggs your way: sunny-side up / poached / hard-boiled / soft-boiled /omelet	<b>490.-</b>
<i>Porridge your way: rice / buckwheat / oatmeal with dried fruits, seasonal berries and seeds</i>	<b>690.-</b>

Cottage cheese pancakes with sour cream, jam and seasonal berries	<b>790.-</b>
Chocolate-coated cheesecake bites with toffee and blackcurrant	<b>690.-</b>
Russian-style pancakes with sour cream	<b>490.-</b>

Black caviar 10 g	<b>990.-</b>	Milk	<b>210.-</b>
Bacon 50 g	<b>360.-</b>	Sour cream	<b>210.-</b>
Pork ham 50 g	<b>480.-</b>	Condensed milk	<b>210.-</b>
Salmon 50 g	<b>690.-</b>	Mountain honey	<b>320.-</b>
Sockeye salmon 50 g	<b>640.-</b>		
Bryndza 50 g	<b>360.-</b>		

## HOMEMADE JAM

Cherry / apricot / raspberry / strawberry / blackcurrant	<b>320.-</b>
Fir cones	<b>360.-</b>

Please let us know if you have any allergies



# Deli

Homemade delicacies



**CURED AND SMOKED MEAT**  50 g

Pork ham	<b>480.-</b>
Veal basturma	<b>790.-</b>
Cured pork	<b>480.-</b>
Cured duck breast	<b>590.-</b>
Salted lard	<b>380.-</b>

**HOME SMOKED FISH** 

Herring	<b>460.-</b>
Salmon	<b>690.-</b>
Sockeye salmon	<b>640.-</b>
Muksun	<b>640.-</b>
Halibut	<b>690.-</b>

**SAUSAGES**  50 g

Pork sausage	<b>480.-</b>
Beef sausage	<b>490.-</b>
Lamb sausage	<b>740.-</b>
Venison sausage	<b>590.-</b>
House-made nduja	<b>440.-</b>

Served with horseradish or mustard, upon request

**CELLAR**  100 g

Sauerkraut	<b>420.-</b>
Salted cucumbers	<b>440.-</b>
Lightly salted cucumbers	<b>440.-</b>
Marinated tomatoes	<b>440.-</b>
Salted tomatoes	<b>440.-</b>
Salted peppers	<b>440.-</b>
Salted garlic 50 g	<b>490.-</b>
Salted chanterelles	<b>790.-</b>
Salted white milk caps	<b>790.-</b>
Salted white mushrooms	<b>890.-</b>

# Caviar

50 g of caviar served with pancakes or homemade bread




Pike caviar	<b>1190.-</b>
Red caviar	<b>1390.-</b>
Black caviar 25 g	<b>2950.-</b>

Homemade bread and butter buckwheat / tartine / ciabatta / tomato	<b>480.-</b>
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\*This offer excludes banquet events.



This mark denotes dishes that are available from the Deli section. You can order the necessary amount in advance. Please contact your server.



Scallops and shrimp  
with corn porridge

1590.-




Pork terrine  
with pickled cucumber  
and mustard

890.-




Sockeye salmon crudo  
with red caviar and lemon  
sauce

1190.-



Beef tartare with salted  
tomatoes, smoked suluguni  
mousse and black garlic

990.-



Salad with duck breast,  
blue cheese, seasonal berries  
and yogurt dressing

1190.-



# Starters



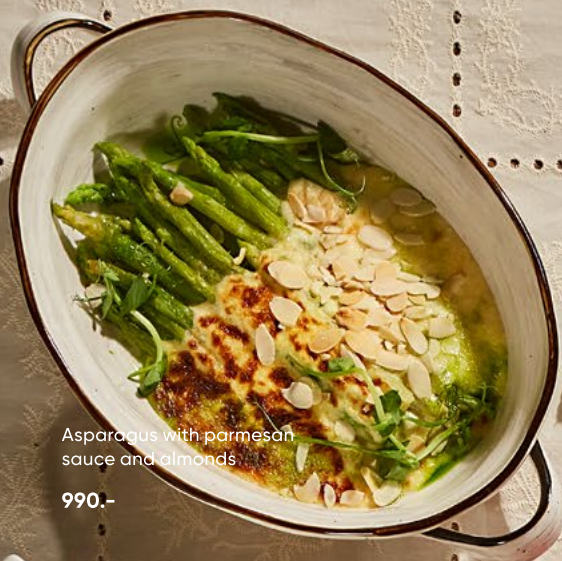
Suluguni cheese grilled over charcoal with homemade Adjika sauce	760.-
Potato pancakes with sour cream	620.-
Potato pancakes with smoked salmon and sour cream	990.-
Scallops and shrimp with corn porridge	790.-
Sandwiches with cod liver and apple	760.-
Sockeye salmon crudo with red caviar and lemon sauce	890.-
Forshmak with pike caviar, beetroot and Borodino bread	1190.-
Herring with potato, sauerkraut and egg	1590.-
Chicken liver pâté with pear mostarda and nut bread	860.-
Beef tartare with salted tomatoes, smoked suluguni mousse and black garlic	890.-
Beef stew with bone marrow, onion marmalade and morels	990.-
Pork terrine with pickled cucumber and mustard	990.-
Chebureki with lamb and homemade Adjika sauce	740.-
Cheese plate with pear mostarda	1890.-

