

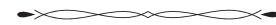
РЕСТОРАН  
РУССКИЙ ДВОРИК



as a hotel with a dining room with superior service initially. Most of the hotel guests were business travelers: participants of various congresses, conferences and meetings held in the first decades of Soviet power in large numbers. By mid-1930s, the hotel of the department of community services acquired the features of an ordinary Soviet hotel: rooms for several people, iron beds.

After the revolution of 1917, the apartment house was nationalized and transferred to gorkomkhoz. In 1946, the dining room was transformed into a restaurant and was given the name «Volga». This name was due to the fact that at that time the general directorate of the Volga Electric Construction was located in Zagorsk (this way our city was renamed after the revolution in honor of Bolshevik V.M. Zagorsky). The organization was engaged in laying high voltage

power transmission lines from Kuibyshev to Moscow. The employees of the department visited the restaurant eagerly drank a lot of alcohol and often kicked up rows. The local residents also felt the effect of the event's later Volga electrostroy was transferred to Moscow and as a joke maybe or in memory of the event the Volga restaurant was renamed in the Otdykh restaurant (the word Otdykh means relax in English soon). The hotel was closed and the entire building was transferred to Zagorsky canteen trust. The trust was there till 1990s when a new era came and... initially the first currency bar in the city opened where you could pay with foreign currency then it was followed by the «Russky Dvorik» restaurant. It happened 33 years ago, in May 1992...



# DEAR GUESTS

亲爱的客人

Welcome to our restaurant!

欢迎来到我们的餐厅

We try to preserve carefully the best traditions of Russian  
gastronomic culture, sincere hospitality and  
a special spiritual atmosphere.

We hope that your meal will leave the best memories of your visit to our  
wonderful city of SergievPosad.

我们努力仔细保存俄罗斯的最佳传统

美食文化、真诚好客和

一种特殊的精神氛围。

我们希望您的用餐能给我们留下您访问的最美好的回忆。

塞尔吉耶夫波萨德的美妙城市。



*Sincerely, Larisa Vasilyeva, the manager, Andrey Luzin and Ilya Zhilyaev, the chefs,  
and the entire Russian Courtyard restaurant team*

真诚地，经理 拉里萨瓦西里耶娃，厨师 安德烈\*卢津 和伊利亚\*日利亚耶夫 以及俄罗斯庭院餐厅的整个团队。

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# BREAD 面包

*Our own bakery*  
自有的面包房

**WHEAT BREAD** 200 g | **150 ₺**  
小麦面包

**PRETZEL WITH SEEDS** 110 g | **150 ₺**  
瓜子仁面包

**BUCKWHEAT BREAD** 450 g | **200 ₺**  
荞麦面包

**RYE BREAD** 450 g | **200 ₺**  
黑麦面包

**«PEASANT» WHEAT BREAD** 400 g | **300 ₺**  
**ON SOURDOUGH**  
酸面包上的农民小麦面包

**BREAD «POKROVSKY»** 450 g | **200 ₺**  
**WITH SEEDS**  
波克罗夫斯基 面包与种子

**KALACH** 170 g | **150 ₺**  
挂锁形面包



# PIES 馅饼

## **SMALL RUSSIAN PIE STUFFED WITH MEAT (PORK AND BEEF)**

猪肉牛肉馅饼 50 g | **120 P**

## **TATAR PIE WITH CHOPPED BEEF AND POTATOES**

鞑靼馅饼与切碎的牛肉和  
土豆 50 g | **120 P**

## **SMALL RUSSIAN PIE STUFFED WITH CABBAGE AND EGGS**

小俄罗斯馅饼塞满了卷心  
菜和鸡蛋 50 g | **120 P**

## **SMALL RUSSIAN PIE STUFFED WITH MUSHROOMS**

蘑菇馅饼 50 g | **120 P**

## **SMALL RUSSIAN PIE STUFFED WITH LAMB**

羊肉馅饼 50 g | **120 P**

## **FISH PIE**

鱼肉馅饼 50 g | **120 P**

## **SMALL RUSSIAN PIE STUFFED WITH EGGS AND GREEN ONIONS**

鸡蛋葱花馅饼 50 g | **120 P**

## **SMALL APPLE PIE**

苹果馅饼 50 g | **120 P**

## **SMALL CHERRY PIE**

樱桃馅饼 50 g | **120 P**

## **SMALL RASPBERRY PIE**

马林果馅饼 50 g | **120 P**

# PICKLES AND MARINADES

## 泡菜



### PICKLES RUSSIAN STYLE TO VODKA

700 g | 850 ₺

#### 伏特加酒的俄式由蔬菜

Assorted homemade pickles and marinades: sauerkraut, Gurian cabbage, pickled cucumbers and tomatoes, Antonov apples soaked, pickled: eggplants, Kuban pepper and carrots.

