

# YAROSLAVL FEAST

We reconstruct the gastronomic appearance of Yaroslavl in the XIX-the beginning of the XX century, the forgotten taste of homemade merchant dinners and grand noble receptions. In our restaurant we use food products traditionally produced in the Yaroslavl Province.

**Razsol salad** veal, light-salted herring, potatoes, beetroot, pickles and quail eggs, 250g/ **250**

## MAKE UP A SET OF PICKLES:

**Sauerkraut**, 100g/ **70**

**Pickles from Porechye village**, 100g/ **80**

**Salted milk-caps with onion** (sour cream or oil dressing at your choice), 100g/ **220**

**Tsar's ukha**, grey sauerkraut, veal, porcini, rye croutons and sour cream , 350g/ **530**

**Yesterday's shchi**, grey sauerkraut, veal, porcini, rye croutons and sour cream , 350/70/30g/ **290**

**Creamy porcini soup**, 250g/ **650**

**Porcini soup** with sour cream/ egg and dairy-free mayonnaise, 250/50g/ **530**

**Steamed sterlet a la russe** with a pickle, 1pce from 600g (dish for two guests)/ **1600**

**Telnoye made from the Volga pike** served with roasted potatoes and cream-mushroom sauce, 160/190/30g/ **420**

**Fried pike perch**, served with farro, fried porcini and leek, 100/130/50g/ **620**

**Uglich quail**, stuffed with chicken liver and bacon, served with mashed potatoes and morel sauce, 170/150/30g/ **690**

**Wild boar meat** simmered in the oven with onion, porcini and cream sauce, served with roasted potatoes, sauerkraut and cranberries, 250/150/50g/ **770**

**Elk cutlet**, served with mashed potatoes and hunter's sauce, 190/200/40g/ **460**

**Rabbit braised in sour cream sauce** served with pearl barley, dried tomatoes and onion, 100/150/150g/ **590**

**Veal in Madeira wine**, veal tenderloin marinated in Madeira wine, baked in puff pastry, served with berry sauce, 230g/ **620**

**Rye pirozhok filled with pickles**, 30g/ **50**

**Pirozhok with mushroom filling**, 30g/ **50**

# MENU

## Oyster

**Black Sea oysters**, 1pce/ **180**

### OYSTER SETS:

**Three oysters** and a glass of Marques De Lares Brut Nature Cava sparkling wine, 3pcs/125ml/ **600**

**Six oysters** and a glass of Marques De Lares Brut Nature Cava sparkling wine, 6pcs/125ml/ **1050**

## Cold appetizers

**Housemade salted herring** with rye croutons and marinated onion, 300g/ **290**

**Tuna tartare** with gherkins and kvass sauce , 110g/ **490**

**Salmon tartare** with beaten cucumbers and creamy wasabi cream, 160g/ **370**

**Beef tartare** with smoked cheese cream and Borodinsky bread crumbs, 120g/ **440**

**Tuna poke**, traditional Hawaiian salad with rice, tuna, cucumbers, seaweed salad, tobiko roe, served with soy sauce, 265g/ **430**

**NEW Tuna ceviche**, classical Peruvian appetizer made of fresh tuna with Tiger milk sauce, 175g/ **690**

**Fish platter**, housemade light-salted salmon, smoked trout and butterfish, caviar, lemon, 270g/ **950**

**Salo with mustard and Khrenoder sauce**, served with sauerkraut, pickles and rye croutons, 470g/ **350**

**NEW Spicy salmon carpaccio** with mango and herbs, 190g/ **650**

**Chicken heart pate** with halva and crusty bread, 250g/ **270**

**Veal, elk and rabbit aspic** served with horseradish and wholegrain mustard, 210/30/30g/ **290**

**Garden vegetables for a company**, fresh cucumbers, tomatoes, bell pepper, herbs, 630g/ **490**

**Housemade meat**, roastbeef roasted with spicy herbs, boiled veal tongue, pressed chicken meat, served with creamy horseradish, 270g/ **690**