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# Salads



Vinaigrette Salad	590.-
Vinaigrette Salad with herring	690.-
Olivier Salad with beef tongue and fresh horseradish	790.-
Olivier Salad with smoked salmon and red caviar	990.-
Green salad with cottage cheese, avocado and roasted peppers	940.-
Salad with chicken breast, broccoli, avocado and walnut sauce	840.-
Salad with duck breast, blue cheese, seasonal berries and yogurt dressing	890.-
Salad with squid, shrimp, scallops and nectarine	1190.-
Salad with crab, bell pepper, avocado, pomelo and basil	1190.-
Warm veal Salad with potatoes, beans and black cardamom sauce	1390.-
Fresh vegetable Salad with sour cream or flavored oil	740.-



Asparagus with parmesan sauce and almonds

990.-



Zucchini with parmesan, garlic sauce and almond flakes

820.-



Roasted peppers with tomato sauce, bryndza cream and mixed nuts

890.-



Roasted carrots with cottage cheese, herbs, raisins and parmesan

790.-



Broccoli with green sauce, parmesan and almond praline

990.-



## Soups



Cold borscht / with beef	<b>640 / 690.-</b>
Country-style okroshka with doktorskaya sausage on kvass or kefir	<b>690.-</b>
Porcini mushroom soup with pearl barley	<b>780.-</b>
Borscht with sour cream and bread with lard	<b>890.-</b>
Creamy fish soup with salmon	<b>780.-</b>
Sorrel soup with smoked turkey and sour cream	<b>990.-</b>

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## Vegetables



Eggplant with marinated bell pepper, ricotta and mascarpone cream, pine cone sauce and pine nuts	<b>840.-</b>
Zucchini with parmesan, garlic sauce and almond flakes	<b>890.-</b>
Roasted peppers with tomato sauce, bryndza cream and mixed nuts	<b>820.-</b>
Roasted carrots with cottage cheese, herbs, raisins and parmesan	<b>990.-</b>
Broccoli with green sauce, parmesan and almond praline	<b>790.-</b>
Asparagus with parmesan sauce and almonds	<b>990.-</b>
Grilled vegetables with mixed greens	<b>680.-</b>
Tomatoes with red onion and sour cream / oil	<b>680.-</b>

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This mark denotes dishes that are available from the Deli section.  
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Macaroni with stewed  
meat, morels and truffle

1290.-



Dumplings with zander, halibut,  
smoked broth, herbs and sour  
cream

1190.-



Vareniki with potatoes,  
oyster mushrooms  
and pork cracklings

890.-



Dumplings with venison,  
sour cream and pickled  
lingonberries

1100.-













Vareniki with rabbit  
in mustard sauce,  
green peas and parmesan

1100.-



# Dumplings / Vareniki / Pasta



 Homemade dumplings with butter and sour cream	<b>890.-</b>
 Dumplings with beef tongue, morels and horseradish sour cream	<b>1100.-</b>
 Dumplings with venison, sour cream and pickled lingonberries	<b>1100.-</b>
 Manti with lamb	<b>1190.-</b>
 Dumplings with zander, halibut, smoked broth, herbs and sour cream	<b>890.-</b>
 Black Vareniki with salmon and red caviar	<b>1100.-</b>
 Vareniki with rabbit in mustard sauce, green peas and parmesan	<b>1390.-</b>
 Vareniki with potatoes, oyster mushrooms and pork cracklings	<b>840.-</b>
 Vareniki with cherries and sour cream mousse	<b>1100.-</b>
 Macaroni with stewed meat, morels and truffle	<b>1290.-</b>

