Restaurant «Shustov»

Restaurant Shustov opened in 2008 and was named after Russian entrepreneur Nikolai Shustov – a man who knew how to combine respect for tradition with a modern view of life and business.

Over the years, the interiors, presentation of dishes and drinks have changed, but the essentials have remained the same: warm hospitality, quality cuisine and care for every guest.

The menu of Restaurant Shustov is, above all, traditional Russian cuisine: hand-shaped pelmeni, juicy cutlets, fragrant baked goods, game, and house-cured fish. We carefully follow old recipes and honor the heritage of Russian gastronomy.

The restaurant's greatest pride is the samovar – a symbol of the Russian soul, warmth and generosity. This comforting ritual brought loved ones together several centuries ago, and today we are reviving this tradition.
Fragrant steam, the clink of teaspoons and unhurried conversations over treats create the special atmosphere of traditional Russian tea service.

Restaurant Shustov also remembers its youngest guests. **Every Sunday, children's culinary workshops are held here, where children prepare delicious dises by themselves.**

The restaurant has two cozy private dining rooms for up to 30 guests, perfect for hosting:

Birthday parties | Corporate events | Children's birthday parties
Business lunches | Private dinners | Weddings | Wedding receptions

SPECIAL OFFERS FOR OUR GUESTS:

10% birthday discount — valid 5 days before and 5 days after your birthday
5% discount with a guest card
10% discount on takeaway orders

on presentation of a loyalty card

RUSSIAN

BREAKFASTS

Weekdays: 9:00-12:00
Weekends: 10:00-13:00

ШУСТОВ

РЕСТОРАН РУССКОЙ КУХНИ

Peasant Breakfast

Aromatic buckwheat porridge with braised rabbit, delicate pâté, soft-boiled egg, soaked lingonberries, cheese, ham and Borodinsky bread

390g. 645 ₽



Merchant Breakfast

Chicken soup with homemade noodles, golden blini with meat, crunchy lightly salted cucumbers, soaked lingonberries and a soft-boiled egg

550g. 895 ₽



Tsar's Breakfast

Black sturgeon caviar, buttered blini, soft-boiled egg, butter, and fresh strawberries and blueberries

350g. 6150 ₽



Tsarina's Breakfast

Two sandwiches with delicate butter and selected red caviar, a soft-boiled egg, and fresh strawberries and blueberries

260g. 1950 ₽



RUSSIAN TRADITION IN A MODERN STYLE

Potato Dranik 250 g. 495 ₽
With ham, mushrooms, spinach and signature sauce

Cottage Cheese Casserole with Cherry Jam 150 g. 325 ₽

SOUPS

Shustov-Style Ukha
Traditional Russian fish soup
300 g. 495 ₽

Oxtail Shchi
Traditional Russian cabbage soup made with slow-cooked oxtails
300 g. 595 ₽

EGGS AND OMELETS

Omelet with Squid 210 g. 565 ₽
With lettuce leaves in cream sauce

Scrambled Eggs with Shrimp In cream sauce 200 g. 565 ₽

Two Fried Eggs 250 g. 450 ₽
With vegetables in the chef's signature sauce

Two Fried Eggs Classic 100 g. 255 ₽

PORRIDGES

Rice Porridge With lactose-free milk 210 g. 315 ₽

Buckwheat Porridge with Rabbit 210 g. 395 ₽

Buckwheat Porridge With poached egg and braised rabbit 370 g. 425 ₽

ADD-ONS

Pine Nuts	20 g.	285 ₽	Fresh Berries	50 g.	300 ₽
Walnuts	20 g.	75 ₽	Soaked Lingonberries	50 g.	150 ₽
Cherry Jam	20 g.	60 ₽	Wild Strawberries	20 g.	250 ₽
Poached Egg	1 pc.	50 ₽	Roast Beef	50 g.	350 ₽
Avocado	50 g.	250 ₽	Lightly Salted Salmon	50 g.	550 ₽
Cream cheese	50 g.	185 ₽	Salmon Roe	50 g.	1950 ₽
Ham	50 g.	250 ₽			

