# Cold snacks

-660-

he Empress started her lunch at 1 p.m. Three or four courses were served. The snacks included overseas delicacies: oysters, beefsteaks, gateau, as well as Russian ones: sturgeon, sterlet, unpressed caviar, balyk, and also various sausages and roastbeef. At lunch the Empress drank pure water, and was served a glass of Madeira, following the doctor's advice. She adored currant jelly, diluted with water.



## KARELIAN TROUT WITH DILL AND THE DRESSING OF HONEY AND MUSTARD

Slightly salted trout enriched with dill flavour served with vegetable mix /100/40/20g/

## HERRING WITH BAKED POTATOES -330-Spicy salted herring served with wedges of baked new potatoes, with mustard dressing /100/100/50/30g/

VEAL CARPACCIO	-495-
Thin slices of beef tenderloin with capers	
and rocket salad are complemented	
by delicate balsamic vinegar /100/50 g/	

MEAT SNACKS -520-Roast beef, tender pork larded with vegetables,

chicken roll stuffed with nuts /170/70g/

## ASSORTED FOREST MUSHROOMS -490-Assorted pickled and marinated forest mushrooms with sour cream and onion /150/50/30g/

# BEET SALAD WITH HERRING Traditional snack for any feast with spicy herring covered with layers of boiled vegetables /250 g/

## VEGETABLE PASTE WITH HOME-BAKED BREAD

Zucchini and aubergine paste is served with warm home-baked bread /150/60g/

PICKLES -280-Sauerkraut, pickled mushrooms, home-salted gherkins and tomatoes /280g/

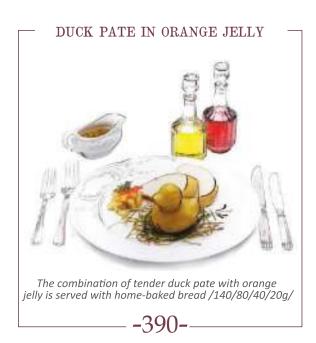
-110-

MILK MUSHROOMS WITH SOUR CREAM -390-Salted milk mushrooms served with tender sour cream /150/30/30g/

KOSTROMA CHEESE PLATTER -455-A selection of cheese from local suppliers /200/40/30g/

JAMON -290-National Spanish delicacy which has become world-famous thanks to its unique taste and useful qualities /50/50/30/20g/

MUSHROOM CAVIAR -250-Caviar made of local pickled mushrooms /150/30/30/40g/



LARDSTROGANINA

-305-

Home-cooked long-sliced lard, served with brown bread and hot mustard  $\frac{120}{40}$  80g/

FRUIT PLATTER

-455-

Apples, pears, oranges, grapes /750g/

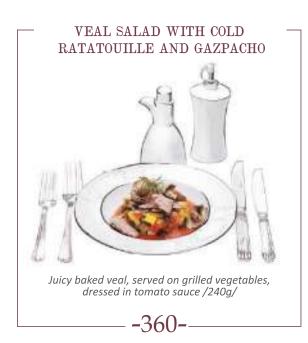
uring the reign of Catherine II the high society was French-oriented and Paris was a trendsetter.

Her subjects tried to amaze the Empress by crowded parties, where the most exquisite dishes were served.

Traditional Russian delicacies were complemented by French dishes in noble homes. The menu was peppered with foreign names: beef steaks, roast beef, cruchon, cider, poularde, roulade etc.

Here are a few names of the dishes served at the Empress' lunch: turkey with "shio", terrine with wings and puree, chickens, cream tourte, bouillone and so on.