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This mark denotes dishes that are available from the Deli section.  
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Slow-cooked lamb shank  
with eggplant cream, roasted  
pepper and port wine sauce

2490.-

Turkey fillet with marinated  
peppers, raisins and bryndza

1190.-

Duck breast with roasted  
grapes, carrot purée, spinach  
and pepper sauce

1490.-

Veal tongue with mushroom  
purée and pickled honey  
mushrooms

1390.-

Pork ribeye with truffle  
purée and smoked  
pear sauce

1290.-

Hallbut fillet with potato dumplings, morels, asparagus and lemon sauce

1890.-



Kulebyaka with hallbut, salmon, mushrooms and caviar sauce

2190.-



Steamed salmon with zucchini and avocado yogurt sauce

1890.-



Zander with zucchini spaghetti, cherry tomatoes and broccoli

1390.-

Wolffish with roasted potatoes in shellfish sauce

1390.-



Beef rib with roasted carrots  
and parsnip purée

2390.-



Ribeye steak

4400.-



Beefsteak with cucumber  
and radish salad with  
sour cream

1440.-



Filet mignon with asparagus,  
potatoes, cherry tomatoes  
and pickled honey mushrooms

1980.-



## Мангал



Chicken Shashlik	980.-
Pork Shashlik	980.-
Beef rib with roasted carrots and parsnip purée	2390.-
Beefsteak with cucumber and radish salad with sour cream	1440.-
Filet mignon with asparagus, potatoes, cherry tomatoes and pickled honey mushrooms	1980.-
Striploin steak	2900.-
Ribeye steak	4400.-
<b>SAUCES:</b> truffle velouté with morels / adjika / onion marmalade / pepper sauce / tartare sauce / black cardamom / creamy whiskey / port wine and rosemary / tzatziki	380.-

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## Meat



Kiev cutlets with mashed potatoes and pickled cucumber	980.-
Turkey fillet with marinated peppers, raisins and bryndza	1190.-
Duck breast with roasted grapes, carrot purée, spinach and pepper sauce	1490.-
Braised beef in mustard sauce with orzo, green peas and mint	1590.-
Veal tongue with mushroom purée and pickled honey mushrooms	1390.-
Veal tenderloin with vegetable sauté and truffle sauce with morels	1390.-
Veal stroganoff with morels, mashed potatoes and pickles	1390.-
Pork ribeye with truffle purée and smoked pear sauce	1290.-
Slow-cooked lamb shank with eggplant cream, roasted pepper and port wine sauce	2490.-

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## Fish



Pike cutlets with mashed potatoes and tartar sauce	940.-
Cod in kvass glaze with roasted cauliflower purée, lime sauce and black caviar	1790.-
Zander with zucchini spaghetti, cherry tomatoes and broccoli	1390.-
Wolffish with roasted potatoes in shellfish sauce	1390.-
Kulebyaka with halibut, salmon, mushrooms and caviar sauce	2190.-
Halibut fillet with potato dumplings, morels, asparagus and lemon sauce	1890.-
Steamed salmon with zucchini and avocado yogurt sauce	1890.-

Napoleon cake with pistachio  
and caramel cream, seasonal  
berries and fruits

780.-



Curd dessert  
with seasonal fruits  
and berries

780.-



Chocolate mousse  
with mulberries  
and coffee ice cream

780.-



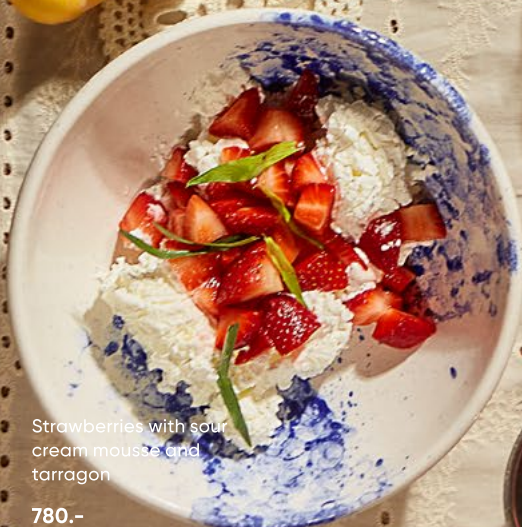
Blackcurrant and basil  
cream with crispy meringue