BLINI AND PIROZHKI

Blini with Meat and Sour Cream / with Farmer's Cheese and Sour Cream 230 g. 375 ₽

Traditional Russian Blini with Baked-In Filling and Red Caviar 160 g. 1275 ₽

BLINI AND PIROZHKI

Pirozhok with Cabbage / Onion and Egg / Meat Belyash	40 g.	125 ₽
Rastegai with Salmon and Whitefish	40 g.	225 ₽

WAFFLES

Zucchini Waffles with Stracciatella and Salmon	215 g.	1550 ₽
Waffles with Turkey Sausages and Poached Egg	330 g.	875 ₽
Waffles with Jambon Ham and Poached Egg	280 g.	495 ₽
Waffles with Salmon With stracciatella and a poached egg	280 g.	795 ₽
Classic Waffles (2 pc)	100 g.	150 ₽

ADD TO WAFFLES

Poached Egg	1 pc.	50 ₽
Avocado	50 g.	250 ₽
Farmer's Cheese	50 g.	185 ₽
Ham	50 g.	250 ₽
Roast Beef	50 g.	350 ₽
Lightly Salted Salmon	50 g.	550 ₽
Salmon Roe	50 g.	1950 ₽

MILK AND SWEETS

Syrniki with Home-Made Plombir Ice Cream and Sour Cream	240 g.	375 ₽
Honey Cake	110 g.	425 ₽
Napoleon Cake, Signature Recipe	110 g.	395 ₽
Taiga Dessert with Wild Strawberries	100 g.	725 ₽

MORNING DRINKS

Assorted Tea: 500 ml. 175 ₽
Jasmine tea, Assam, Sencha, Milk Oolong

SMOOTHIES 250 ml. 255 ₽

Pear-arugula-oat milk
Avocado-parsley-honey
Blackcurrant-strawberry-raspberry
Pineapple-passion fruit

COFFEE

Americano	150 ml.	145 ₽
Cappuccino	200 ml.	235 ₽
Latte	220 ml.	235 ₽
Raf Coffee	220 ml.	295 ₽
Frappe	220 ml.	295 ₽
Matcha Latte	250 ml.	235 ₽

Any coffee can be prepared with alternative milk +100 ₽

Cold Appetizers

HERRING WITH BABY POTATOES
475 ₽ · 210 g.
Atlantic herring, baby potatoes and pickled onion

HOUSE-CURED SALMON
935 ₽ · 185 g.
House-cured salmon with crispy croutons, green olives and black olives

SALMON TARTARE
795 ₽ · 130 g.
A light appetizer of lightly salted salmon with fresh avocado, capers and rice chips

ZUCCHINI WAFFLES WITH SALMON AND ROE
1550 ₽ · 215 g.
Zucchini waffles topped with salmon, stracciatella cheese and salmon roe

JUICY ROAST BEEF
975 ₽ · 110 g.
Roast Beef with Onion Marmalade

BEEF OXTAIL ASPIC
565 ₽ · 220 g.
Delicate oxtail aspic with mustard and creamy horseradish

BEEF TENDERLOIN TARTARE WITH CHEESE MOUSSE
895 ₽ · 160 g.
Tender beef tenderloin with Parmesan mousse and white baguette toast

CHICKEN LIVER PÂTÉ
495 ₽ · 140 g.
Delicate chicken liver pâté with honey-baguette croutons and prune confiture

CRUNCHY SALTED MILK MUSHROOMS
975 ₽ · 160 g.
Crunchy salted milk mushrooms with onion, herb oil and sour cream

SALTED PORK FAT PLATE
455 ₽ · 130 g.
Signature salted pork fat with sauerkraut and mustard