自制的腌菜和卤汁混合：酸菜、古里安白菜、腌黄瓜和西红柿、安东诺夫干苹果、腌茄子、库班辣椒和胡萝卜。





**LIGHTLY SALTED TOMATOES WITHOUT SKIN**  
没有皮肤的轻度盐渍西红柿



200 g | **400 ₺**



**FRESHLY-SALTED CUCUMBERS**  
酸黄瓜



150 g | **400 ₺**



**RED GURIAN PICKLED CABBAGE**  
腌甘蓝



150 g | **350 ₺**



**LIGHTLY SALTED TOMATOES**  
腌得不很咸的西红柿



200 g | **400 ₺**



**MARINATED  
EGGPLANT**  
腌茄子



150 g | **400 ₺**




**PICKLED KUBAN  
PEPPER**  
腌辣椒



150 g | **400 ₺**



**SAUERKRAUT WHITE**  
腌圆白菜

 150 g | **350 ₺**



**PICKLED CUCUMBERS**  
酸黄瓜

 150 g | **350 ₺**



**«PERESLAVL CUCUMBER»**  
«特色酸黄瓜»

Old Russian snack, pickled cucumber with flower honey. 传统小吃, 花蜜腌黄瓜

150/50 g | **400 ₺**





**SOAKED APPLES**  
腌苹果



150 g | **400 ₺**



**SAUERKRAUT, PICKLED RADISHES AND CREAMY  
HORSERADISH MOUSSE | 酸菜, 腌萝卜 和奶油辣根慕斯**



150 g | **450 ₺**



**SALTED WHITE MILK MUSHROOMS WITH  
HOMEMADE SOUR CREAM | 酸奶汁腌白蘑**



100/50 g | **750 ₺**



**ASSORTED MUSHROOMS «STOCKS OF THE RUSSIAN PANTRY»  
什锦蘑菇»俄罗斯食品室的库存»**



150/50 g | **690 ₺**

# VEGETABLE APPETIZERS AND SALADS

## 开胃菜和蔬菜沙拉



### ASSORTED FRESH VEGETABLES 鲜蔬拼盘

600 g | 850 ₪

Tomatoes, cucumbers, radishes, sweet peppers, young garlic, green onions, parsley and dill.

番茄、黄瓜、萝卜、甜椒、青蒜、葱、欧芹、茴香





### VINEGRET WITH CURED SPRAT | 波罗的海鲱鱼沙拉

230/95/60 g | **600 P**

Typical Russian salad: roasted beets, potatoes, carrots, green peas, sauerkraut, pickles, with pickled mushrooms, onions and Baltic cured sprat.

正宗俄式沙拉：甜菜、土豆、胡萝卜、青豆、腌圆白菜、腌黄瓜、腌蘑菇、洋葱、波罗的海鲱鱼



### SALAD «SUMMER DAWN» | 沙拉 «夏日黎明»

250 g | **500 P**

Fresh tomatoes, cucumbers, radishes are served at your request with homemade sour cream, mayonnaise or olive oil. 鲜番茄、黄瓜、萝卜（可加酸奶汁或橄榄油）



# SNACKS OF CHEESE

## 奶酪小吃



**BAKED CAMEMBERT IN A CLEARING  
WITH CHERRY AND APPLE SAUCE,  
SPRINKLED WITH NUTS IN CARAMEL GLAZE**  
在空地上烤卡门培尔 用樱桃和苹果酱，在焦糖釉中撒上坚果

**950 P**

125/50 g



### ITALIAN SALAD «CAPRESE» | 意大利奶酪沙拉

Tomatoes with mozzarella cheese, seasoned with olive oil and balsamic vinegar.  
西红柿配莫扎瑞拉奶酪、橄榄油、醋汁

250 g | **800 ₺**



### CHEESE PLATTER | 奶酪什锦

Platter of five cheeses. Cacciotta with truffle, Brie with mold, Grana Padano, Maasdam and mozzarella. Served with honey, grapes and berries.  
五种奶酪拼盘配蜂蜜

**1300 ₺**

200/45/30 g

# COLD MEAT SNACKS

## 肉类冷盘

Beef tongue  
牛舌

Domestic duck  
家养鸭

Suckling pig  
乳猪, 乳猪

### MEAT PLATTER «PEASANT» | 农家肉类拼盘

Assorted delicacies: beef tongue, domestic duck, suckling pig, pastrami marbled beef.

肉类拼盘: 牛舌、家鸭、乳猪、熏牛肉

200/30 g | **1300 ₺**

Pastrami marbled beef  
熏牛肉



**BEEF TONGUE WITH HORSERADISH | 牛舌配辣根酱**

100/75/25 g | **950 ₺**



**PLATE OF SALT AND HOME-CURED PORK FATBACK**  
家常熏肉培根

50/50/100/30 g | **600 ₺**

**SUCKLING PIG | 乳猪肉**

100/65/30 g | **450 ₺**

**BEEF AND PORK TERRINE | 牛肉冻**

100/65/30 g | **850 ₺**

**FILLET OF DOMESTIC DUCK, SMOKED ON ALDER CHIPS | 烟熏鸭柳**

100/65/30 g | **700 ₺**



### **BEEF CARPACCIO | 牛肉卡帕西奥**

Black truffle, arugula, Grana Padano cheese  
黑松露, 芝麻菜, 格拉娜\*帕达诺奶酪

95 g | **1350 ¥**



### **MARbled BEEF TARTARE | 大理石牛肉鞑靼**

With Parmesan sauce and red salmon roe.  
配上巴马干酪酱和红鲑鱼子。

150 g | **950 ¥**



## CHICKEN LIVER PATE | 鸡肝肉

Yalta onion jam, lingonberry sauce.

鸡肝肉 雅尔塔洋葱果酱，越橘酱。

120/50 g | **690 ₺**



## HOME-MADE BEEF ASPIC

家常牛肉冻

200/75/25 g | **600 ₺**

# FISH SNACKS, SEAFOOD 鱼类、海鲜类开胃菜



## SEAFOOD ASSORTMENT «SADKO» 海鲜混合

Lightly salted salmon, smoked beluga, cold-smoked omul, red salmon caviar.

