

The background of the entire page is a detailed illustration of a restaurant interior. The ceiling is made of dark wooden beams with several large, glowing, tiered wooden lamps hanging from it. The walls are covered in floral wallpaper. In the foreground, a group of people in traditional Russian folk costumes are gathered around a table. A waiter on the left is holding a large silver tray with a white swan on it. The scene is warm and inviting, with soft lighting from the lamps.

РЕСТОРАН
РУССКИЙ ДВОРИК



2024

CONTENT 内容

BREAD	4
面包	
PIES	5
馅饼	
PICKLES AND MARINADES	6-11
泡菜	
APPETIZERS AND SALADS	12-13
开胃菜和沙拉	
COLD SNACKS	14-19
小吃冷	
CAVIAR	20-21
鱼子酱	
SALADS	22-25
沙拉	
SOUPS	26-29
汤	
DUMPLINGS AND PIEROGIES ..	30-35
饺子和饺子	
HOT SNACKS	36-37
小吃热	
HOT DISHES	38-49
热菜	
SIDE DISHES	50-53
配菜	
PANCAKES	54-55
薄煎饼	
DESSERTS	56-63
甜点	
TINCTURES AND DRINKS	64-67
酞剂和饮料	
BANQUET DISHES	68-71
宴会菜肴	



BREAD

面包

Our own bakery
自有的面包房

WHEAT BREAD 200 g | **120 ₺**
小麦面包

PRETZEL WITH SEEDS 110 g | **120 ₺**
瓜子仁面包

BUCKWHEAT BREAD 450 g | **150 ₺**
荞麦面包

RYE BREAD 450 g | **150 ₺**
黑麦面包

**«PEASANT» WHEAT BREAD
ON SOURDOUGH** 400 g | **250 ₺**
农民 酸面包上的小麦面包

**BREAD «POKROVSKY»
WITH SEEDS** 450 g | **150 ₺**
黑麦-小麦面包, 加入南瓜籽,
葵花籽和亚麻。

KALACH 170 g | **120 ₺**
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 | 100 ₺

