

Catherine II, a German, who was described by Mikhail Lomonosov as 'A woman ruling the country that is as wise as Solomon', managed to make Russia great.

The Empress's table was always full of meat: ducks with sauce, fried chicken, poulards with truffles, roasted hazel grouses with lard, mutton chops, cutlets, and sausages. Catherine also loved beef, but not lean beef, as many may think. She preferred it specifically marinated and stuffed with lard.

As a side dish, Catherine preferred potatoes, stewed and fried mushrooms, and various salads. One of the Empress's favourite dishes was meat with potatoes and scrambled eggs.

Catherine also relished various types of deliciously cooked fish and seafood.

Not glazed turbot with crayfish coulis nor German wurst could compare to the simplest Russian food that the 'German mother of the Russian Land' loved more than anything.

Biography of Catherine II





LENTEN FARE

Fresh Vegetable Salad with Grains	510
Vegetable Soup with Porcini Mushrooms and Mini Dumplings	630
Stuffed Cabbage with Lean Meat in Beet Greens	490
Lenten Dumplings with Potatoes and Wild Garlic	410
Fried Potatoes with Champignons and Oyster Mushrooms	430
Hummus with Caramelized Carrots and Tofu Cheese	450
Lenten Mille-Feuille	410
Lenten Apple Strudel	420

PRE-ORDER
ROYAL BLOWOUT

Stuffed Azov Pike Perch
with Creamy Caviar Sauce and Zucchini Roll* 360 rub

Slow-Cooked Lamb Leg
with Demi-Glace Sauce and Grilled Vegetables* 470 rub

Sterlet the Kingfish in Creamy Caviar Sauce* 890 rub

Duck Baked with Potatoes, Apples, and Lingonberries 5100 rub

*per 100 g

CAVIAR BAR

One dozen pancakes 510 rub

Halibut Caviar 50 g 1200 rub

Salmon Caviar 50 g 1200 rub

Black Sturgeon Caviar 50 g 4900 rub

ROYAL DELICACIES 100 g

Smoked Catfish served with Malt Sauce 610 rub

Lightly Salted Salmon served with Cream Cheese 1100 rub

Roast Beef served with Wholegrain Mustard Sauce 630 rub



Slow-Cooked Pork with Homemade Adjika 490 rub

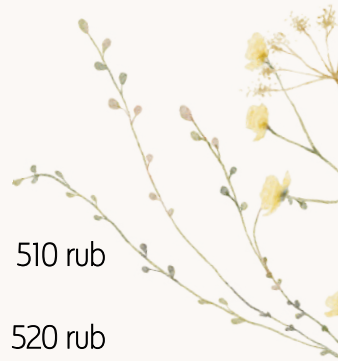


DELICIOUS SEAFOOD 1 pc.

Kamchatka crab	100 g	1150 rub
Hassan Oyster		590 rub
Lumiere Oyster		590 rub
Fine de Claire Oyster		590 rub
Pink Jolie Oyster		590 rub
Sea Urchin		450 rub
Spisula		460 rub
Baked Spisula		610 rub
Magadan Shrimps	300 g	1690 rub




STARTERS

Baltic Herring Vorschmack 	510 rub
Marvellous Chicken Liver Pâté	520 rub
Rooster Aspic	520 rub
Pattypan squash caviar	370 rub
Smoked Cod Spread with Flatbread	590 rub
Herring & Perfect Roasted Potatoes	590 rub
Marbled Beef Tartare	690 rub
Kuban Salo Lard by Vasily Ivanovich 	550 rub
Layered Fried Potatoes with Crab and Smoked Cod Spread	750 rub
Crunchy Pickles	550 rub
Farm Cheese Plate: Parmesan, Camembert, Maasdam, Dorblu	1500 rub