淡盐三文鱼，烟熏白鲸，冷熏OMUL，红鲑鱼鱼子酱。

300/15/110 g | **3650 ₺**



**CASPIAN SMOKED  
BELUGA**

里海白鲸 (熏烤的)

100/60 g | 500 P



**BAIKAL COLD-SMOKED  
OMUL**

贝加尔湖畔的欧姆勒 (冷熏烤的)

100/60 g | 1100 P



**OMUL COLD SMOKED**

奥穆尔 冷熏

100/60 g | 1100 P



**CASPIAN SMOKED BELUGA**

里海熏白鲸

100/60 g | 1200 P

# CAVIAR 鱼子酱

## TASTING OF VARIOUS CAVIAR 黑鲟鱼子酱

PREMIUM STURGEON CAVIAR, RED  
KAMCHATKA SALMON CAVIAR,  
ASTRAKHAN PIKE CAVIAR.

来自精选的10-15  
岁雌性鲟鱼的鱼子酱群的顶级品质

28,6 g | **3750 ₮**

50 g | **5750 ₮**





**RED KAMCHATKA SALMON CAVIAR** | 勘察加半岛红鱼子酱

50 g | **1300 ₺**



**ASTRAKHAN PIKE CAVIAR** | 阿斯特拉罕狗鱼鱼子酱

50 g | **1100 ₺**



**TASTING OF VARIOUS CAVIAR** | 品尝各种鱼子酱

Premium sturgeon caviar, red Kamchatka salmon caviar, Astrakhan pike caviar.

优质鲟鱼鱼子酱, 红色堪察加鲑鱼鱼子酱, 阿斯特拉罕梭鱼鱼子酱.

**4700 ₺**

28,6/25/25 r

# MEAT SALADS

## 肉类沙拉

### «RUSSKY DVORIK» «俄式沙拉»

Beef salad with onions,  
pickles, cheese, mayonnaise.

牛肉、洋葱、酸黄瓜、奶酪、蛋黄  
沙拉酱

150 g | 720 P



**«CAESAR» WITH CHICKEN | «凯撒鸡肉沙拉»**

250 g | **700 ₺**

Romaine lettuce, chicken, Caesar dressing, wheat croutons, cheese Grana Podano.  
鸡肉、凯撒酱、小面包丁、格兰诺硬奶酪



**«PHILISTINE» | «家常沙拉»**

150 g | **750 ₺**

Salad of beef tongue, onions, poached eggs and walnuts, seasoned with mayonnaise.  
牛舌、洋葱、鸡蛋、核桃仁、蛋黄沙拉酱



### «OLIVIER» WITH CHICKEN AND CRAYFISH | «奥利维尔沙拉»

200 g | **850 ₺**

Traditional Russian salad of boiled potatoes, chicken, crayfish necks, pickled and fresh cucumbers, boiled carrots, green peas and poached eggs.

传统俄式沙拉：土豆、鸡肉、虾肉、酸黄瓜、鲜黄瓜、熟胡萝卜、青豆、鸡蛋



### A MIX OF SALAD LEAVES, BEEF PASTRAMI, BAKED PEPPER, FETA AND SESAME SEEDS IN SALTED CARAMEL

200 g | **800 ₺**

混合沙拉叶，牛肉，烤辣椒，飞达奶酪和盐渍焦糖芝麻



**SALAD WITH CHICKEN LIVER AND BURNT PUMPKIN**

**沙拉配鸡肝和烧焦的南瓜**

Mixed salad leaves, grapes, blueberries, grapefruit, mustard sauce.  
混合沙拉叶，葡萄，蓝莓，葡萄柚，芥末酱。

300 g | **850 P**

# FISH AND SEAFOOD SALADS

## 鱼类、海鲜类沙拉

### «OVERSEAS» «外来者沙拉»

250 g | 1300 P

Arugula and Lolo Rosso lettuces, tiger prawns, cherry tomatoes, pine nuts and Grano Podano cheese with olive oil and balsamic vinegar.

芝麻、蒲公英叶子、虎虾、小番茄、松子、奶酪、橄榄油和香醋调汁



## KAMCHATKA

### 勘察加沙拉

A salad of salmon, tomatoes, cucumbers, and crab meat, dressed with mayonnaise.

三文鱼、蕃茄、黄瓜、巨蟹肉、蛋黄沙拉酱

200 g | **1200 ₮**



## TSAR SALAD

### 皇室沙拉

Salad of squid, egg whites, shrimp and salmon caviar, seasoned with mayonnaise.

鱿鱼、蛋、虾和鲑鱼鱼子酱、蛋黄沙拉酱

200 g | **900 ₮**



## HERRING UNDER A FUR COAT WITH CRAB MEAT | 鲑鱼螃蟹沙拉

Layers of chopped Roasted carrots, beets, potatoes, cured herring, onions, with a touch of mayonnaise. Topped with tender Kamchatka crab meat.