780.-








Strawberries with sour  
cream mousse and  
tarragon

780.-



## Homemade desserts



Napoleon cake with pistachio and caramel cream, seasonal berries and fruits	780.-	 Vareniki with cherries and sour cream	840.-
Blackcurrant and basil cream with crispy meringue	780.-	 The Earl's Ruins	740.-
Chocolate mousse with mulberries and coffee ice cream	780.-	 Honey cake	740.-
Strawberries with sour cream mousse and tarragon	780.-	 Potato cake	740.-
Curd dessert with seasonal fruits and berries	780.-	 Nuts with condensed milk	740.-

## ICE-CREAM

50 g



Classic / coffee Amaretto / lemon mint / pine cone / chocolate / crème brûlée	280.-
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## SORBETS

50 g


Strawberry-lime / raspberry / blackcurrant / lingonberry with juniper / fir and lemon	280.-
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## HOMEMADE JAM

 Cherry / apricot / raspberry / strawberry / blackcurrant	320.-	Milk	210.-
		Sour cream	210.-
		Condensed milk	210.-
 Fir cones	360.-	Mountain honey	320.-

## Beverages



<b>TEA</b>	0,8 l	Green	690.-
Assam	690.-	Jasmin green	690.-
Earl Grey	690.-	Buckwheat	690.-
Puer	690.-	 A samovar tea party with homemade jam, honey and nuts with condensed milk	2690.-
Big Red Robe	690.-		

## HERBAL TEAS FROM ALTAI MOUNTAINS

0,8 l

Herbal collection with Sagan-Dale	690.-	Ivan tea with blackcurrant	690.-
Herbal collection with rooibos	690.-	Taiga	690.-
Berry punch	690.-	Altai	690.-
Krasnaya Polyana tea	690.-	Good mood	690.-



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## COFFEE

Espresso	320.-	Latte	420.-
Doppio	420.-	Flat white	460.-
Americano	320.-	Raf	460.-
Cappuccino	420.-		

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## HOMEMADE BEVERAGES

	0,2 l	1,2 l		0,2 l	1,2 l
Raspberry mors	360.-	1390.-	White kvass	360.-	1390.-
Cranberry mors	360.-	1390.-			

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## MINERAL WATER

Krasota water	0,7 l	490.-	Sairme	0,5 l	520.-
Edis sparkling / still	0,5 l	520.-	Jermuk	0,5 l	520.-
Edis sparkling / still	0,95 l	820.-			

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## JUICES / LEMONADES

Orange YOGA	0,2 l	440.-	Tarkhun (Tarragon drink)	0,5 l	440.-
Apple Rus Normandy	0,25 l	440.-	Coca Cola	0,33 l	440.-
Tomato YOGA	0,2 l	440.-	Tonic	0,25 l	440.-
Cherry YOGA	0,2 l	440.-			

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## FRESH JUICE

Orange	580.-	Carrot	580.-
Apple	580.-	Celery	580.-
Grapefruit	580.-		

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Please let us know if you have any allergies

If you have any food allergies, please let your waiter know when ordering.  
For a company of more than 8 people, we will add 10% service charge.



## Signature drinks

### WARM BEVERAGES

	0,8 l	
Lingonberry, ginger and thyme		<b>890.-</b>
Raspberry, pink pepper and lime		<b>890.-</b>

### HOMEMADE LEMONADE

	0,25 l	0,75 l
Raspberry and jasmine	<b>590.-</b>	<b>1590.-</b>
Blackberry and green tea	<b>590.-</b>	<b>1590.-</b>
Spiced cherry, ginger and coffee	<b>590.-</b>	<b>1590.-</b>

### RADLER BEER

	0,33 l	
RADLER BLANCHE (lemon verbena and coriander), wheat blanche, non-alcoholic, Russia		<b>750.-</b>
RADLER COCODUNKEL (coconut and Borodino bread), dark dunkel, non-alcoholic, Russia		<b>750.-</b>
RADLER TROPENMILLE (passion fruit and chamomile), Indian pale ale, non-alcoholic, Russia		<b>750.-</b>

### PITNY MJOD

	0,75 l	
Sparkling drink with notes of apple, cherry, lime, apricot and ginger		<b>1690.-</b>