– Item has an interesting history


SALADS

Olivier with turkey 	590 rub
Royal Olivier with salmon 	830 rub
Herring under a fur coat 	520 rub
Crunchy Eggplant Salad	590 rub
Roast Beef, Baked Vegetables, and Mushrooms Salad	610 rub
Salad with tiger prawns and avocado	790 rub
Greek Salad with Pesto Sauce	650 rub
Kamchatka Crab, Avocado, and Aioli Sauce Salad	990 rub
Caesar Salad	
- with chicken	690 rub
- with shrimps	890 rub

SOUPS

Pea cream soup with ribs 	550 rub
Chicken Cossack Borscht 	510 rub
Chicken Noodles with Golden Egg 	490 rub
Creamy Soup with Three Types of Fish	720 rub

SERVED ON BAKED BREAD

Red caviar sandwich 	850 rub
Salmon, Avocado, and Lettuce	750 rub
Kamchatka Crab, Avocado, and Pink Tomatoes	1090 rub
Roast Beef & Lettuce with Truffle Dressing	570 rub



– Item has an interesting history






– New




– Kids' Choice

HOT APPETISERS


Milk mushrooms with baked potatoes and sour cream 	660 rub
Black Sea Red Mullet*	610 rub
Pancakes with marbled beef	550 rub
Crimean Rapana Sea Snails dressed with Eggplant Cream	490 rub
Meat Turnover with Spicy Juice	490 rub
Cheese Donuts with Lingonberry Jam	550 rub
Roasted Marrow Bones 	180 rub
Baked New Zealand Mussels*	330 rub
Kurnik with farm-raised chicken 	580 rub

*per 100 g


HOMEMADE PIES

Flatbread		
- with Pesto		250 rub
- with Sesame Seeds		210 rub
- with Parmesan		250 rub
Tomatoes & Mozzarella Cheese 		690 rub
Tambov Ham & Oyster Mushrooms		560 rub
Quattro Formaggi with Truffle Oil		590 rub
Chicken & Parmesan Cheese		570 rub
Shrimps & Stracciatella Cheese		650 rub
Duck, Pear & Gorgonzola Cheese		










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SERVED HOT


Old Cossack Yakhni with Pork Ribs 	910 rub
Marbled Beef Steak with Potato Wedges	790 rub
Beef Stroganoff with Mashed Potatoes 	990 rub
Chicken Roulade with Ptitim and Morel Sauce 	710 rub
Tiger Prawns & Arugula Tomato Paste	710 rub
Azov Pike Perch with Stewed Vegetables	790 rub
Chicken Kiev with Mashed Potatoes and Mushroom Espuma	670 rub
Tender Chicken Cutlets with Truffle Puree 	590 rub
Duck Breast with Apple and Chicken Liver 	910 rub
Veal with Mushrooms and Mashed Potatoes	950 rub
Roast Turkey & Vegetables	590 rub
Kuban Marbled Beef Burger 	930 rub
Fried Potatoes with Halibut Caviar 	490 rub
Slow-cooked kid goat with mashed potatoes and sheep's cheese	1220 rub

VARENIKI AND PELMENI DUMPLINGS

Turkey Pelmeni 	390 rub
Marbled Beed & Pumpkin Manti Dumplings	490 rub
Kamchatka Crab & Halibut Caviar Vareniki	1100 rub

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SETS FOR A COMPANY

Royal Fish Plate

Catfish, pike perch, New Zealand mussels, shrimp, squid, broccoli, zucchini, cauliflower, tomato with cheese, sockeye salmon sauce, caviar sauce

5500 rub

Royal Meat Plate

Chicken kebab, marbled beef, pork neck, turkey thigh, chicken wings, zucchini, eggplant, champignons, bell peppers, meat sauce, tomato sauce

4500 rub



Marbled Ribeye*

1290 rub

Salmon Fillet*

1090 rub

Lamb Rack*

1290 rub

Alternative Top Blade Steak 

1200 rub

*per 100 g

CHAR-GRILLED VEGETABLES 100 g

Potatoes	120 rub
Zucchini	190 rub
Eggplants	220 rub
Bell Pepper	280 rub
Champignons	250 rub

SIDE DISHES

Buckwheat with Mushrooms and Butter	210 rub
Mashed Potatoes	250 rub
French Fries	250 rub
Bulgur with Greens	210 rub