# Salads



## **DUCK BREAST SALAD** -520-Golden-fried duck breast with glazed pear with fresh berry sauce /210g/ VEGETABLE SALAD WITH -390-**SMOKED EEL GRAVY** Fresh vegetables and salad mix highlight the taste of tender grilled eel /220g/ -310-**GREEK SALAD** Classic salad in modern understanding /225g/ -340-CAESAR SALAD Grilled chicken fillet is served on fresh salad leaves and dressed with special Caesar sauce /250g/ -590-**CAESAR SALAD WITH PRAWNS**

Fresh salad leaves and grilled tiger prawns with special

Caesar sauce / 250g/

-395-

SALMON CAESAR SALAD Fresh salad leaves and slightly salted salmon in special Caesar dressing /250g/	-490-	OLIVIER SALAD WITH BAKED HAM Favourite salad with tender baked ham and quail eggs /200g/	-290-
WARM SALAD WITH CHICKEN LIVER Fried chicken liver is served with soaked apples and salad mix /210g/	-270-	CAPRESE SALAD Ripe tomatoes and fresh cheese in aromatic basil dressing /100/100/20g/	-350-

# Flot snacks

# MURMANSK SCALLOPS ON CAULIFLOWER PUREE Pan-seared scallops, served on tender cauliflower puree with light mandarin sauce /100/100/30g/

AND SPINACH Home-madepancakes with slightly salted Atlantic salmon in cream sauce with spinach/200g/	
FISH PIE "RASSTEGAI" Tender fillet of Atlantic salmon and zander in airy puff pastry/180g/	-295-
POTATO PANCAKES WITH SALMON Potato pancakes are served with slightly salted salmon and bryndza /120/50/50g/	-395-
JULIENNE WITH CHICKEN AND MUSHROOMS Wild mushrooms and chicken fillet baked in dough envelope /180g/	-280-
PORK TONGUES WITH POTATOES  Pork tongues stewed with mushrooms and cream, served with wedges of baked new potatoes /140/100/40g/	-420-

PANCAKES WITH ATLANTIC SALMON

atherine loved arranging different balls and receptions. However, her passion for simplicity often made her orgainse the shows which looked too extravagant. For instance, at burgher balls, once loved by Catherine, everyone had to wear modest outfits while the tables were full of exquisite dishes.



rench cuisine, so adored by Catherine the Great, could be divided into three parts: entree, or main courses, hors d'oeuvre — starters, which are served before main courses, and entremet — neutral dishes, served between courses.

So, the first course included ten soups and chowders, then there were twenty-four middle entremets. After that it was time for thirty-two hors d'oeuvre. They were followed by "big courses" and thirty-two more hors d'oeuvre. Next, it was turn for the stew — big entremets and salads. They were changed by bitter oranges and sauces with thirty-two hot entremets.

What is more, the guests were served by all the dishes in turn, and it was thought ill-mannered to reject any of them.

#### CLASSIC BORSCHT SOUP

-280-

Traditional dish made on rich meat broth with beef /300/60/30g/

#### CREAM SOUP WITH ROOT VEGETABLES -320-AND WILD MUSHROOMS

Tender cream soup with porcini and celery root /250g/

#### **SOLYANKA**

-295-

Hearty soup on the broth of pork, beef and tongue with spicy flavour and an addition of different meats /250/30g/



### KOSTROMA SHCHI WITH BAKED HAM

Traditional Russian sauerkraut soup with home-made baked ham, served with lard and sour cream /250/30/20/50g/

-370-



## UKHA "TSARSKOSELSKAYA" WITH STERLET

Hearty soup with three kinds of fish: salmon, zander and sterlet, cooked with an addition of cream and mushrooms /250/50/50g/

-495-



n her youth, Catherine had one soft spot. After waking up long before the dawn, she put on a hunting outfit, took a rifle and went on a trip to the seashore to shoot ducks.

#### EEL BAKED WITH VEGETABLES

-550-

-460-

Eel fillet baked with teriyaki sauce served with poached vegetables and mashed potatoes /90/120/100/40g/

#### ZANDER WITH MASHED GREEN PEAS

**DUCK BREAST** 

-620-

-650-

Grilled Volga zander on mashed green peas and lime, served in tender cream sauce /140/100/40g/

Duck fillet in red wine sauce and poached vegetables /130/60/50g/

#### PIKE CUTLETS WITH POTATOES AND MUSHROOM SAUCE

-395-

Pike cutlets with mashed potatoes in mushroom sauce /120/100/30/10g/

#### BEEFSTEAK WITH VEGETABLES

SALMON STEAK WITH BASILIC SAUCE

Steak is served with poached vegetables /140/100g/

-850-

Delicate Beef stewed by sous vide technology with grilled vegetables /250/160/60g/