### CIDER

	0,75 l	
Novaya Normandiya, Leningrad Region		<b>1690.-</b>

non-alcoholic

alcoholic



ALL OUR INFUSIONS ARE MADE  
WITH "BELAYA BEREZKA" VODKA



# Homemade liqueur



50 ml

460.-



250 ml

1990.-



750 ml

4990.-

## FRESH AND BRIGHT

Melon, peach and lime

Cucumber, lime and thyme

Strawberry, rhubarb and pink pepper

Blackcurrant and mint

Raspberry and grapefruit zest

Cherry, galangal and clove

Gooseberry, pineapple and vanilla

Cranberry, grape and sage

## DENSE AND RICH

Horseradish

Brine with dill

Lingonberry and lingonberry leaf

Smoked pear

Black chokeberry, plum and apple

Sea buckthorn, melon and rosemary

Kiwi, sorrel and elderflower

Blueberry, lemon and thyme

# Cocktails in a bottle<sup>☆</sup>



500 ml

3700.-

## DANDELION WINE

A bottle of preserved sunlight – the kind sipped through long winters to warm the soul. At its heart lies a comforting infusion of rooibos, chamomile and honey, like a meadow day captured in a glass. The refined bitterness of sherry and the crisp austerity of dry vermouth bring depth and complexity, while a touch of lemon zest lingers at the finish like a bright flash of a moment suddenly brought back to life.

## SUMMER BREEZE

A soft, cool finish that evokes memories of fresh morning dew. Lychee cordial, lime-infused vodka, white wine and fragrant pink pepper come together in a bright and refreshing blend.

## TART KISS

A rich, intense drink – every sip is like a daring kiss. Blueberry, cherry Earl Grey, and peach come together with spiced rum. The perfect choice for those who appreciate juicy flavours balanced with a hint of bitterness.

# Bar



## DRAUGHT BEER

Port Pilsner  
classic light pilsner. Russia

Palm  
pale ale. Belgium

Konix Blanche Ma Chérie  
Belgian-style Witbier, Russia

Konix Milk Has Run Away  
Milk Stout, Russia

Konix Munich Helles  
Light Lager, Russia

Signature Seasonal Brew  
"Banshchiki"

0,33 l 0,5 l

490.- 690.-

670.- 890.-

540.- 780.-

540.- 780.-

490.- 690.-

670.- 890.-

## BOTTLED BEER

IPA Porogi 0,45 l  
Pale Unfiltered IPA, Russia

Konix Cherry Ruby 0,45 l  
Fruit Beer, Russia

Mus, Just Mus 0,45 l  
Light Unfiltered Non-Alcoholic,  
Russia

Sport Pilsner 0,45 l  
Light Lager Non-Alcoholic, Russia

690.-

690.-

670.-

670.-

## VODKA

40 ml

MAMONT

580.-

MAMONT Terra

590.-

Belaya Berezka

480.-

Belaya Berezka Gold

520.-

GASTRONOM Blend №1

520.-

Siberian Express

620.-

Tsarskaya Original

480.-

Tsarskaya Gold

520.-

Koskenkorva

620.-

Tselovalnik Russian Vodka

560.-

Beluga Noble

620.-

MontBlanc

560.-

## HISTORICAL VODKA/ DISTILLATE

40 ml

Polugar №1 Rye & Wheat

780.-

Polugar №2 Garlic and Pepper

780.-

Polugar №3 Caraway

780.-

Polugar №4 Honey & Allspice

780.-

**WHISKEY** 40 ml

Nucky Thompson	480.-
Cutty Sark Prohibition	660.-
Johnnie Walker Red Label	620.-
Johnnie Walker Black Label	890.-
Glen Eagles 6 YO	540.-
Dewar's white label	540.-
Glenmorangie The Original	990.-
Glenfiddich 12 YO	1320.-
Singleton 12 YO	1320.-
Bowsaw Bourbon Whiskey	740.-
Kirker Shamrock	740.-
The Dubliner Irish Whiskey	640.-

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**COGNAC**

<b>Russia</b>	40 ml
Koktebel KS 11 years	760.-
<b>France</b>	40 ml
Roullet VS	820.-
Roullet XO Gold Champagne	1590.-
Hennessy VS	1100.-
Hennessy XO	3400.-
Courvoisier VSOP	1390.-
<b>Armenia</b>	40 ml
Ararat 3	490.-
Ararat 5	590.-

