

## **COLD APPETISERS**

<u>Home-made pickles</u>	(450gr)
<u>Home-made sour cabbage</u>	(120gr)
<u>Salted tomatoes</u>	(170gr)
<u>Spicy shredded carrot</u>	(20gr)
<u>Marinated sweet pepper</u>	(25gr)
<u>Marinated garlic</u>	(15gr)
<u>Mushrooms marinated with garlic</u>	(30gr)
<u>Platter of French cheeses</u>	(200/50)

## **Hot Appetizers**

<u>Potato pancakes with onion - a most famous Ukrainian dish</u>	(125/75)	<b>39,00</b>
<u>A traditional Ukrainian dish. Holubtsi – cabbage rolls stuffed with meat and rice</u>	(150/75)	<b>39,00</b>
<u>Pancakes stuffed with meat</u>	(150/10)	<b>35,00</b>
<u>Pancakes stuffed with mushrooms</u>	(150/10)	<b>39,00</b>
<u>Jullienne - chicken and mushrooms baked in sourcream sauce</u>	(125gr)	<b>37,00</b>
<u>Peppre stuffed with rabbit and cream sauce</u>	(125/150)	<b>89,00</b>
<u>Home-made sausages flambe with onion</u>	(150/30)	<b>74,00</b>
<u>"Fuete", made of duck liver and apples</u>	(60/125)	<b>129,00</b>
<u>Pancakes with spinach and cheese</u>	(150/50)	<b>39,00</b>

## **Soups**

<u>Ukrainian borshch with garlic buns (pumpushki). Prepared by our chef in the traditional way using an exclusive recipe</u>	(300/120)	<b>47,00</b>
<u>Shchi . The most famous of Russian soups. Cooked to an ancient recipe, using sauerkraut and smoked bacon</u>	(300/15)	<b>33,00</b>
<u>Levashov Soup with meat balls</u>	(300/50)	<b>49,00</b>
<u>Fish soup with rasstegai (open-topped buns with salmon).</u>	(300/110)	<b>57,00</b>
<u>Monk's Youshka, a Ukrainian lenten broth with dried mushrooms (old recipe)</u>	(300/20)	<b>53,00</b>

## **Fish dishes**

<u>Azov-style zander roasted with aubergines and potatoes</u>	(150/250)	<b>112,00</b>
<u>Zander baked under herb sauce</u>	(150/200)	<b>112,00</b>
<u>Catfish cooked in a white wine sauce. Served with potatoes and carrots under a spinach sauce</u>	(150/275)	<b>127,00</b>
<u>Sea perch with lemon sauce</u>	(150/200)	<b>112,00</b>
<u>Fresh baked trout with walnut sause</u>	(200/215)	<b>129,00</b>
<u>Frount baked in a wine-and-mushroom sause.</u>	(200/275)	<b>129,00</b>

<u>Choice salmon fillet cooked with herbs under a special sauce</u>	(150/225)	<b>129,00</b>
<u>Special seafood ensemble. Shrimps and scallops sauteed in mustard sauce</u>	(125/150)	<b>169,00</b>
<u>Sea pike-perch in spinach sauce.</u>	(200/225)	<b>178,00</b>
<u>Grilled salmon with shrimps.</u>	(150/50/150)	<b>149,00</b>
<u>Grilled catfish with cream sauce.</u>	(150/175)	<b>127,00</b>
<u>Sea-fish stuffed with nuts.</u>	(250/75)	<b>169,00</b>
<b><i>Meat dishes</i></b>		
<u>Chicken rissole "Pojarskaya". A Russian classic dish with a new twist</u>	(175/175)	<b>78,00</b>
<u>Pork fillet baked in the oven with a mushroom sauce</u>	(150/265)	<b>89,00</b>
<u>Veal prepared according to a traditional recipe in a cranberry-and-honey sauce</u>	(150/115)	<b>89,00</b>
<u>Home-style fried pork with onion and galushki (ukrainian home-made dumplings)</u>	(250/175)	<b>89,00</b>
<u>Veal "a la Buturlin"- our version of Beef Stroganoff, veal in a sour cream and wine</u>	(150/175)	<b>97,00</b>
<u>Beef a la Jigo</u>	(150/75)	<b>112,00</b>
<u>Pork baked in bacon with prunes</u>	(175/75)	<b>94,00</b>
<u>Entrecote baked with vegetables</u>	(200/200)	<b>119,00</b>