MUKSUN SUGUDAI
725 ₽ · 100 g.
Lightly salted muksun with olive oil, lemon juice, green onion and Borodinsky bread croutons

STERLET CAVIAR
50 g.| **4500 ₽**

PIKE CAVIAR
50 g.| **325 ₽**

STURGEON CAVIAR
50 g.| **6950 ₽**

SALMON ROE
50 g.| **1950 ₽**

SEA BASS CRUDO
595 ₽ · 100 g.
Sea bass in the signature marinade with fresh avocado

EGGPLANT ROLLS
565 ₽ · 205 g.
Traditional eggplant rolls with tomatoes, cream cheese and nuts

CHEESE PLATTER
1150 ₽ · 170 g.
Grana Padano, Dorblu, Tête de Moine, Camembert, pine-cone jam, breadsticks, pecans and almonds

FRESH VEGETABLE PLATTER
545 ₽ · 250 g.
Juicy tomatoes, crunchy cucumbers, radish, bell pepper and plenty of greens

FRUIT PLATTER
875 ₽ · 250 g.
Pineapple, pear, grapes, strawberries and blueberries

ASSORTED PICKLES
495 ₽ · 300 g.
Pickled tomatoes and cucumbers, sauerkraut, pickled garlic, wild garlic and soaked lingonberries

LIGHTLY SALTED FISH PLATTER
1350 ₽ · 200 g.
House-cured salmon, cold-smoked butterfish, lightly salted muksun, potatoes and honey-baguette croutons

CHARCUTERIE PLATTER
1150 ₽ · 140 g.
Dry-smoked duck breast, dry-cured ham, Fuet sausage, capers and black olives

Try our unusual Dutch delicacy: "virgin herring", flown in exceptionally fresh from the Netherlands. Caught before its first spawning season, it has wonderfully delicate, rich and buttery flesh.

Hot Appetizers

BURGUNDY-STYLE ESCARGOTS WITH HERB BUTTER & TOAST *New*
Classic escargots with parsley butter, lime and rye-bread toasts. Sourced from farms in France, Italy, Spain and Greece
1225 ₽
230 g.

CHEESE ENVELOPES
Crunchy cheese envelopes with orange-tomato sauce
435 ₽
160 g.

FRIED CAMEMBERT
Camembert fried in tempura batter with lingonberry sauce and onion marmalade
795 ₽
210 g.

TIGER PRAWNS IN TEMPURA
Tiger prawns with spicy wasabi sauce
785 ₽
210 g.

TURANDOT WINGS
Chicken wings in honey-soy sauce
595 ₽
240 g.

FRENCH-STYLE BAKED MUSSELS
Mussels baked in cream sauce with shrimp and tobiko caviar
995 ₽
275 g.

FOIE GRAS
Fried brioche with foie gras, fresh berries and mango sauce
2350 ₽
150 g.