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**TEQUILA** 40 ml

Pueblo Viejo Blanco	590.-
Pueblo Viejo Reposado	620.-

**PORTO / SHERRY** 75 ml

Fino Sherry Palomino Elegante jeres	520.-
KOPKE Fine Tawny Porto	990.-
Port Sevastopol 1994, Crimea	760.-

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**RUM** 40 ml

Viejo de Caldas Roble Blanco	520.-
Red Bonny Dark	590.-

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**GIN** 40 ml

Illuminator Double Distilled	460.-
Broom Dry Gin	490.-
Tselovalnik Russian Gin	580.-
Bombey Sapphire	790.-

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**VERMOUTH / BITTERS / LIQUEURS** 40 ml

MAMONT Blood	590.-
Aperol	520.-
Campari	520.-
Fernet Branca	690.-
Becherovka	590.-
Martini Extra Dry	480.-
Martini Bianco	480.-
Martini Rosso	480.-
Martini Rosato	480.-
Jagermeister	680.-
Tselovalnik Coffee Elixir	690.-

# Moments

We dedicated this Cocktail Card to the bright moments of man and nature unity – the moments that we are often longing for.

Each cocktail takes you on a journey through memories drawn by tastes, aromas and sensations.



# Wine list

## SPARKLING WINE

	0,125 l	0,75 l
 I Castelli Romeo e Giuletta Prosecco DOC. Glera Veneto, Italy	<b>890.-</b>	<b>5 300.-</b>
 Frizzante Banshchiki X RAW, Brut. Chardonnay Crimea, Russia	<b>950.-</b>	<b>5 700.-</b>
 Sekt Riesling Hans Baer. Rheinhessen, Germany	<b>990.-</b>	<b>5 900.-</b>
 Crémant Rosé Philippe Deval, Brut NV. Cabernet Franc Loire, France	<b>1100.-</b>	<b>6 600.-</b>
 Non-Alco Opia, Semi-Dry NV. Chardonnay South-West, France	<b>750.-</b>	<b>4 500.-</b>
Sparkling Anima Brut. Krasnodar, Russia		<b>4 600.-</b>
Cava Vibracions Brut. Catalonia, Spain		<b>5 600.-</b>
Cremant d'Alsace Louis Sipp Brut. Alsace, France		<b>7 600.-</b>
Zolotaya Balka Black Prince Prestige Cuvée. Sevastopol, Russia		<b>9 900.-</b>
Champagne Blanc de Blancs Grand Cru Lorient-Pagel Brut NV. Champagne, France		<b>18 600.-</b>

## WHITE WINE



	0,125 l	0,75 l
 Sibirkoviy, Winery Vedernikov. Rostov-na-Donu, Russia	<b>890.-</b>	<b>5 300.-</b>
 Alvarinho Loureiro Anselmo Mendes Passaros. Minho, Portugal	<b>950.-</b>	<b>5 700.-</b>
 Pinot Grigio Corvezzo. Veneto, Italy	<b>950.-</b>	<b>5 700.-</b>
 Riesling Kliffhanger. Mosel, Germany	<b>990.-</b>	<b>5 900.-</b>
Sauvignon Val de Loire. Loire Valley, France		<b>5 600.-</b>
Gewürztraminer Falcata. Valencia, Spain		<b>5 900.-</b>
Gruner Veltliner Terrassen Huber. Lower Austria		<b>6 300.-</b>
Chardonnay Domaine Coste Rousse. Languedoc-Roussillon, France		<b>6 300.-</b>
Muscat Paradise Garage. Crimea, Russia		<b>6 900.-</b>
Chenin Blanc Oleg Repin. Sevastopol, Russia		<b>7 900.-</b>
Aligote Trio STN. Sevastopol, Russia		<b>8 600.-</b>
Chardonnay Bourgogne Jurassique, Jean-Marc Brocard. Burgundy, France		<b>8 800.-</b>
Kokur Sur Lie Pavel Shvets. Sevastopol, Russia		<b>12 900.-</b>
Chardonnay Chablis Christophe et Fils. Burgundy, France		<b>14 600.-</b>
Chardonnay Marsanne Domaine Balloran. Burgundy, France		<b>17 600.-</b>