熟甜菜、土豆、胡萝卜、鲑鱼、洋葱、蛋黄沙拉酱、勘察加蟹肉

220 g | **750 ₮**



## SLOBODSKOY BORSCHT WITH DUCK OR BEEF

斯洛博茨科伊罗宋汤 配鸭肉或牛肉

Here you can order a traditional Little Russian beetroot, potato, duck or beef soup. Served with sour cream and pie, Serve with cabbage and eggs. 传统的小俄罗斯甜菜根，土豆，鸭肉或牛肉汤可供选择。

它配上酸奶油和馅饼，  
配卷心菜和鸡蛋。

300/30/40 g | **650 P**



## CHICKEN NOODLE SOUP

300/30 g | **650 P**

### 鸡肉面条汤

Chicken soup served with mini pie stuffed with poached eggs and scallion.

鸡肉汤配鸡蛋葱花馅饼



## VILLAGE PEA SOUP

300 g | **650 P**

### 乡村豌豆汤

Soup with Peas, Pork and Vegetables.

猪肉、豌豆、蔬菜



## MEAT SALTWORT SOUP | 酸辣肉汤

300/30/40 g | **750 P**

Spicy beef soup with different types of meat, pickles and capers. Served with sour cream and mini meat pie. 香辣牛肉汤加各种肉、酸黄瓜和刺山柑，配酸奶油和肉饼

# FISH AND VEGETABLE SOUPS

## 鱼汤和蔬菜汤



### **FISH SOUP «VOLGA, VOLGA»**

«伏尔加河的耳朵»

Fish soup of river perch and pike-perch.

Served with a mini fish pie. 鲈鱼汤，配鱼饼

with crayfish / no crayfish

(加螃蟹) / (不加螃蟹)

**1000 ₺** **900 ₺**

330/1/30 g

330/30 g



### SOUP «GRIBOYEDOV» | 格里博耶多夫 汤

Cabbage soup of fresh cabbage with mushrooms, bread cover and pie with mushrooms. 鲜圆白菜白蘑菇汤，配蘑菇馅饼



**700 P**

300/30/40 g



### PUMPKIN CREAM SOUP | 南瓜奶油汤

Pumpkin, carrot, sweet pepper, potato and onion soup. 南瓜，胡萝卜，甜椒，土豆和洋葱汤

280/10 g | **600 P**

# MEAT DUMPLINGS

## 水饺



**BLACK DUMPLINGS «NORTH SEA»** 160/50/5 g | **950 P**  
«北海黑水饺»

Hand-made dumplings made of dough with the addition of cuttlefish ink, filled with scallop, tiger prawns and Kamchatka crab meat. 手工水饺, 墨鱼、扇贝、虎虾、帝王蟹肉馅



**LARGE TATAR DUMPLINGS MADE  
OF MARBLE BEEF | 大丸子状的牛肉鞑靼饺子**  
Steamed or pan fried. 清蒸或煎炸

**1250 ₮**

280 g



## WIZARDS | «魔法师»

Dumplings with mushroom filling. 蘑菇馅水饺

200/70 g | **900 ₺**



## «SIBERIAN»

### 西伯利亚饺子

Handmade dumplings Made from selected pork and beef. 手工饺子 由精选猪肉和牛肉制成

200 g | **800 ₺**

## «THE RUSSIAN TROIKA»

### 俄罗斯三驾马车

Handmade dumplings made from selected lamb, pork and beef. 手工饺子 由精选羊肉、猪肉及牛肉制成

200 g | **800 ₺**

**SERVED ACCORDING TO YOUR CHOICE | 根据您的选择服务：**

- boiled (with broth, butter, sour cream or vinegar). 煮 (用肉汤, 黄油, 酸奶油或醋)
- fried in a frying pan. 香煎



**ELK DUMPLINGS**  
**麋鹿饺子**

ELK DUMPLINGS WITH BEEF  
CONSOMME, PARSNIPS  
AND CRANBERRIES.  
麋鹿饺子配牛肉清汤、  
防风草和蔓越莓

200 g/50 g | **800 ₺**

# DUMPLINGS

## 素馅水饺



### POTATO DUMPLINGS 土豆馅水饺

Traditional dumplings  
stuffed with boiled potatoes,  
fried onions and bacon are  
served with home-made  
sour cream. 传统土豆、洋葱、  
培根水饺，配自制的酸奶油

200/50 g | **650 P**



## CHERRY DUMPLINGS

### 樱桃馅水饺

Dumplings stuffed with cherries are served with home-made sour cream or berry sauce.

用樱桃馅的饺子配上自制的酸奶油或浆果酱。

200/40/50 g | **700 ₺**



## DUMPLINGS WITH COTTAGE CHEESE

### 农家奶酪饺子

Dumplings stuffed with cottage cheese. Homemade sour cream, lingonberry and raspberry sauce.

饺子馅奶酪。自制酸奶油，越橘和复盆子酱。

200/50/50 g | **650 ₺**



## DUMPLINGS WITH COTTAGE CHEESE AND SPINACH

### 水饺 配奶酪 和菠菜

Dumplings made from wheat flour. Cheese and spinach, cream sauce.

用小麦粉做成的饺子 奶酪和菠菜，奶油酱。

200/50 g | **650 ₺**



## «OLD RUSSIAN GIBLET DUMPLINGS»

### 古俄罗斯牛杂水饺

Dumplings stuffed with roasted beef giblets, served with home-made sour cream.