#### ORLOVSKY STYLE PORK

-320-

Meat baked with potato and cheese /210g/

## STERLET IN CAPER SAUCE



Grilled sterlet fillet, served in cream and caper sauce /150/150/60/30g/

## RACK OF LAMB WITH POMEGRANATE SAUCE



Lamb loin with pomegranate sauce, served with grilled vegetables /140/160/30g/

#### **BEEF CHEEKS WITH** GLAZED VEGETABLES

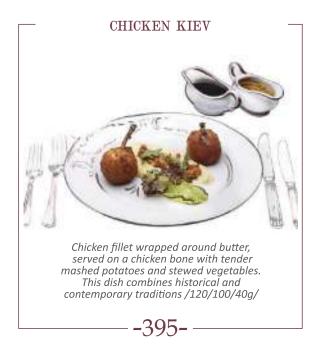
-480-

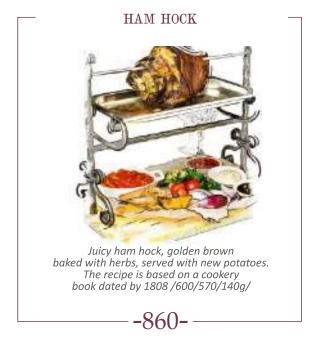
Tender cheeks are served with vegetables and exquisite red wine sauce /150/100/80g/

#### STEWED KIDNEYS WITH MUSHROOMS

-340-

Tender beef kidneys, stewed in cream with wild mushrooms/200g/





PORK LOIN STUFFED WITH VEGETABLES Marinated pork loin in spicy herbs with grilled vegetables /200/120/40g/	-480-	DUMPLINGS BAKED WITH MUSHROOMS pork and beef dumplings, baked in sour cream sauce with wild mushrooms /260g/	-260-
CRISPY PORK RIB  Pork rib fried to a crisp with apples in caramel represents a vivid example of preserved tradition of the Russian cuisine /240/50/50/60g/	-460-	MOOSE DUMPLINGS Home-made dumplings from wild moose meat with aromatic herbs /200/30g/	-330-
MEAT SKOBLYANKA Slices of pork and beef, grilled with wild mushrooms and vegetables / 340g/	-450-	FRIED POTATOES WITH WILD MUSHROOMS Golden-fried new potatoes with wild mushrooms /1	-230- 80/50g/
FISH DUMPLINGS Home-made with tender cod fillet /200/30g/	-230-	BUCKWHEAT PORRIDGE STEWED IN A POT WITH HEARTS Buckwheat porridge stewed with prickly cup mushrooms and chicken hearts in cream sauce /250g/	-210-

# Vegetarian page

(S)alads

VINAIGRETTE SALAD

-140-

Classic Russian vinaigrette salad with baked vegetables accompanied with toasts and aromatic oil /230/40 g/

VEGETABLE SALAD

-330-

WITH ROASTED MOZZARELLA

Fresh vegetable salad with baked pumpkin and roasted mozzarella /310 g/

AUBERGINE ROLLS WITH FETA CHEESE -210-

Traditional aubergine rolls with lent cheese and vegetable salad /180 g/

Soups

PUMPKIN CREAM SOUP WITH GINGER

-180-

Spicy, low fat pumpkin soup with fragrant ginger and crispy bread chips /300 g/

CLASSIC MINESTRONE SOUP

-250-

Rich vegetable soup with herbs and pesto sauce /250 g/

Flot meals

POTATO CUTLETS

-280-

WITH FOREST MUSHROOMS SAUCE

Creamy potato cutlets with aromatic forest mushrooms sauce /340 g/

POTATO PANCAKES

-240-

WITH VEGETABLE RATATOUILLE

Crispy potato pancakes with juicy vegetable ratatouille /300 g/

COUSCOUS WITH MUSHROOMS

-210-

AND VEGETABLES

Roasted mushrooms with vegetables and bulgur wheat couscous /230 g/

PASTA WITH SAUCES

-150-

OF YOUR CHOICE

Sweet and sour sauce with roasted vegetables and herbs /150/150 g/

Mushroom sauce with stewed onion, balsamic vinegar and spice /150/150 g/

HONEY GINGERBREAD WITH DRIED FRUIT

-210-

Honey gingerbread with dried fruit and nuts covered by jam /140/40 g/



It's interesting that each New year an unnamed entrepreneur sent the Empress a gold dish with greenhouse peaches, pears, plums and other fruit, which made her, according to the contemporaries, as happy as a little girl.