**Cow and goat cheese** served with black currant sauces, 260g/ **690**

# Salads

**Fresh spinach** with caramelized nuts, Gorgonzola and strawberry, 110g/ **370**

**Home-style Olivier salad** with veal tongue and quail eggs , 250g/ **290**

**Greek salad**, fresh vegetables, red onion and marinated Feta cheese , 270g/  
**380**

**NEW Iceberg Salad Steak** on a creamy pillow with chili sauce, 160g/ **320**

**Soft smoked beetroot** with spinach leaves and walnut crumbs,  
220g/ **240**

**Pink tomatoes with smoked cottage cheese** and herbs, 250g/ **340**

**Mixed-salad with smoked trout**, crunchy potatoes and poached egg,  
225g/ **490**

**NEW Lettuce with Kenyan beans and squid**, roasted potatoes, and  
pesto sauce, 330g/ **490**

**NEW Spinach leaves with fried duck fillet**, raspberries and farmer  
cheese, walnuts with sherry dressing, 165g/ **840**

**Warm veal salad**, mixed salad greens with mustard dressing, veal tenderloin  
and leek, 200/70g/ **650**

**Classic Caesar salad** (anchovy-oil or tender creamy dressing at your choice):  
**with chicken breast**, 185g/ **450**

**with tiger shrimps**, 190g/ **690**

# Hot appetizers

**Black Sea mussels saute:** (sauce of your choice) in tomato sauce/ in white  
wine sauce/ in cheese sauce, 800g/ **620**

**Julienne with mushrooms and chicken** in cream sauce,  
135/30g/ **250**

**NEW Julienne with shrimps** and crusty bread, 180g/ **590**

**Three Cheese**, three hot cheese with Tartare sauce, 120/50/20/20g/ **280**

**NEW Zucchini fritters (draniki)** with pike caviar and smoked sour cream ,  
275r/ **290**

**NEW Simmered broccoli** with Parmesan sauce, 250g/ **390**

**Simmered veal tongue** with potatoes and horseradish mousse, 270g/ **430**

**Tiger shrimp tempura**, 72/20g/ **450**

**Crepes with salmon**, spinach and creamy caviar sauce filling , 80g/ **220**

**Crepes with caviar filling**, 100/20g/ **220**

## Hot pastry

**Adjarian khachapuri**, bread boat with cheese, cottage cheese and eggs, 360g/ **340**

**Mingrelian khachapuri**, thin flatbread filled with young Suluguni cheese, 360g/ **340**

**Veal and pork chiburek**, 210g/ **260**

**Lamb chiburek**, 210g/ **260**

**Cheese non**, 250g/ **190**

## Soups

**Ukrainian borscht** with sour cream and garlic fritters (pampushky), 350g/ **240**

**Cream of pumpkin soup**, 200/10g/ **240**

**Cream of pumpkin soup with eel**, 200/20/15g/ **360**

**Mingrelian kharcho** with walnuts, cooked with reach meat stock, 250g/ **230**

**Fish solyanka** with sturgeon, salmon and pike perch, served with sour cream, 325/8g/ **490**

**Meat solyanka**, 325/10g/ **460**

## Main courses

### FISH AND SEAFOOD

**NEW Perch fillet** with Kenyan beans on mashed potatoes bed, 310g/ **440**

**NEW Black ravioli with rockfish**, shrimp bisque and zucchini paste, 150/100g/ **480**

**Pike perch fillet with crispy zucchini** and Tom yum cream sauce, 100/80/50g/ **490**

**Serbian trout** (whole fish), trout in aromatic crust with vegetables, potatoes, garlic and herbs, 1pcs/100/30g/ **580**

**NEW Cod back** with potato risotto, cuttlefish ink and champagne sauce, 310g/ **790**

**Teriyaki salmon** with vegetable saute and cheese sauce, 270g/ **730**

**Tiger shrimps** with wild rice in coconut milk sauce, 60/100/85g/ **690**

## MEAT

**Sous vide chicken breast** with celery cream, 250g/ **390**

**Simmered beef cheek** with mashed potatoes and cucumber relish,  
200/50/150/50g/ **490**

**Veal braised in demi-glace sauce** with fried potatoes and vegetables, 400g/  
**520**

**Simmered pork tongue** with beaten cucumbers, mashed potatoes and  
spinach, 1pcs/150/50/80g/ **570**

**NEW Veal tenderloin** with Bordelaise sauce and broccolini,  
290g/ **890**

**NEW Marbled veal tenderloin** with Jerusalem artichoke cream,  
350g/ **1500**

**Karageorge schnitzel** pork schnitzel stuffed with cream cheese and bacon,  
served with roasted potatoes, 390g/ **440**