**TATAR PIE
WITH CHOPPED BEEF
AND POTATOES**
鞑靼馅饼与切碎的牛肉
和土豆
50 g | 100 ₺

**SMALL RUSSIAN
PIE STUFFED WITH
CABBAGE AND EGGS**
鸡蛋圆白菜馅饼
50 g | 100 ₺

**SMALL RUSSIAN
PIE STUFFED WITH
MUSHROOMS**
蘑菇馅饼
50 g | 100 ₺

**SMALL RUSSIAN PIE
STUFFED WITH LAMB**
羊肉馅饼
50 g | 100 ₺

FISH PIE
鱼肉馅饼
50 g | 100 ₺

**SMALL RUSSIAN PIE
STUFFED WITH EGGS
AND GREEN ONIONS**
鸡蛋葱花馅饼
50 g | 100 ₺

SMALL APPLE PIE
苹果馅饼
50 g | 100 ₺

SMALL CHERRY PIE
樱桃馅饼
50 g | 100 ₺

**SMALL
RASPBERRY PIE**
马林果馅饼
50 g | 100 ₺

PICKLES AND MARINADES

泡菜



PICKLES RUSSIAN STYLE TO VODKA

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。

700 g | 850 ₺





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



150 g | **350 ₺**



**FRESHLY-SALTED
CUCUMBERS**
酸黄瓜



150 g | **350 ₺**



**RED GURIAN PICKLED
CABBAGE**
腌甘蓝



150 g | **350 ₺**



**LIGHTLY SALTED
TOMATOES**
腌得不很咸的西红柿

200 g | **350 ₪**



**PICKLED KUBAN
PEPPER**
腌辣椒

150 g | **350 ₪**



**MARINATED
EGGPLANT**
腌茄子

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 | **350 ₪**





SOAKED APPLES

腌苹果



150 g

350 ₺



SAUERKRAUT WHITE

腌圆白菜



150 g

350 ₺



PICKLED CUCUMBERS

酸黄瓜



150 g

350 ₺

SALTED AND PICKLED FOREST MUSHROOMS

腌菌菇



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



650 ₺

100/50 g



**MARINATED HONEY
AGARICS**
腌滑子菇



100 g | **400 ₺**

**MARINATED
SLIPPERY JACKS**
腌松蘑



100 g | **400 ₺**



PICKLED MUSHROOM PLATTER
腌蘑菇拼盘



150/50 g | **600 ₺**

VEGETABLE APPETIZERS AND SALADS 开胃菜和蔬菜沙拉



ASSORTED FRESH VEGETABLES 600 g | **750 ₺**
鲜蔬拼盘

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





SALAD «OLD RUSSIAN»

沙拉《古俄罗斯》

Warm salad of potatoes, pickled mushrooms, pickled cucumbers and onions.

蘑菇、酸黄瓜、洋葱

250 g | **550 ₺**



VINEGRET WITH CURED SPRAT

波罗的海鲱鱼沙拉

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

230/95/60 g | **550 ₺**



EGGPLANTS

茄子

Baked eggplant in glaze. Broccoli and basil sauce, tomatoes in Uzbek.

烤茄子。西兰花和罗勒酱，乌兹别克的西红柿。

250 g | **590 ₺**



SALAD «SUMMER DAWN»

沙拉《夏日黎明》

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）

250 g | **400 ₺**



SNACKS OF CHEESE

奶酪小吃



**BAKED CAMEMBERT WITH LINGONBERRY JAM
AND NUTS IN CARAMEL GLAZE**

烤金文奶酪配越橘果酱和焦糖釉中的坚果

900 ₺

125/50 g



ITALIAN SALAD «CAPRESE» 250 g | **700 ₪**
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



TOMATO «COACHMAN» 170 g | **400 ₪**
奶酪番茄
 Tomato stuffed with garlic, herbs, cheese and mayonnaise.
 西红柿裹蒜蓉、香草、奶酪、蛋黄酱



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

1150 ₪
 200/45/30 g

COLD MEAT SNACKS

肉类冷盘

Beef tongue

Domestic duck

Suckling pig

Pastrami marbled beef

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 | 1150 ₺



**BEEF TONGUE WITH
HORSERADISH** 100/75/25 g | **850 ₺**
牛舌配辣根酱



BEEF CARPACCIO 95 g | **1350 ₺**
Black truffle, arugula, Grana Padano cheese
牛肉卡帕乔, 黑松露, 芝麻菜,
格拉纳帕达诺奶酪

SUCKLING PIG | 乳猪肉 100/65/30 g | **450 ₺**

BEEF AND PORK TERRINE | 牛肉冻 100/65/30 g | **600 ₺**

FILLET OF DOMESTIC DUCK, SMOKED ON ALDER CHIPS | 烟熏鸭柳 100/65/30 g | **600 ₺**



HOME-MADE BEEF ASPIC 200/75/25 g | **600 ₺**
家常牛肉冻



**PLATE OF SALT
AND HOME-CURED
PORK FATBACK** 50/50/100/30 g | **500 ₺**
家常熏肉培根

FISH SNACKS, SEAFOOD 鱼类、海鲜类开胃菜



SEAFOOD ASSORTMENT «SADKO» 海鲜混合

Lightly salted salmon, cold smoked chinook salmon, smoked beluga, cold smoked omul, red salmon caviar. Served with herbs, lemons and olives.