MILLE-FEUILLE WITH BUTTER CREAM -240-

Slices of puff pastry with butter cream decorated by fresh fruit/200g/

APPLE AND PEAR STRUDEL
Pieces of ripe pears and apples in airy
dough /100/60g/

**GINGER PEAR** 

-150-

Pear stewed in honey ginger sauce served with sour cream sauce /150/50g/



#### **MEDOVIK**

Light layered cake with an amazing honey flavour /170/30g/

-190-



## CARROT CAKE

Spicy carrot sponge with layers of tender cream /160/70g/

-240-

We can cook it from milk or dark chocolate with fresh strawberries, bananas, pears and mandarins /300/200g/

ICE-CREAM -80-Strawberry, vanilla or chocolate /50g/

-800-

-210-

#### HANDMADE SWEETS

-150-

Sweets made from the best kinds of chocolate /60g/

#### **PRAGUE CAKE**

-230-

Chocolate cake with homemade custard /150/60g/

# Drinks



CRANBERRY JUICE	200 мл	-70-	MINERAL WATER «PERRIER»	330 мл	-260-
ASSORTMENT OF JUICES	200 мл	-60-	MINERAL WATER	500 мл	-220-
MINERAL WATER «AQUA MINERALE»	600 мл	-100-	«BORJOMI»		
sparkling/still			FIZZY DRINK «COCA-COLA»	500 мл	-150-
MINERAL WATER «AQUA RUSSA» sparkling/still	500 мл	-180-	TONIC «SCHWEPPES»	250 мл	-160-

Tresh juices

ORANGE	200 мл	-150-	GRAPEFRUIT	200 мл	-180-
APPLE	200 мл	-150-	CARROT	200 мл	-130-

# Tavourite tea set



t is supposed that Catherine II selected only the best food for herself and her subjects. The requirements were much stricter to teas, she thought that they should be useful, apart from being tasty. That's why her favourite blend is called "Favourite" and keeps the rich national tradition of the tea party. Black tea is put into the china teapot which is warmed to 30C.

The warmth from china prepares the tea leaves and fruit pieces to pull out the flavour.

Hot water carefully unwraps each leaf, the tea gets the rich red colour. That's why black tea used to be called red tea. Pieces of strawberries, raspberries and red currants form the basic combination of the tea tastes. Tender rose petals add elegance to the aroma, and pieces of blackberries and caramel give the tea composition some individuality.

BLACK TEA "FAVOURITE" Whole leaf black tea, blackberries, red currants, strawberry pieces, rose petals, raspberries, caramel		KOSTROMA BUCKWHEAT HONEY	40g
		LINGONBERRY JAM	40g
HOME-MADE MARSHMALLOWS	60g	SEA BUCKTHORN JAM	40g
HANDMADE SWEETS	60g	PASTILLES	

price: 550 rub

# Tauride garden tea set



he Tauride Garden owes its history to the Empress Catherine the Great who presented this plot of land to Prince Grigory Potemkin for services in the development of the ancient Taurida. The conservatory of the Tauride Garden is rich in unique plants. One of the wonderful blossoms growing in the conservatory is the hibiscus, which is popular among the tea drinkers.

Hibiscus flowers soaked in cold water are slowly heated until it boils. Thanks to slow heating the hibiscus petals completely give their juice away, pieces of rosehips, apples and strawberries are steamed, their scents are blended into harmonic composition, and pieces of black currants, raspberries, blackberries and elderberries give the tea fresh, a little sour taste. The tea has bright ruby colour and rich fruit and berry flavour.