**Ribeye steak**, juicy steak made of marbled beef, check the price with your waiter,  
**100g.**of raw meet/ **590**

**Choose the level of steak donenes:**

**Medium rare** - red-pink inside, t 42'-47'

**Medium** - pink inside, t 47'-50'

**Medium well** - light-pink inside, t 55'-57'

## GRILLS

**Trout**, served with herb sauce, 1pcs./30g/ **540**

**Salmon fillet**, served with lemon, 100/60g/ **640**

**Tiger shrimps**, 100/80g/ **490**

**Veal tenderloin steak**, 170g/ **690**

Price is per **100g.** for the following dishes. Check the price with your waiter.

**Ribeye steak**, juicy steak made of marbled beef, **100g.** of raw meet/ **650**

**Tomato**, 100g/ **90**

**Aubergine**, 100g/ **110**

**Zucchini**, 100g/ **90**

**Bell pepper**, 100g/ **90**

# Pasta

**NEW Fettuccine carbonara, 255g/ 450**

**NEW Tortiglioni with vegetables and marbled beef tenderloin,  
260g/ 690**

**NEW Ptitim with pesto and shrimps , 350g/ 690**

# Sides

**Boiled bulgur, 100g/ 80**

**Broccoli, 100g/ 120**

**Boiled potatoes, 100g/ 60**

**French fries, 100g/ 80**

**Potatoes fried with onion, 150g/ 80**

**Mashed potatoes with spinach, 120g/ 120**

**Grilled vegetables, 120g/ 165**

**Fried porcini, 100g/ 490**

# Sauces

**Cheese, 50g/ 50p**

**Narsharab, 50g/ 50**

**Lemon with herbs, 50g/ 50**

**Tomato, 50g/ 50**

**BBQ, 50g/ 50**

**Dijon mustard, 50g/ 50**

**Creamy horseradish, 50g/ 50**

# Japanese dishes

## SUSHI

**Tomago omelette**, 45/23g/ **60**

**Salmon**, 38/23g/ **140**

**Tiger shrimp**, 33/23g/ **110**

**Smoked eel**, 38/23g/ **160**

**Tuna**, 36/23g/ **140**

**Perch**, 50/23g/ **120**

## SPICY GUNKAN

**Spicy salmon**, 38/23g/ **120**

**Spicy tuna**, 38/23g/ **120**

**Spicy shrimp**, 38/23g/ **120**

## SASHIMI

**Tomago omelette**, 50/32/23g/ **100**

**Salmon**, 40/32/23g/ **370**

**Tiger shrimp**, 26/32/23g/ **210**

**Smoked eel**, 35/32/23g/ **290**

**Tuna**, 35/32/23g/ **290**

**Perch**, 30/32/23g/ **140**

**ROLLS** ½ serving, 1 serving

**Cucumber**, 110/23g/ **60/110**

**Salmon**, 110/23g/ **130/240**

**Eel**, 110/23g/ **175/370**

**Tuna**, 110/23g/ **150/250**

**Spicy salmon & cucumber**,  
170/23g/ **170/250**

**Crispy perch** cream cheese and tobiko,  
190/23g/ **130/240**

**Salmon skin**, smoked salmon skin,  
takuan, tuna flakes, avocado, spicy sauce  
180/23g/ **190/220**

**Tempura** tiger shrimp, cucumber,  
tobiko and avocado, 180/23g/ **260/290**

**Dynamite**, baked roll with tuna, salmon  
and rockfish, 150/23g/ **160/310**

**Rainbow** salmon, rockfish, freshwater  
eel, cucumber and avocado, 190/23g/  
**200/390**

**Warm salmon roll**, salmon, avocado,  
tomago omelette and unagi sauce,  
210/23g/ **250/470**

**Creamy salmon**, cream cheese,  
avocado and takuan radish, 250/23g/  
**350/590**

**Caterpillar**, cream cheese, avocado  
and takuan radish, 240/23g/ **380/560**

**Ninja** freshwater eel, shrimp, avocado  
and tobiko, 210/23g/ **370/690**

**Hot roll**, cream cheese, freshwater eel,  
salmon, tiger shrimp, 240/23g/  
**470/700**

**Dragon**, freshwater eel, tiger shrimp,  
avocado and cucumber 360/23g/  