淡盐三文鱼, 奇努克三文鱼(冷熏烤的), 里海白鲸(熏烤的), 贝加尔湖畔的欧姆勒(冷熏烤的), 红鲑鱼鱼子酱。配有香草柠檬和橄榄。

300/15/110 g | **3600 ₺**

**HOUSE-CURED
SALMON**
腌三文鱼 (微咸)

100/60g | **1100 ₪**



**SUGUDAI FROM YAKUT
MUKSUN**
雅库特牧业公司的苏格达伊

120g | **900 ₪**



**BAIKAL COLD-SMOKED
OMUL** 100/60g | **1100 ₪**
贝加尔湖畔的欧姆勒 (冷熏烤的)



MURMANSK HERRING 100/40g | **450 ₪**
摩尔曼斯克鲱鱼
Herring fillet with onions. 鲱鱼肉配洋葱



**COLD SMOKED CHINOOK
SALMON FROM THE SEA OF OKHOTSK** 100/60g | **1200 ₪**
来自鄂霍次克海的奇努克三文鱼 (冷熏烤的)



**CASPIAN SMOKED
BELUGA** 100/60g | **1200 ₪**
里海白鲸 (熏烤的)



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 | **3100 ₺**

50 g | **5100 ₺**



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

50 g | **900 ₺**



**ASTRAKHAN PIKE CAVIAR
阿斯特拉罕狗鱼鱼子酱**

50 g | **900 ₺**



TASTING OF VARIOUS CAVIAR 品尝各种鱼子酱

25/25/25 g | **3900 ₺**

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。

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 | **650 P**

«OLIVIER» WITH CHICKEN AND CRAYFISH «奥利维尔沙拉» 200 g | **790 ₺**

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



«CAESAR» WITH CHICKEN «凯撒鸡肉沙拉» 250 g | **650 ₺**

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 | **690 ₺**

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



A MIX OF SALAD LEAVES, BEEF PASTRAMI, BAKED PEPPER, FETA AND SESAME SEEDS IN SALTED CARAMEL 混合沙拉叶, 牛肉, 烤辣椒, 飞达奶酪和盐渍焦糖芝麻 200 g | **690 ₺**



FISH AND SEAFOOD SALADS

鱼类、海鲜类沙拉



«OVERSEAS»

250 g | 1150 P

«外来者沙拉»

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 | **950 ₺**



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 | **800 ₺**



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 | **650 ₺**

MEAT SOUPS

肉汤



SOUP
«OLD RUSSIA»
«古俄罗斯汤»

Potato soup with meat, in
fried bread bowl.
土豆汤含肉和烤面包块

280/150 g | **600 ₺**



SLOBODSKOY BORSCHT 300/30/40 g | **580 ₺**

罗宋汤

Traditional Ukranian soup of beetroot, potatoes and duck meat. Served with sour cream and a cabbage and egg pie.

由甜菜、土豆和鸭肉组成的传统小俄罗斯汤。配有酸奶油和卷心菜和鸡蛋的馅饼



VILLAGE PEA SOUP

300/20 g | **580 ₺**

«农家豌豆汤»

Soup with Peas, Pork and Vegetables.

猪肉、豌豆、蔬菜



CHICKEN NOODLE SOUP 300/30 g | **580 ₺**

«鸡肉汤面»

Chicken soup served with mini pie stuffed with poached eggs and scallion. 鸡肉汤配鸡蛋葱花馅饼



MEAT SALTWORT SOUP 300/30/40 g | **650 ₺**

酸辣肉汤

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)

900 ₺

330/1/30 g

800 ₺

330/30 g



SOUP «GRIBOYEDOV» | 蘑菇汤

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

600 ₺

300/30/40 g



OKROSHKA | 冷杂拌汤

Traditional cold soup
传统凉汤



with beef / no meat

500 ₺ **450 ₺**

300/40 g

300/40 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、洋葱糊

280/10 g | **500 ₺**

MEAT DUMPLINGS

水饺



BLACK DUMPLINGS «NORTH SEA» 160/50/5 g | **800 ₺**
«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 | 大丸子状的牛肉鞑鞑饺子**
Steamed or pan fried. 清蒸或煎炸

1100 ₪

280 g



WIZARDS «魔法师»