RECOMMENDED WINE

Ramon Bilbao Crianza /
Villa Antinori
375 ml



Salads

ROAST BEEF SALAD Fresh iceberg, frisée and lollo rosso lettuce, cucumber, courgette, stracciatella and succulent beef tenderloin, with French dressing	785 ₽	170 g.
SHUSTOV SALAD Tender veal, chicken liver, salad mix, mushrooms and crunchy croutons	765 ₽	200 g.
HERRING VINAIGRETTE Homemade vinaigrette with beetroot, carrot, potato, pickled cucumber and peas, served with barrel-cured herring	385 ₽	200 g.
TENDER BEEF TONGUE SALAD Beef tongue, baby potatoes, salad mix, egg and honey-mustard dressing	665 ₽	180 g.
OLIVIER SALAD Signature Olivier with avocado and veal	595 ₽	220 g.
CAESAR SALAD WITH CHICKEN Tender chicken, salad mix, classic Caesar dressing, Parmesan and croutons	655 ₽	200 g.
CAESAR SALAD WITH SHRIMP Shrimp, salad mix, classic Caesar dressing, Parmesan and croutons	815 ₽	200 g.
HERRING UNDER A FUR COAT Signature layered salad of roasted vegetables with house-cured herring and red caviar	655 ₽	250 g.
GREEK SALAD Olives, salad mix, onion, cucumbers, tomatoes and bell pepper	645 ₽	250 g.
SQUID SALAD Grilled squid, salad mix and cucumber	695 ₽	180 g.
MILLE-FEUILLE SALAD Butterfish, salad mix, lightly salted salmon, oyster sauce, rice chips, corn and soft cheese	895 ₽	220 g.
AVOCADO AND SHRIMP SALAD Half an avocado, salad mix, shrimp and signature sauce	925 ₽	130 g.
THOUSAND ISLANDS Squid, shrimp, pepper, cucumbers and carrot	845 ₽	150 g.
TIGER PRAWNS WITH ARUGULA Shrimp, arugula, balsamic sauce, avocado and tomatoes	925 ₽	170 g.

RECOMMENDED WINE

Villa Antinori
375 ml



Soups

SHUSTOV-STYLE BORSCHT
Served with garlic pampushki, aromatic salted pork fat and sour cream

535 ₽
300 g.

SHUSTOV-STYLE UKHA
Served with signature rastegai with pike-perch and salmon.

655 ₽
300 g.

CHICKEN SOUP WITH HOMEMADE NOODLES
Served with signature onion-and-egg pirozhok

445 ₽
300 g.

SHCHI WITH SLOW-COOKED OXTAILS *New*
Rich traditional Russian cabbage soup with slow-cooked oxtail, sauerkraut, sweet peppers, potatoes, carrots and onions; served with sour cream.

595 ₽
300 g.

Recommended

PIROZHKI 40 g.

Rastegai with Salmon and Whitefish	225 ₽
With Cabbage and Egg	125 ₽
Meat Belyash	125 ₽
With Onion and Egg	125 ₽



Fish Main Courses

PAN-FRIED FLOUNDER WITH LEMON BUTTER SAUCE *New*
Whole flounder fried until golden and crisp, served with a lemon-butter sauce. From the Black Sea
1955 ₽
250 g.

TSAR'S STURGEON WITH STEAMED VEGETABLES *New*
Tender sturgeon fillet with baby potatoes, steamed cauliflower and broccoli, fresh avocado, cherry tomatoes and green peas. From the Caspian Sea
1455 ₽
250 g.

SEA BREAM WITH VEGETABLES
Sea bream fillet with courgette, cauliflower, sweet peppers and cherry tomatoes in a light cream sauce with house teriyaki
1250 ₽
250 g.

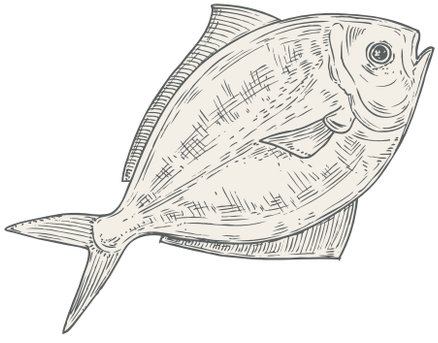
SALMON STEAK WITH CREAMY PARMESAN MOUSSE
Grilled salmon steak on a bed of creamy Parmesan mousse, served with tomatoes
1550 ₽
300 g.

SCALLOPS WITH PARMESAN MOUSSE
Far Eastern scallops with Parmesan mousse
1450 ₽
250 g.

HALIBUT FILLET WITH VEGETABLES AND MUSHROOMS
Halibut fillet with broccoli, cauliflower, champignons, porcini mushrooms, onion, olives and cherry tomatoes
1350 ₽
290 g.

TENDER PIKE CUTLETS
With a garnish of zucchini, bell pepper, cauliflower, leek and cherry tomatoes
785 ₽
300 g.