## RED WINE

	0,125 l	0,75 l
 Cabernet Sauvignon Aresti Cabina 56. Curico Valley, Chile	<b>890.-</b>	<b>5 300.-</b>
 Pinot Noir Carolina Reserva. Valle Central DO, Chile	<b>950.-</b>	<b>5 700.-</b>
 Merlot Checchi. Tuscany, Italy	<b>950.-</b>	<b>5 700.-</b>
 Zweigelt Schneider. Lower Austria	<b>990.-</b>	<b>7 900.-</b>
Garnacha Falkata. Valencia, Spain		<b>5 600.-</b>
MaMa Satera. Malbec, Marsanne, Crimea, Russia		<b>5 800.-</b>
Sirah Bellingham Tree Series Big Oak Red. Western Cape, RSA		<b>5 800.-</b>
Krasnostop Zolotovskiy, Winery Vedernikov. Rostov-na-Donu, Russia		<b>5 800.-</b>
Merlot STN. Sevastopol, Russia		<b>7 400.-</b>
Sangiovese Stilnovo Governo all'Uso. Toscana, Italy		<b>7 900.-</b>
Saperavi Oleg Repin. Sevastopol, Russia		<b>7 900.-</b>
Primitivo di Manduria Лирика. Puglia, Italy		<b>8 200.-</b>
Tempranillo Rioja Gran Reserva Castillo de Albai. Rioja, Spain		<b>8 600.-</b>
Pinot Noir Pavel Shvets. Sevastopol, Russia		<b>10 900.-</b>
Pinot Noir Clos Henri Estate. Marlborough, New Zealand		<b>12 400.-</b>

## ROSE WINE

	0,125 l	0,75 l
 Nevinnost' Rose Alma Valley. Pinot Noir, Cabernet Sauvignon Crimea, Russia	<b>890.-</b>	<b>5 300.-</b>
 Cotes de Gascogne Domaine Laffitte Rosé. Merlot, Malbec, Cotes-De-Gascogne, France	<b>950.-</b>	<b>5 700.-</b>
La Riviera Domaine De La Sangliere. Grenache, Cinsault, Cinsault Provence, France		<b>6 100.-</b>
Mantra Estate Syrah Rose. Kuban, Russia		<b>7 600.-</b>



Pearl Chardonnay  
Banshiki x RAW, Brut  
A light summery  
sparkling wine with  
low alcohol



# GASTRONOME

RESTAURANT BANSHIKI

## DUMPLINGS & VARENIKI

Homemade meat dumplings	500 g	<b>990.-</b>
Dumplings with beef tongue		<b>1340.-</b>
Dumplings with venison		<b>1640.-</b>
Vareniki with cabbage		<b>790.-</b>
Vareniki with pumpkin		<b>990.-</b>
Vareniki with cherries		<b>990.-</b>
Black vareniki with salmon		<b>2100.-</b>
Manti with lamb		<b>1460.-</b>

## PIES

Cabbage pie		<b>110.-</b>
Potato pie		<b>110.-</b>
Apple pie		<b>110.-</b>
Onion and egg pie		<b>110.-</b>
Meat pie		<b>140.-</b>
Sausage roll		<b>140.-</b>

## HONEY

Foothill honey	560 g	<b>890.-</b>
Mountain honey		<b>890.-</b>
Sweet clover honey		<b>890.-</b>
Buckwheat honey		<b>890.-</b>
Wildflower honey		<b>890.-</b>
Angelica honey		<b>890.-</b>
Taiga honey with angelica		<b>890.-</b>

## HOMEMADE JAM

Apricot	250 g	<b>420.-</b>
Strawberry		<b>420.-</b>
Raspberry		<b>420.-</b>
Blueberry		<b>420.-</b>
Cherry		<b>420.-</b>
Blackcurrant		<b>420.-</b>
Pine cone jam 300 g		<b>1100.-</b>

## FISH

Salmon cold-smoked	200 g	<b>1890.-</b>
Muksun cold-smoked		<b>1890.-</b>
Sockeye salmon cold-smoked		<b>1890.-</b>
Halibut cold-smoked		<b>1990.-</b>