Dumplings with mushroom filling. 蘑菇馅水饺

200/70 g | **650 ₺**



**«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 | **650 ₺**

**«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 | **650 ₺**

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 | **650 ₺**

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 | **550 P**



CHERRY DUMPLINGS

樱桃馅水饺

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

樱桃馅水饺，配自制酸奶油或浆果酱

200/40/50 g | **600 ₺**



BIRD CHERRY DUMPLINGS WITH COTTAGE CHEESE

雀巢樱桃饺子配松软干酪

Dumplings made of wheat flour with the addition of bird cherry berries and cottage cheese filling, served with thick homemade sour cream.

小麦粉制成的饺子，有樱桃浆果和松软干酪馅，配上厚厚的自制酸奶油

200/50/50 g | **550 ₺**



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 | **550 ₺**



«OLD RUSSIAN GIBLET DUMPLINGS» 古俄罗斯牛杂水饺

Dumplings stuffed with roasted beef gilets, served with home-made sour cream. 素馅水饺，配牛杂和自制酸奶油

200/70 g | **550 ₺**

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。

2000 ₪

90/50/50 g



MUSHROOMS IN SOUR CREAM 酸奶油焗蘑菇

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

600 ₺

120/120 g



BRAIN BONES STEWED IN THE OVEN ON STUMPS OF HOMEMADE BREAD

在烤箱里炖的脑骨
自制面包的树桩

800 ₺

450 g

JOSPER & BARBECUE

乔斯珀火盆



**RIB-EYE
STEAK**
肉眼牛扒

200/50 g | **2800 ¥**

100/50 g | **1600 ¥**



LOIN OF VEAL W/BONE
小牛肉

2400 ₪
200/70/50 g



LOIN OF LAMB W/BONE
羊排

2800 ₪
200/70/50 g

BRAZIER 火盆



BEEF TENDERLOIN KEBAB
牛肉串

2000 ₪
200/70/50 g



SKEWERS OF PORK NECK
猪颈肉串

800 ₪
200/70/50 g



**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 | **1400 ₺**

HOMEMADE CUTLET 自制肉饼

Cutlet of minced beef and pork, onions, black pepper. Slices of fresh tomato, freshly baked bun, a mix of salted and lightly salted cucumbers.

肉片碎牛肉和猪肉，洋葱，黑胡椒。新鲜番茄片，新鲜出炉的小圆面包，咸黄瓜和咸黄瓜的混合物。

800 ₪

200/50/50 g



SALMON AND PIKE-PERCH CUTLETS

三文鱼和鲈鱼肉饼

Served with potato chips and sour cream sauce.

配土豆条和酸奶油

900 ₪

200/75/50 g



HALF ORGANIC FREE RANGE CHICK

烤鸡 (半只)

900 ₪

250/60/50 g



DORADO
烤鱼

Sea carp, served with
Tartar sauce.

海鲤鱼配酱料

1 pice ~ 200/50 g | **900 ₺**



GRILLED TIGER PRAWNS

烤虎虾

Served with tartar sauce.

佐以塔塔酱

1200 ₺

200/50 g



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

1200 ₺

200/75 g

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 | **1500 ₪**



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。

130/140/60 g | **950 P**



THE ROMANCE OF SALMON AND PIKE PERCH

鲑鱼和比目鱼的浪漫故事

Entwined fillet of tender salmon with pike perch, fried until golden brown.

鲜嫩的三文鱼和比目鱼交织在一起, 被炸成金黄色的表皮

200 g | **1200 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 | **900 P**

HOT BEEF AND PORK DISHES

热菜来自牛肉和猪肉



«BEEF STROGANOFF» 俄式牛柳丝

Filet Mignon strips stewed in creamy sauce with porcini mushrooms, served in buckwheat bread pot with mashed potatoes.