KAMCHATKA CRAB CAKES
Served with airy mashed potatoes and signature sauce
885 ₽
260 g.



Recommended

CHABLIS AND GAVI
750 ml



For celebrations, we can prepare special dishes by advance order: stuffed pike or sturgeon with salmon and pikeperch mousse

Meat and Poultry Main Courses

WILD BOAR PATTIES WITH BUCKWHEAT & PORCINI *New*
Wild boar patties served with fluffy buckwheat and porcini mushrooms.
Origin: Altai Krai
875 ₽ 300 g.

ELK PATTIES WITH MASHED POTATOES *New*
Elk patties, creamy mash, house-made sauerkraut and soaked lingonberries.
Origin: Murmansk
685 ₽ 300 g.

HOME-STYLE CUTLETS WITH MASHED POTATOES
Signature meat cutlets with mashed potatoes and creamy mushroom sauce
685 ₽ 300 g.

VEAL CHEEKS WITH MASHED POTATOES AND DEMI-GLACE SAUCE
Tender veal cheeks under a creamy meat sauce with mashed potatoes
955 ₽ 310 g.

BEEF STROGANOFF WITH VEAL TENDERLOIN
Tender veal tenderloin with champignons and onions, stewed in cream, served with traditional mashed potatoes
1050 ₽ 300 g.

RABBIT RAGOUT
Tender rabbit braised in cream and sour cream sauce with mushrooms and young potatoes, served under a puff pastry crust
995 ₽ 330 g.

RABBIT GOLUBTSY IN LETTUCE LEAVES
Signature rabbit golubtsy wrapped in poached lettuce leaves with the chef's sauce
755 ₽ 300 g.

BRAISED VENISON TENDERLOIN IN CREAM SAUCE
Braised venison tenderloin in cream sauce with onion, honey-glazed carrot, young potatoes and soaked lingonberries
1295 ₽ 290 g.

CHOPPED VEAL TENDERLOIN STEAK
Chopped young veal steak with fried potatoes, mushrooms and onion, fried egg and sauerkraut
1050 ₽ 330 g.

RABBIT CUTLETS
Tender farm rabbit cutlets with mashed potatoes and cream sauce
785 ₽ 290 g.

BRAISED BEEF WITH MASHED POTATOES
Tender braised beef with airy mashed potatoes and creamy meat sauce
965 ₽ 290 g.

TURKEY CUTLETS WITH VEGETABLES
Fried zucchini, bell pepper, cauliflower, leek and cherry tomatoes
785 ₽ 350 g.



Grilled Meat

МИРАТОРГ

RIBEYE STEAK
Grain-fed marbled beef. Recommended doneness: medium.
Served with tomato-bell pepper sauce, pepper sauce and coleslaw
3150 ₽ 300 g.

FILET MIGNON STEAK
Grain-fed tenderloin. Recommended doneness: medium.
Served with tomato-bell pepper sauce, pepper sauce and coleslaw.
2755 ₽ 250 g.

MEAT PLATTER FOR 5
Beef tenderloin and grain-fed ribeye, chicken fillet shashlik, chicken wings, young potatoes and grilled vegetables.
7950 ₽ 2000 g.

FISH PLATTER FOR 5
Dorado (2 pcs.), halibut steaks (2 pcs.), salmon steaks (2 pcs.), fresh salad leaf mix and signature sauce.
8655 ₽ 2000 g.

Side Dishes for Meat

GRILLED VEGETABLES
Eggplant, zucchini, leek, bell pepper, cherry tomatoes and champignons, grilled
745 ₽ 200 g.

MASHED POTATOES
195 ₽ 150 g.

BOILED BUCKWHEAT
195 ₽ 150 g.