## SWEETS

Caramel Eclair		<b>390.-</b>
Vanilla Eclair		<b>390.-</b>
Marshmallow (lingonberry, strawberry, Isabella grape, vanilla)		<b>120.-</b>
Assorted marshmallow set (Isabella grape, lingonberry, strawberry, vanilla) 4 pcs		<b>440.-</b>
Assorted truffles (raisin&hazelnut, orange, coconut, coffee) 4 pcs		<b>640.-</b>
Chocolate figurine set 9 pcs		<b>540.-</b>
Gingerbread cookies 500 g		<b>790.-</b>
Printed gingerbread		<b>380.-</b>
Assorted cottage cheese bars 2 pcs		<b>540.-</b>
Chocolate and prune cookies 100 g		<b>320.-</b>
Nuts with boiled condensed milk 100 g		<b>340.-</b>
Wafer roll with caramelized condensed milk cream		<b>280.-</b>
Chocolate sausage 125 g		<b>240.-</b>

## SAUSAGE

Pork cervelat	200 g	<b>1100.-</b>
Beef cervelat		<b>1200.-</b>
Venison sausage		<b>1360.-</b>
Lamb sausage		<b>1360.-</b>
Beef sausage		<b>1200.-</b>
Pork sausage		<b>1100.-</b>
Pork ham		<b>1100.-</b>
Salted lard 100 g		<b>320.-</b>

## BREAD

Shrot	600 g	<b>320.-</b>
Tartine	600 g	<b>240.-</b>
Bread crusts 4 pcs	240 g	<b>260.-</b>
Onion	500 g	<b>320.-</b>
Borodino	900 g	<b>320.-</b>
Ciabatta	750 g	<b>290.-</b>
Pumpkin	600 g	<b>420.-</b>

## CELLAR

Adjika	250 g	<b>640.-</b>
Salted cucumbers	1 kg	<b>1350.-</b>
Lightly salted cucumbers	1 kg	<b>1350.-</b>
Sauerkraut	1 kg	<b>1210.-</b>
Pickled tomatoes	800 g	<b>1350.-</b>

Contraindicated in case of intolerance to egg white, milk protein, and other allergens.

# GASTRONOME

RESTAURANT BANSHIKI

## CAKES

Honey cake	<b>340.-</b>
Opera cake	<b>420.-</b>
Ant Hill cake	<b>290.-</b>
Spiced pear dessert	<b>390.-</b>
Chocolate mousse with hazelnut and toffee	<b>420.-</b>
Plombir-raspberry mousse cake	<b>420.-</b>
Profiteroles with caramel cream	<b>590.-</b>
Cottage cheese ring with raspberries	<b>420.-</b>
The Earl's ruins	<b>440.-</b>
Chocolate "Potato" cake	<b>290.-</b>

## FISH & POULTRY

Pike cutlets 150 g	2 pcs	<b>640.-</b>
Kyiv-style chicken cutlet 180 g	2 pcs	<b>560.-</b>

## IVAN-CHAI

Large-leaf Ivan chai	50 g	<b>440.-</b>
Ivan chai with tavalga	80 g	<b>640.-</b>
Ivan chai with heather	80 g	<b>640.-</b>
Smoked Ivan chai	50 g	<b>440.-</b>

## BRANDED MERCHANDISE

	1 pcs	
Signature cap "Go to the Banya"		<b>3800.-</b>
T-Shirt "Go to the Banya"		<b>3800.-</b>
Hoodie "Go to the Banya"		<b>7900.-</b>
Cardigan "Go to the Banya"		<b>12600.-</b>
Sweatshirt "Go to the Banya"		<b>10900.-</b>
Bathrobe "Go to the Banya"		<b>4800.-</b>
House infusion in a wooden case 750 ml		<b>5700.-</b>
Bottled cocktail in a wooden case 500 ml		<b>4100.-</b>
Hangover pajamas "Banny Collective x Banshchiki"		<b>7900.-</b>
Bathrobe "Banny Collective x Banshchiki"		<b>8900.-</b>
Gourmet Gift Box "Banshchiki"		<b>from 10000.-</b>
Souvenir Plate "Go to the Banya"		<b>3800.-</b>
Pur Pur Skincare		<b>from 1500.-</b>
Great Trotter Skincare		<b>from 5000.-</b>
Wooden trunk "Banshchiki"		<b>from 20000.-</b>
Gift certificate		<b>from 5000.-</b>

## HOMEMADE DRINKS

Lingonberry mors	0,5 l	<b>390.-</b>
White kvass	0,5 l	<b>440.-</b>
Pitny Mjod assorted	0,5 l	<b>690.-</b>
Pitny Mjod assorted	0,75 l	<b>960.-</b>

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