1250 ₺

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. 一种传统的俄罗斯菜,由卷心菜叶、碎猪肉和牛肉配米饭制成。用蔬菜酱炖。

750 ₺

300/50 g



VEAL BRAINS
«TRINITY STYLE»
软炸牛脑

Calves' brains in breadcrumbs, deep-fried.

牛脑裹面包屑软炸

600 ₺

150 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。

1500 ₺

150/100 g



BEEF CHEEKS
牛颊

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

1000 ₺

170/30/200 g

HOT POULTRY DISHES

热禽类菜肴



DUCK LEG

鴨腿

Duck leg baked until golden brown with bulgur, served with cherry-apple sauce.

鴨腿用干小麦烤至金黄色，
佐以樱桃苹果酱。

200/150/50 g | **890 P**



TRADITIONAL CHICKEN KIEV 基辅肉饼

240/150 g | **850 P**

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



CUTLET «POZHARSKAYA» 炸肉饼

200/100/45 g | **850 P**

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



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

1150 P

1~150/50/50 g

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 | 550 ₺



FRIED POTATOES WITH MUSHROOMS «HUNTER'S STYLE»

«猎户» 香菇烤土豆

WITH CHAMPIGNONS | 配蘑菇

WITH WHITE MUSHROOMS | 配牛肝菌

250 g | **500 ₺**

250 g | **650 ₺**



SPINACH WITH CREAM SAUCE AND PARMESAN

菠菜配奶油汁和奶酪



500 ₺

150 g



POTATO WEDGES
农家特色土豆



250 ₪
150/50 g



BAKED POTATOES
烤土豆



250 ₪
150/20 g



MASHED POTATO
土豆泥



250 ₪
150 g



GRILLED CORN
烤玉米



270 ₪
150 g



BROCCOLI BUDS
西蓝花



250 P
150 g



BOILED POTATOES
煮土豆



250 P
150 g



STEWED CABBAGE
炒圆白菜



250 P
150 g



BUCKWHEAT WITH FRIED ONIONS | 荞麦配烤洋葱



250 P
150 g

PANCAKES

薄饼



RUSSIAN PANCAKES 俄式薄饼

Four homemade
wheat pancakes
drizzled with ghee.

200/20 g | **690 ₺**



**WITH WEAK
SALTED SALMON**
配腌鲑鱼 (微咸)

200/80 g | **700 ₺**

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)

350 ₺

200/50 g



**WITH
HONEY AND
WALNUTS**
配蜂蜜、核桃仁

200/55 g | **350 ₺**

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

350 g | **650 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。

550 ₺

90/80/50 g



POSADSKY DOMES

Airy meringue with prunes, delicate butter cream and walnuts. 蓬松的蛋白霜配上梅子、精致的奶油和核桃仁

150 g | **550 ₺**



CAKE «CURLY VANYA» 180 g | **500 ₺**

奶油杏仁蛋

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



HONEY CAKE 200 g | **550 ₺**

蜂蜜蛋糕

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



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)

175/90/50 g | **600 ₺**



BAGS WITH APPLE AND RAISINS

(STRUDEL IN RUSSIAN STYLE)

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

210/80 g | **550 ₺**



BAKED APPLE

烤苹果

Apple baked with sugar. Served with vanilla ice cream.

甜味烤苹果, 配香草冰淇淋

200 g | **550 ₺**

OVERSEAS DESSERTS OF OWN PRODUCTION 海外自产甜点



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 | **550 ₪**



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

650 ₪

200 g



CHEESECAKE WITH FRESH STRAWBERRIES 草莓芝士蛋糕 130/15 g | **550 ₪**

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 焦糖布丁

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

120/20 g | **500 ₪**



**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

120/10 g | **650 ₪**



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 | **550 ₪**



CAKE «PRAGUE»

布拉格蛋糕

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

180 g | **550 ₺**



ESTERHAZY CAKE

香脂奶油夹心蛋糕

Cakes with walnuts, sandwiched with cream.