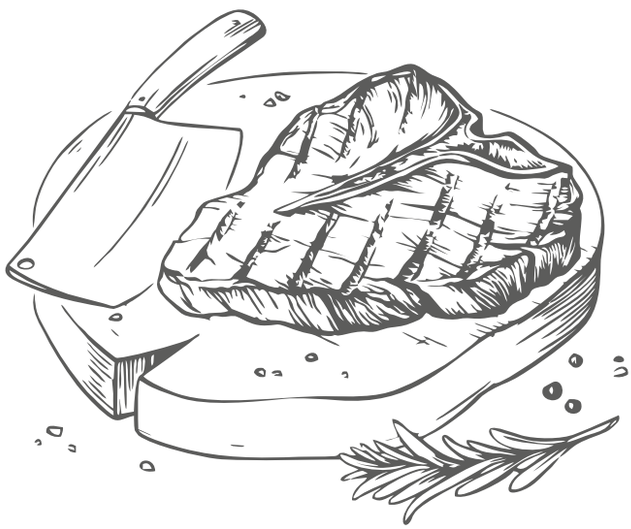
FRENCH FRIES
245 ₽ 150 g.

FRIED VEGETABLES
Fried zucchini, bell pepper, cauliflower, leek, olives and cherry tomatoes
395 ₽ 150 g.

FRIED POTATOES WITH CHAMPIGNONS
375 ₽ 200 g.

FRIED POTATOES WITH PORCINI MUSHROOMS
485 ₽ 220 g.

FRIED POTATOES
295 ₽ 200 g.

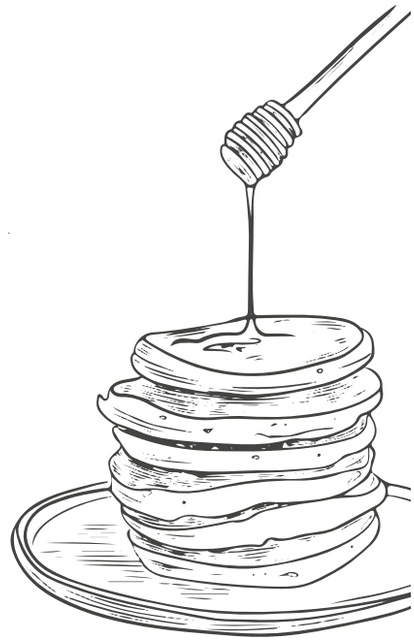


Recommended

CHIANTI, DRY RED WINE, ITALY



Blini and Syrniki



BLINI WITH SOUR CREAM MOUSSE AND FRESH BERRIES — 425 ₽ / 210 g.
Homemade thin milk pancakes with sweet sour cream, fresh strawberries and blueberries

BLINI WITH FARMER'S CHEESE — 475 ₽ / 210 g.
Homemade milk pancakes filled with tvorog (fresh farmer's cheese), served with sweet sour cream

BUTTERED BLINI — 250 ₽ / 2 pc.
Homemade milk pancakes generously brushed with butter

BLINI WITH MEAT — 475 ₽ / 230 g.
Tender thin pancakes filled with house-minced meat, served with sour cream

SYRNIKI WITH HOME-MADE PLOMBIR ICE CREAM — 475 ₽ / 240 g.
Soft Russian farmer's cheese pancakes served with our homemade ice cream

Baked Goods



VATRUSHKA WITH FARMER'S CHEESE / POTATO — 175 ₽ / 65 g.
Traditional open-faced yeast pastry with a sweet, tender cheese filling or savoury creamy potato filling

ASSORTED PIROZHKI (8 pc.) — 895 ₽ / 200 g.
2 meat-filled belyashi, 2 fish rasstegai, 2 spring onion and egg pirozhki and 2 cabbage pirozhki.