素馅水饺，配牛杂和自制酸奶油

200/70 g | **650 ₺**

# HOT SNACKS

## 热小吃



### FOIE GRAS 鹅肝

Pear-orange jelly, cranberry and raspberry sauce, fresh berries.  
梨橙果冻, 蔓越莓和复盆子酱, 新鲜浆果。

2400 ₪

80/60/50 g



## MUSHROOMS IN SOUR CREAM | 酸奶油焗蘑菇

**750 ₺**

120/120g

Forest porcinis baked in sour cream are served in a rye pot on buckwheat porridge and cherry tomatoes. 酸奶油烤白蘑菇，配荞麦粥和小番茄



## POTATO PANCAKES WITH DUCK AND CREAM CHEESE SAUCE

**850 ₺**

120/60/60 g

土豆煎饼 配鸭肉和奶油芝士酱

## THE BRAIN BONES STEWED IN THE OVEN 大脑骨骼 在烤箱里炖

**950 ₺**

450 g



# JOSPER & BARBECUE

## 乔斯珀火盆



**RIB-EYE  
STEAK**  
肉眼牛扒

200/50 g | **2900 ¥**

100/50 g | **1700 ¥**



**BEEF TENDERLOIN KEBAB**  
牛肉串

**2000 ₺**

200/50 g



**LOIN OF LAMB W/BONE**  
羊排

**2900 ₺**

200/50 g



**SKEWERS OF PORK NECK**  
猪颈肉串

200/70/50 g | **900 ₺**



**HALF ORGANIC FREE RANGE CHICK**  
烤鸡 (半只)

250/60/50 g | **1000 ₺**



**PORK SPARE RIBS | 猪排骨**

stewed in the oven with sauce made of tomatoes and prunes  
用酱汁在烤箱里炖 由西红柿和李子制成

540 g | **1500 ₺**



## **SALMON AND PIKE-PERCH CUTLETS** | 三文鱼和鲈鱼肉饼

160/75/50 g | **1000 ₺**

Served with potato chips and sour cream sauce. 配土豆条和酸奶油



## **HOMEMADE CUTLET** | 自制汉堡包

350/50 g | **900 ₺**

Minced beef and pork cutlets, onion, ground black pepper. Slices of fresh tomato, freshly baked bun. 碎牛肉和猪排, 洋葱, 黑胡椒粉. 新鲜番茄片, 新鲜出炉的小圆面包



**HALIBUT STEAK | 比目鱼鱼扒**  
 Grilled halibut steak served with grilled tomatoes.  
 炭火烤比目鱼鱼扒，配烤番茄

200/75 g | **1500 ₪**



**GRILLED TIGER PRAWNS | 烤虎虾**  
 Served with tartar sauce. 佐以塔塔酱

200/50 g | **1200 ₪**

# HOT FISH AND SEAFOOD DISHES

## 鱼类和海鲜类热菜



### SALMON ON A BED OF SPINACH 煎三文鱼

Salmon fried in a pan.  
Served with baby spinach  
stewed in cream.

煎三文鱼，配奶油焗嫩菠菜

160/65/30 g | **1800 ₪**



### PIKE CUTLETS | 梭子鱼肉饼

Pike cutlet, mashed potatoes and creamy caviar sauce with Antonov apples.  
梭子鱼片，土豆泥 和奶油鱼子酱酱安东诺夫苹果。

130/140/50 g | **1050 P**



### PIKE PERCH «DREAM OF A BOATMAN» | 派克鲈鱼 «船夫的梦想»

Pike perch baked with cream sauce in the oven on a rye pan under the scales of fried potatoes and cheese. 派克鲈鱼烤奶油酱在烤箱上的黑麦锅下油炸土豆和奶酪的鳞片。

150/260 g | **1050 P**

# HOT BEEF AND PORK DISHES

## 热菜来自牛肉和猪肉



### ROAST IN RUSSIAN IN A RYE LOAF 在黑麦面包中用俄语烤

With beef and vegetables.  
Served in toasted rye loaf.  
牛肉和蔬菜。放在烤黑麦面包里。

250/150 g | **1000 ₺**



## STROGANOV STYLE MEAT

### 斯特罗加诺夫风格的肉

Beef stroganoff made from beef tenderloin stewed in rustic cream with porcini wild mushrooms and mashed potatoes. 牛里脊肉炖在乡村奶油与牛肝菌野生蘑菇和土豆泥。

1450 ₺

150/200 g



## GOLUBTSY

### «OLD RUSSIAN ONES»

#### 俄式传统白菜卷

A traditional Russian dish of cabbage leaves stuffed with minced pork, beef and round rice, stewed in a creamy tomato sauce. 传统的俄罗斯菜卷心菜叶，里面塞满了猪肉末、牛肉和圆米饭，用奶油番茄酱炖。

900 ₺

300/50 g



## TAIGA-STYLE MEAT | 针叶林式肉

Beef tenderloin with cream sauce with porcini mushrooms. 牛里脊肉配牛肝菌奶油酱。

1900 ₺

150/100 g



## BEEF CHEEKS | 牛颊

Stewed beef cheeks and ashed potatoes. 炖牛颊和土豆泥。

1100 ₺

170/200 g

# HOT POULTRY DISHES

## 热禽类菜肴

### TRADITIONAL CHICKEN KIEV 基辅肉饼

Chicken breast, stuffed with Herb Butter, cheese, and eggs, served with mashed potatoes.