千层香脂奶油夹心蛋糕

120 g | **550 ₺**



CAKE «NAPOLEON»

拿破仑蛋糕

Cake of puff pastry with delicate custard.

千层酥皮奶油蛋糕

200/25 g | **500 ₺**

FRUITS, BERRIES AND ICE CREAM

水果、浆果、冰淇淋



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

1 kg | **1500 ₺**





FRESH BERRIES 新鲜的红莓

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

1200 ₺

200 g



**ASSORTED RUSSIAN ICE CREAM
什锦俄罗斯冰淇淋**

Vanilla ice cream | 香草冰淇淋
Ice cream with strawberries | 草莓冰淇淋
Creme brulee | 焦糖布丁
Chocolate | 巧克力
Rainbow | 彩虹
Pistachio | 开心果
Mango | 芒果

50 g (1 scoop) | **200 ₺**

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 | **750 P**



KVASS «BOYARSKY»
格瓦斯

250 ml | **250 ₺**

BREWFEST HONEY
蜂蜜酒

500 ₺
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!”



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

KOSTROMA SBITEN
科斯特罗马蜂蜜水

300 ₺
200 g

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. Baklags served as a prototype for future samovars.



RUSSIAN TINCTURES

OF OUR OWN PRODUCTION

俄罗斯本地产酒水

300 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

Mineral water «Russian Yard» still	500 ml	200 ₺
矿泉水 (不带气)		
Mineral water «Rychal-su» fizzy	500 ml	250 ₺
矿泉水 (带气)		
Mineral water «Borjomi» fizzy	500 ml	350 ₺
矿泉水 (带气)		
Mineral water «Baikal» fizzy	330 ml	500 ₺
矿泉水 (带气)		
Mineral water «Pearl of Baikal» fizzy	330 ml	500 ₺
矿泉水 (不带气)		
Mineral water San Bernardo still	350/750 ml	450/750 ₺
圣贝内代托矿泉水 (不带气)		
Mineral water San Bernardo fizzy	350/750 ml	450/750 ₺
圣贝内代托矿泉水 (带气)		
Freshly squeezed juice 鲜榨果汁	200 ml	400 ₺
Apple, orange, carrot, grapefruit, lemon 苹果, 橙子, 胡萝卜, 葡萄柚, 柠檬。		
Juices	200 ml	250 ₺
Apple, tomato, orange, cherry, pineapple 苹果, 番茄, 橙子, 樱桃, 菠萝。		
Coca-Cola	330 ml	450 ₺
可乐		
Coca-Cola ZERO	330 ml	450 ₺
零度可乐		
FANTA	330 ml	450 ₺
雪碧		
TONIC	330 ml	450 ₺
芬达		



BANQUET DISHES

**BAKED
STERLET**
烤小鲟鱼

1 piece ~ 2,5 kg

1 kg | **5000 ₺**



PIKE, STUFFED WITH PIKE PERCH

狗鱼, 鲈鱼

1 piece ~ 2,5 kg

1 kg | **3000 ₺**



**PORK HAM IN SPICES,
BAKED IN RYE DOUGH**

香辣猪肉火腿

1 piece ~ 4,5 kg

1 kg | **3000 ₺**





BUFFET SNACKS 自助小吃

CANAPÉ WITH HAM 自助小吃 (火腿)..... 150 ₺

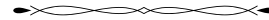
CANAPES WITH SMALL SALTED SALMON 自助小吃 (三文鱼)..... 200 ₺

CANAPE WITH CHEESE 自助小吃 (水果奶酪)..... 150 ₺

PROFITEROLE WITH SALMON CAVIAR 三文鱼泡芙鱼子酱..... 200 ₺

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 | **3000 ₺** 1 pice ~ 3 kg





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

1 kg | **3500 ₺** 1 pice ~ 3 kg



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

1 kg | **3500 ₺** 1 pice ~ 2,5 kg