RASTEGAI WITH SALMON AND WHITEFISH — 225 ₽ / 40 g.
Traditional open-topped yeast pie with salmon and white fish

PIROZHOK WITH CABBAGE AND EGG — 125 ₽ / 40 g.
Homemade yeast pastry filled with cabbage and egg

MEAT BELYASH — 125 ₽ / 40 g.
Traditional meat-filled yeast pastry with pork, chicken and beef

PIROZHOK WITH ONION AND EGG — 125 ₽ / 40 g.
Homemade yeast pastry filled with spring onions and egg

SULUGUNI FLATBREAD — 650 ₽ / 300 g.
Soft yeast flatbread with stretchy Suluguni cheese and mozzarella

PIROZHOK WITH WILD STRAWBERRIES — 175 ₽ / 40 g.
Homemade yeast pastry filled with sweet, fragrant wild strawberries

Russian Tea Service

A BEAUTIFUL REASON TO BRING YOUR LOVED ONES TOGETHER AROUND THE TABLE.

Golden buttered blini with cherry and blackcurrant preserves and delicate sour cream

Airy vatrushki with farmer's cheese

6 traditional oreshki cookies filled with caramelised condensed milk

4 coffee truffles

4 sweet wild-strawberry pirozhki

Served with a traditional Russian samovar and our warmest hospitality — perfect for long conversations and relaxed gatherings



Choose from a selection of loose-leaf teas and herbal infusions:
rich Siberian Forest black tea, aromatic mint, berry and flower blends,
as well as classic black tea.

Pelmeni and Vareniki

CHICKEN PELMENI Traditional handmade Russian dumplings filled with chicken, served with sour cream	**525 ₽** 250 g.
RABBIT PELMENI Homemade dumplings filled with farm-raised rabbit and pork, served with sour cream	**525 ₽** 250 g.
PIKE PELMENI Homemade spinach-infused dough filled with pike fillet, cured salo and fresh herbs; served with sour cream and pike roe	**525 ₽** 250 g.
VENISON PELMENI IN CREAM SAUCE WITH SMOKED PEPPER Handmade dumplings with venison, beef, smoked pepper and juniper, served in a creamy demi-glace sauce with smoked pepper, cream and Shiraz	**655 ₽** 170 g.
HALIBUT AND PIKE-PERCH PELMENI WITH CREAMY MOUSSE AND RED CAVIAR Dumplings filled with pikeperch, halibut, cured salo and cream, topped with a creamy Parmesan-and-cream-cheese mousse and red salmon roe	**955 ₽** 190 g.
VARENIKI WITH WILD STRAWBERRIES Sweet handmade dumplings filled with fragrant wild strawberries; served with wild-strawberry sauce	**895 ₽** 250 g.
VARENIKI WITH JUICY CHERRIES Sweet handmade cherry-filled dumplings, served with whipped cream, powdered sugar and butter	**525 ₽** 250 g.
BOYAR-STYLE VARENIKI WITH MUSHROOMS AND POTATOES Hearty spinach-dough dumplings filled with potatoes, button mushrooms and butter; served with sour cream	**525 ₽** 300 g.
VARENIKI WITH TVOROG IN CHOUX DOUGH Sweet homemade dumplings with fresh farmer's cheese, served with whipped cream, powdered sugar and butter	**525 ₽** 250 g.

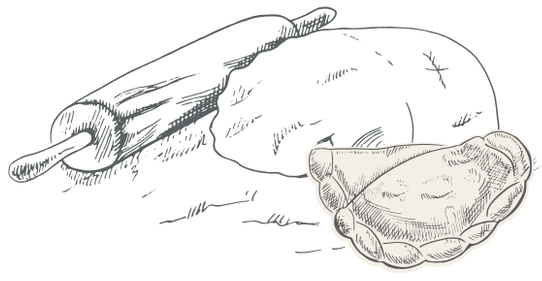
Every day we make our pelmeni by hand:
our chefs knead fresh dough, prepare a new filling and carefully create
that homemade taste that makes any lunch truly warm and comforting