鸡胸肉、黄油、奶酪、  
鸡蛋和蔬菜制成，配土豆泥

240/150 g | **950 ₺**



### **CUTLET «POZHARSKAYA» | 炸肉饼**

Chopped cutlet of Organic Range Free Chick, in wheat breadcrumbs, served with fried potatoes. 秘制肌肉块裹面包屑，配烤土豆

200/130 g | **950 ₮**



### **DUCK BREAST | 鸭胸肉**

Grilled duck breast, served with soy-honey sauce and cowberry sauce, mixed lettuce and fresh strawberries. 炭火烤鸭胸肉，配豆瓣蜂蜜酱和越橘酱，沙拉和新鲜草莓

1~185/30/40 g | **1200 ₮**

# GARNISHES

## 配菜



### GRILLED VEGETABLE PLATTER | 烤蔬菜拼盘

Sweet peppers, zucchini, eggplant, tomatoes.  
甜椒、西葫芦、茄子、番茄



300 g | 600 ₺

## FRIED POTATOES WITH MUSHROOMS «HUNTER'S STYLE»

«猎户» 香菇烤土豆



WITH CHAMPIGNONS | 配蘑菇

250 g | **700 ₺**



WITH WHITE MUSHROOMS | 配牛肝菌蘑菇

250 g | **900 ₺**



**POTATO WEDGES**  
农家特色土豆



**300 ₪**  
150/50 g



**SPINACH WITH CREAM  
SAUCE AND PARMESAN**  
菠菜配奶油汁和奶酪



**550 ₪**  
150 g



**MASHED POTATO**  
土豆泥



**300 ₪**  
150 g



**GRILLED CORN**  
烤玉米



**350 ₪**  
150 g



**BROCCOLI BUDS**  
西蓝花



**350 P**  
150 g



**BOILED POTATOES**  
煮土豆



**300 P**  
150 g



**STEWED CABBAGE**  
炒圆白菜



**350 P**  
150 g



**BUCKWHEAT WITH FRIED  
ONIONS | 荞麦配烤洋葱**



**300 P**  
150 g

# PANCAKES

## 薄饼



### RUSSIAN PANCAKES 俄式薄饼

Four homemade  
wheat pancakes  
drizzled with ghee.

200/20 g | **800 ₺**



**WITH WEAK  
SALTED SALMON**  
配腌鲑鱼 (微咸)

200/80 g | **800 ₺**

### **WHEAT PANCAKES, YOUR CHOICE:** 荞麦薄饼 (自选) :

WITH GHEE  
配酥油

WITH BUTTER  
和黄油

WITH CONDENSED MILK  
配炼乳

WITH HOME-MADE  
SOUR CREAM  
配自制酸奶油

WITH JAM (RASPBERRY,  
STRAWBERRY, CHERRY, CURRANT)  
配果酱 (覆盆子、草莓、樱桃、醋栗)

**400 ₺**

200/50 g



**WITH  
HONEY AND  
WALNUTS**  
配蜂蜜、核桃仁

200/55 g | **400 ₺**

# RUSSIAN DESSERTS OF OWN PRODUCTION

## 自产甜点 俄罗斯

### CAKE-MERINGUE «PAVLOVA» 酥皮蛋糕

Meringue with whipped  
cream, fresh strawberries  
and kiwi.

酥皮奶油，加新鲜草莓和猕猴桃

200 g | **850 P**





### SOUFFLÉ CAKE | 蛋奶酥蛋糕

Airy souffle, delicate sponge cake, dark chocolate. 通风的蛋奶酥, 精致的海绵蛋糕, 黑巧克力。

120 g | 600 ₺



### CAKE «CURLY VANYA»

#### 奶油杏仁蛋

Biscuit with whipped cream, sprinkled with roasted almonds. 奶油蛋糕, 撒上烤杏仁

180 g | 600 ₺



### AIR MILLE-FEUILLE WITH FOREST BERRIES | 浆果夹层蛋糕

French multi-layer dessert, Mascarpone cheese, fresh strawberries, raspberries, blackberries. 法式夹层甜点: 奶酪、新鲜草莓、覆盆子、黑莓

200 g | 850 ₺



### MERINGUE WITH MANGO AND MASCARPONE

#### 芒果马斯卡彭蛋白软糖

Multi-layered dessert of airy coconut meringues, layered with a delicate cream of Mascarpone cheese and petals of sweet Thai mango. Served with a ball of mango sorbet and wild berries.

蓬松的椰子蛋白霜与精致的马斯卡彭奶油和甜美的泰国芒果花瓣组成的分层甜点。配有芒果冰糕球和野莓。

140 g | 650 ₺



## COTTAGE CHEESE CAKES | 奶酪芝士饼

Served at your request with homemade sour cream, flower honey or jam.

配酸奶油、蜂蜜、果酱（自选一种）

120/90/50 g | **850 ₺**



## HONEY CAKE | 蜂蜜蛋糕

Thin cakes with linden honey, sour cream. 薄蛋糕加椴树蜂蜜、酸奶油。

160 g | **600 ₺**



**BAGS WITH APPLE  
AND RAISINS  
(STRUDEL IN RUSSIAN STYLE)**

210/80 g | **600 ₺**

**苹果葡萄干夹心馅饼 (传统俄式口味)**

Pie stuffed with apples and raisins, served hot with cream sauce and vanilla ice cream.

苹果和葡萄干夹心，配奶油酱和香草冰淇淋



**POSADSKY DOMES**

150 g | **600 ₺**

**波萨茨基圆顶**

Airy meringue with prunes, delicate butter cream and walnuts.