DESSERTS

San Sebastian with Sea Buckthorn 	520 rub
Cherry Delight 	590 rub
Napoleon Cake with Lingonberry Jam	490 rub
Smetannik Sour Cream Cake with Seasonal Berries/Fruits	520 rub
Crème Brûlée	430 rub
Syrniki Curd Croquettes with Lingonberry Jam	450 rub
Fondant with Plombir Ice Cream	550 rub
Homemade Shortcrust Nuts with Boiled Condensed Milk	440 rub

BLACK TEA

EKATERINODAR «SPECIAL SERVING» TEA <i>Served in a vintage teapot with two faceted glasses on a silver tray</i>	690 rub
Black Tea Blend <i>A blend of teas from India, Sri Lanka, and Kenya</i>	490 rub
Earl Grey	490 rub
Thyme Black Tea	490 rub


GREEN TEA

Milk Oolong	490 rub
Sencha	490 rub
Jasmine Tea	490 rub
Buckwheat Tea	530 rub
Hemp Tea	530 rub

RUSSIAN HERBAL TEA



Garden Teat <i>Special tea with bay willow, apple, strawberry leaves, blackcurrant leaves, and rose petals</i>	490 rub
Herbal Tea <i>Bergenia, thyme, oregano, sagan-daylya, strawflower, St. John's wort, hawthorn</i>	490 rub
Krasnaya Polyana Tea <i>Tea with wild herbs of the Krasnodar Krai</i>	490 rub
Bay Willow Tea <i>collected and delivered from ecologically clean areas of the north-east of the Sverdlovsk Region</i>	490 rub

AUTHOR'S TEAS

Lingonberry & Tangerine	490 rub
Grandma's Sea Buckthorn	490 rub
Home-Grown Raspberries & Ginger	490 rub
Raspberry & Aloe Iced Tea	320 rub
Koporsky tea with cardamom, ginger, and orange 	490 rub

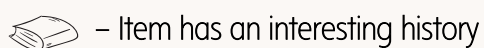
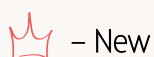


COFFEE

Oriental Coffee <i>Can be cooked with milk</i>	250 rub
Espresso	290 rub
Americano	290 rub
Cappuccino	290 rub
Latte	320 rub
Flat White	330 rub
Catherine's Coffee with Almond & Vanilla Foam 	350 rub
Tur Coffee	470 rub
Raf Coffee	370 rub
Cedar Milk Raf with Hazelnut & Almond 	370 rub
<i>Alternative Milk +100 rub</i>	



LEMONADE

Citrus <i>no sugar</i>	390 rub
Birch with Rēgan & Lemongrass	390 rub
Mango, Kiwi & Calamansi	390 rub
Raspberry & Passion Fruit	390 rub
Melon & Pomegranate	390 rub
White Peach & Grapefruit	420 rub





НАПИТКИ ЗИМЫ

Чай Фейхоа Лемонграсс Ананас	490 rub
Чай северная ягода с мятой	490 rub
Сбитень Ароматный гранат	450 rub
Сбитень "Грейпфрут - смородина" 	450 rub
Лимонад "Фейхоа-Апельсин"	330 rub
Тики "Фейхоа - Алое" 	690 rub

FRESH JUICE

Carrot Juice	300 rub
Apple Juice	330 rub
Orange Juice	400 rub
Grapefruit Juice	450 rub
Celery Juice	510 rub
Pineapple Juice	700 rub

HOMEMADE BEVERAGES

Seasonal Dried Fruit Drink	200 rub
Seasonal Fruit Drink	200 rub

SOFT DRINKS

Assorted Juices	250 rub
Aqua Russa	380 rub
Maruha	360 rub
Gardenist Birch Tonic	490 rub
Borjomi	500 rub
4 Waters, Abrau-Durso <small>Grape water</small>	550 rub
Evervess Cola / Sugar-Free Cola	300 rub
Evervess Indian Tonic	350 rub