MEAT PELMENI

BOILED
Traditional handmade dumplings with beef, pork and chicken; served with sour cream
230 г. | **595 ₽**

BAKED IN MUSHROOM SAUCE
Handmade beef, pork and chicken dumplings, baked in a creamy mushroom sauce and topped with Parmesan
350 г. | **695 ₽**

IN BROTH WITH HERBS
Handmade beef, pork and chicken dumplings served in their own savoury broth with fresh herbs
350 г. | **595 ₽**



Desserts

CHOCOLATE FONDANT Signature chocolate sponge cake with a scoop of house-made vanilla plombir ice cream	515 ₽ 120 g.
NAPOLEON Puff Pastry Dessert with Light Cream	395 ₽ 100 g.
ANNA PAVLOVA Crisp airy meringue, vanilla cream and fresh berries	535 ₽ 120 g.
MEDOVIK HONEY CAKE Honey sponge layers, sour cream custard and fresh berries	425 ₽ 110 g.
SMETANNIK SOUR CREAM CAKE WITH FRESH BERRIES Sour cream sponge cake with fresh berries	445 ₽ 160 g.
KAS-MISO Signature dessert with dried apricots, prunes, raisins, walnuts and raspberry jam in wild-strawberry soup	475 ₽ 140 g.
TART WITH FRESH BERRIES Shortcrust base with cream cheese filling and seasonal berries	765 ₽ 130 g.
CRÈME BRÛLÉE Traditional creamy dessert with a crisp caramel crust	375 ₽ 100 g.
COGNAC TRUFFLE Delicate truffle heart of cream and chocolate soaked in cognac, covered in a tender cocoa shell	135 ₽ 15 g.
TAIGA DESSERT Pine nuts with wild strawberries and condensed milk	725 ₽ 100 g.
TIRAMISU Airy, delicate layered sponge with natural coffee and mascarpone cheese mousse	395 ₽ 180 g.

ADD TO DESSERT (20 g.)

WALNUTS	75 ₽	FRESH BERRIES	595 ₽
ALMONDS	75 ₽	JAM	155 ₽
PINE NUTS	285 ₽		

ICE CREAM

CHOCOLATE 50 g.| 255 ₽	VANILLA 50 g.| 255 ₽	PISTACHIO 50 g.| 255 ₽

Ready-to-Cook Products

PELMENI AND VARENIKI

MEAT PELMENI	1350 ₽ 1 kg.
PIKE PELMENI	1750 ₽ 1 kg.
CHICKEN PELMENI	1250 ₽ 1 kg.
RABBIT PELMENI	1750 ₽ 1 kg.
CHILDREN'S MINI PELMENI	1750 ₽ 1 kg.
VENISON PELMENI	1600 ₽ 1 kg.
HALIBUT AND PIKE-PERCH PELMENI	2750 ₽ 1 kg.
BOYAR-STYLE VARENIKI WITH MUSHROOMS AND POTATOES	1050 ₽ 1 kg.
VARENIKI WITH WILD STRAWBERRIES	2550 ₽ 1 kg.
VARENIKI WITH FARMER'S CHEESE	1200 ₽ 1 kg.
VARENIKI WITH CHERRIES	1950 ₽ 1 kg.

CUTLETS

TURKEY CUTLETS	1275 ₽ 6 pc.
RABBIT CUTLETS	1355 ₽ 6 pc.
BEEFSTEAK	2650 ₽ 4 pc.
VEAL CUTLETS	1275 ₽ 6 pc.
HOME-STYLE CUTLETS	1275 ₽ 6 pc.
PIKE CUTLETS	1275 ₽ 6 pc.
CRAB CAKES	1275 ₽ 6 pc.

SYRNIKI AND BLINI

SYRNIKI	600 ₽ 6 pc.
BLINI WITH MEAT	735 ₽ 4 pc.
BLINI WITH FARMER'S CHEESE	600 ₽ 4 pc.