通风酥皮配李子，精致的奶油和核桃。



**CHEESECAKE WITH FRESH  
STRAWBERRIES | 草莓芝士蛋糕**

130/15 g | **650 ₺**

Cake of tender cheese, with fresh strawberries and strawberry sauce. 芝士蛋糕，加草莓汁和新鲜草莓



**CRÈME BRÛLÉE**

120/20 g | **600 ₺**

**焦糖布丁**

Creamy dessert covered with caramel crust. 奶油焦糖布丁



**PISTACHIO  
RASPBERRY CAKE**  
**马林果蛋糕**

Pistachio meringue with  
whipped cream and fresh  
raspberries.

酥皮蛋糕，奶油和马林果夹心

120 g | **850 ₺**



**BLACK FOREST | 左边黑色**

Cake with whipped cream, cherries and chocolate sponge cake.

蛋糕加鲜奶油、樱桃和巧克力海绵蛋糕。

150 g | **600 ₺**



**CAKE «PRAGUE» | 布拉格蛋糕** 180 g | **600 ₺**  
 Chocolate-biscuit cake, with layers of cream and chocolate icing.  
 巧克力饼干蛋糕, 奶油和巧克力糖衣



**ESTERHAZY CAKE** 120 g | **600 ₺**  
**香脂奶油夹心蛋糕**  
 Cakes with walnuts, sandwiched with cream.  
 千层香脂奶油夹心蛋糕



**CAKE «NAPOLEON»**  
**拿破仑蛋糕**  
 Cake of puff pastry with delicate custard.  
 千层酥皮奶油蛋糕

200 g | **600 ₺**

# FRUITS, BERRIES AND ICE CREAM

水果、浆果、冰淇淋



**FRESH BERRIES**

**新鲜的红莓**

Strawberries, raspberries,  
blueberries, blackberries.  
草莓、覆盆子、蓝莓、黑莓。

**1850 ₺**

200 g





## RUSSIAN ICE CREAM

### 俄罗斯冰淇淋

Cranberry sbiten, red currant, persimmon or mango, feijoa or strawberry mousse according to the season.

蔓越莓糖浆, 红醋栗, 柿子或芒果, 浆果慕斯

180 g | **800 P**

## AASSORTED RUSSIAN ICE CREAM

### 什锦俄罗斯冰淇淋

Vanilla / strawberry sundae /  
creme brulee / chocolate

香草/草莓圣代 / 焦糖布丁/巧克力

50 g (1 scoop) | **250 P**



## FRUIT PLATE

### 水果拼盘

Assorted seasonal fruits, the  
range check with the waiter.

应季水果拼盘, 具体与服务员确定

**1750 P**

1 kg



# RUSSIAN DRINKS

## 传统俄式饮料

### MULLED WINE «ZASTOLNY» 桌上的闷酒

Red wine, cranberries,  
raspberries, honey, cloves,  
cinnamon, lemon, orange peel.  
红酒, 小红莓, 覆盆子, 蜂蜜, 丁香,  
肉桂, 柠檬, 橙皮.

200 g | **950 P**



## KVASS «BOYARSKY» 格瓦斯

250 ml | **250 ₺**



## MORSE | 浆果汁

Altai sea buckthorn, cowberry,  
forest raspberries or cranberries.  
阿尔泰沙棘、越橘、野生覆盆子或蔓越莓

**250 ₺**

250 g

## SBITEN APPLE / LINGONBERRY

蜂蜜水 苹果 / 越橘

**alcoholic / non-alcoholic**

A classic Russian drink made with honey, nutmeg  
and spices. 用蜂蜜，肉豆蔻和香料制成的经典俄罗斯饮料。

**500 / 450 ₺**

200 g

## BREWFEST HONEY 蜂蜜酒

**600 ₺**

200 g

*Brewfest honey was considered a «royal treat». Russian national honeys are not only intoxicating, fragrant and tasty, but also healthy. A cup of honey wine reinforces physical strength, invigorates and uplifts the mood. A rare fairy-tale plot did not end with the phrase “And I was there, drinking honey-beer, flowing down my mustache, but it didn’t get into my mouth!”*

*Sbiten - one of the oldest Russian drinks, appeared in Russia long before tea and coffee. Sbiten was prepared from honey and molasses with the addition of cinnamon, cloves, mint, nutmeg and other spices. It was carried around the streets by sbiten sellers in huge copper eggplants wrapped in linen so that the drink would not cool down longer. Baklavs served as a prototype for future samovars.*