**700/1290**

**California**, shrimp, Japanese  
mayonnaise, avocado, cucumber and  
tobiko, 210/23g/ **280/480**

**Salmon Philadelphia**, cream  
cheese, salmon and avocado, 185/23g/  
**300/460**

**Eel Philadelphia**, cream cheese, eel  
and avocado, 185/23g/ **280/570**

## COMBOS

**Rolls:** Rainbow ½, California ½, Salmon  
Philadelphia ½, Salmon skin ½, Spicy  
tuna & cucumber ½, Unagi (freshwater  
eel) & avocado ½, Hot roll ½,  
697/56/40g/ **1200**

**Morikomi rolls:** California, Eel  
Philadelphia, Spicy salmon & cucumber,  
Salmon & cucumber, Crispy perch,  
Salmon & cucumber, 1140/60/50g/  
**1700**

**California Morikomi:** California,  
Salmon Philadelphia, Eel & avocado.  
Sushi (2 servings of each): Tuna, Salmon,  
Rockfish, Tiger shrimp, 855/60/50g/  
**1800**

**Yaroslavl Morikomi:** Yaroslavl roll,  
sushi: Tuna (4 servings), Salmon (4  
servings), Rockfish (3 servings), Unagi  
freshwater eel (3 servings), Tiger shrimp  
(3 servings), Spicy tuna (3 servings),  
Salmon roe (3 servings), Tomago  
omelette sashimi, 1130/60/50g/ **2400**

# Special desserts

**Vanilla Clouds**, special ice-cream dessert with pistachio sponge cake, fresh berries, raspberry and English sauces, 295g/ **370**

**Sky above the Volga, a piece of vanilla sky in a jar**, light creamy dessert with tender meringue, berries and liqueur jelly, 190g/ **310**

**Rum Baba** with apricot-jasmine sauce and vanilla cream, 160g/ **290**

**Ispahan**, "lazy" Napoleon cake with lychees and raspberries, 125g/ **360**

**Cheesecake** with almond streusel and raspberry sorbet, 165g/ **350**

**Tiramisu**, airy dessert with Mascarpone, coffee and savoiardi, 180g/ **380**

**Black Forest**, chocolate dacquoise with vanilla cream and cherry sorbet, 135g/ **280**

**Whipped ganache** with caramel and creme brulee, 100g/ **160**

**Poppy-cheese cake** with nut-poppy sponge cake and tender passionfruit cream, 180g/ **390**

**Lemon dacquoise** with Swiss meringue, 125g/ **190**

**New Style Napoleon**, 150g/ **290**

**Chocolate dacquoise** with waffle krostilan, bilberries, currants, 180g/ **360**

**French eclairs**, vanilla/ creamy with mango/ chocolate, 75g/ **130**

**Selection of macarnos**, 12g/ **30**

**Airy meringue**, 1pcs/ **15**

**Seasonal fruit platter**, 500g/ **550**

## SPECIAL ICE-CREAMS

**Creme brulee / Vanilla / Chocolate**, 50g/ **90**

## SPECIAL SORBETS

**Raspberry / Coconut / Red orange / Cherry**, 50g/ **100**

## SELECTION OF CANDIES

**White chocolate and Gorgonzola**, 15g/ **35**

**Praline and hazelnut**, 15g/ **35**

**Special truffle**, 15g/ **35**

**Truffle with rosemary**, 15g/ **35**

**Apple and cinnamon**, 15g/ **35**

**Bon bon with cherry**, 13g/ **35**

**Bon bon with raspberry**, 13g/ **35**

**Bon bon with mango and passionfruit**, 13g/ **35**

**Bon bon with mango and milk chocolate**, 13g/ **35**

## SELECTION OF MARMALADE

**Strawberry / Forest berry / Green apple / Lemon**, 12g/ **35**

## CANDY BOXES

**Candies and marmalade Small special gift box**, **900**

**Candies and marmalade Big special gift box**, **1300**