# RUSSIAN TINCTURES

OF OUR OWN PRODUCTION

## 俄罗斯本地产酒水

350 P

50 ml

**KHRENOVUKHA**

«极品» 伏特加

**HONEY-PEPPER**

辣椒蜂蜜酒

**PLUM**

李子白兰地

**CRANBERRY**

浆果酒

**RASPBERRY**

马林果酒

**ROYAL (GARLIC)**

沙皇 (大蒜) 酒

**MINT-LEMON**

柠檬薄荷酒

**PEAR**

柠檬薄荷酒

**CHERRY**

樱桃酒

**SEA BUCKTHORN**

沙棘酒

**GINGER-HONEY**

生姜蜂蜜酒

**CURRENT**

醋栗酒

# SOFT DRINK

## 汽水

<b>Mineral water «Russian Yard» still</b> .....	500 ml	<b>250 ₺</b>
矿泉水（不带气）		
<b>Mineral water «Rychal-su» fizzy</b> .....	500 ml	<b>300 ₺</b>
矿泉水（带气）		
<b>Mineral water «Borjomi» fizzy</b> .....	500 ml	<b>400 ₺</b>
矿泉水（带气）		
<b>Mineral water «Baikal» fizzy</b> .....	330 ml	<b>550 ₺</b>
矿泉水（带气）		
<b>Mineral water «Pearl of Baikal» fizzy</b> .....	330 ml	<b>550 ₺</b>
矿泉水（不带气）		
<b>Mineral water San Bernardo still</b> .....	750 ml	<b>800 ₺</b>
圣贝内代托矿泉水（不带气）		
<b>Mineral water San Bernardo fizzy</b> .....	750 ml	<b>800 ₺</b>
圣贝内代托矿泉水（带气）		
<b>Freshly squeezed juice   鲜榨果汁</b> .....	200 ml	<b>450 ₺</b>
Apple, orange, carrot, grapefruit, lemon   苹果, 橙子, 胡萝卜, 葡萄柚, 柠檬。		
<b>Juices «IL-PRIMO»</b> .....	200 ml	<b>280 ₺</b>
Apple, tomato, orange, cherry, pineapple. 苹果, 番茄, 橙子, 樱桃, 菠萝。		
<b>Coca-Cola</b> .....	330 ml	<b>450 ₺</b>
可乐		
<b>Coca-Cola ZERO</b> .....	330 ml	<b>450 ₺</b>
零度可乐		
<b>FANTA</b> .....	330 ml	<b>450 ₺</b>
雪碧		
<b>TONIC</b> .....	330 ml	<b>450 ₺</b>
芬达		



# BANQUET DISHES

## BAKED STERLET 烤小鲟鱼

1 pice ~ 2,5 kg

1 kg | **5500 ₺**



## PIKE, STUFFED WITH PIKE PERCH

狗鱼，鲈鱼

1 piece ~ 2,5 kg

1 kg | **3500 ₺**



## PORK HAM IN SPICES, BAKED IN RYE DOUGH

香辣猪肉火腿

1 piece ~ 4,5 kg

1 kg | **3500 ₺**





## BUFFET SNACKS 自助小吃

**CANAPÉ WITH HAM 自助小吃 (火腿)..... 200 ₺**

**CANAPES WITH SMALL SALTED SALMON 自助小吃 (三文鱼)..... 250 ₺**

**CANAPE WITH CHEESE 自助小吃 (水果奶酪)..... 200 ₺**

**PROFITEROLE WITH SALMON CAVIAR 三文鱼泡芙鱼子酱..... 250 ₺**

**CHERRY TOMATOES STUFFED WITH HAM AND CHEESE SALAD WITH GARLIC 自助小吃 (火腿乳酪番茄) ..... 200 ₺**

**TARTLETS STUFFED WITH SALAD «OLIVIER» «奥利维尔»沙拉蛋挞..... 200 ₺**



**DUCK STUFFED WITH BUCKWHEAT PORRIDGE, CHICKEN LIVER, AND ONIONS, BAKED IN SOY-HONEY GLAZE 蜜汁烤鸭 (配荞麦、鸡肝、洋葱)**

1 kg | **3500 ₺** 1 pice ~ 3 kg





**SUCKLING PIG STUFFED WITH  
BUCKWHEAT PORRIDGE, EGG AND ONION**  
乳猪，配荞麦、鸡蛋、洋葱

1 kg | **4500 ₺** 1 pice ~ 3 kg



**LAMB LEG STEWED IN HOT  
SAUCE WITH SPICES**  
香辣炖羊腿

1 kg | **4000 ₺** 1 pice ~ 2,5 kg

# OUR FAMOUS GUESTS



ИЛЬЯ АВЕРБУХ



ИРИНА АЛФЁРОВА



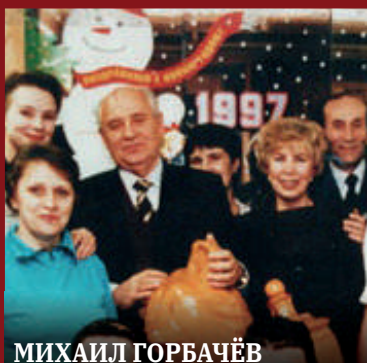
НИКОЛАЙ БУРЛЯЕВ  
И АРИСТАРХ ЛИВАНОВ



ОЛЕГ ГАЗМАНОВ



ВАДИМ ГОЛЫГИН  
И ПАВЕЛ ВОЛЯ



МИХАИЛ ГОРБАЧЁВ



АЛЕКСАНДР ГОРДОН



ЕКАТЕРИНА ГУСЕВА



ВИКТОР ЕРОФЕЕВ



ВЛАДИМИР ЗАЙЦЕВ



ЕЛЕНА ЗАХАРОВА



СЕРГЕЙ ЗВЕРЕВ



ЛЮБОВЬ КАЗАРНОВСКАЯ



МИХАИЛ КАСЬЯНОВ



ПАВЕЛ КАШИН



БОРИС КОРЧЕВНИКОВ



КОСТЯ ЦЮ



АЛЕКСАНДР ЛЮБИМОВ



АНТОН И ВИКТОРИЯ МА-  
КАРСКИЕ



СЕРГЕЙ МАКОВЕЦКИЙ