FRUIT TEA "THE TAURIDE GARDEN" Hibiscus flowers, rose hips, apples, blackberries, elderberries,strawberries,blackcurrants,raspberries		KOSTROMA FLOWER HONEY	40g
		CLOUDBERRY JAM	40g
HOME-MADE MARSHMALLOWS	60g	HONEYSUCKLE JAM	40g
HANDMADE SWEETS	60g	PASTILLES	

price: 550 rub

# Tea menu

## Black tea

400 ml 800 ml

CATHERINE THE GREAT -150- -280-

Tea with hibiscus, strawberries, blackberries, rose petals and caramel

EARL GREY -150- -280-

Rich blend of three kinds of tea – Indian, Chinese, Ceylon, with natural bergamot oil

CALIPSO -150- -280-

Includes rooibos, mate, coconut shaving, banana chips, strawberries

ASSAM -150- -280-

Classic Indian tea has spicy, a little flowery scent, with honey tones, unusual for black tea.

GREEN APPLE -150- -280-

Black tea brewed, according to the old Russian tradition, with fresh garden apples

Herbal tea

400 ml 800 ml

FIREWEED -150- -280-

To choose from: mint, thyme, rosehips. Traditional Russian tea with rich fireweed flavour and sweet aftertaste

ICE MOJITO -150- -280-

Tea brewed in our own recipe

ELITE HERBAL TEA -200- -350- "SAGAN DALYA"

"SAGAN DALYA"

Made from Sagan Dalya herbs, gathered at the foothills of Tibet, has light floral and fruit scent and rich taste.

FLOWER TEA "ALTAYSKIY" -150- -280-

Flower tea with an addition of malva and white chrysanthemum petals, barberries, rose petals and jasmine flowers.

## Green tea

400 ml 800 ml

GREEN POWDER

-150- -280-

Green tea without additives. Honey tones together with light flower scent are visible in its taste which is rough and at the same time fresh.

STRAWBERRY WITH CREAM

-150- -280-

Chinese green tea with pieces of strawberries and blackberry leaves charms with its creamy softness and berry tenderness

HUA JU CHA

-150- -280-

Green tea with jasmine petals has tender flower scent with fresh aftertaste

Truit tea

400 ml 800 ml

-150- -280-

CARCADE

Hibiscus flower tea has a deep ruby color and fresh taste with a slight sourness.

IMPUDENT FRUIT

-150- -280-

Includes apple, pineapple, rosehips, cherries. Created on the basis of hibiscus petals

Coffe

ESPRESSO 30 ml -80-

DOUBLE ESPRESSO 60 ml -140-

AMERICANO 160 ml -90-

CAPPUCCINO 200 ml -100-

LATTE 250 ml -120-

# Vine list

# Wines and sparkling wines - a glass

## /150 ml/

CHEF FRANCOIS, France
Semi-sweet white, dry white,
dry red, France

LENZ MOSER, GRUNER VELTLINER, Austria

-240
Dry white, Austria

LENZ MOSER, ZWEIGELT, Austria

-240
MARGUES DE FUEGO
-200
Dry red, Austria

-240
Dry red, Austria

# Sparkling wines and champagne

## France

VEUVE CLICQUOT PONSARDIN Brut white /0,75  /	-7800-	Moet & Chandon Grand Vintage Brut white /0,75 //	-10900-
VEUVE CLICQUOT PONSARDIN ROSE Brut Rose /0,75 I/	-9300-	Moet & Chandon RoseImperial Brut rose /0,75 I/	-8500-

## wine list

## Ttaly

MARTINI PROSECCO DOC	-450-	DONELLI LAMBRUSCO DELL	-970-
Bottle, Italy /0,187 I/		EMILIA IGT AMABILE	
		Sparkling white sweet, sparkling red sweet	et / <i>0,75 l</i> /
Martini Asti DOCG	-620-		
Bottle, Italy /0,187 //		PROSECCO TOCO MILLESIMATO DOC	-1700-
		White dry, Italy /0,75 //	
MARTINI PROSECCO DOC	-2100-		
Sparkling white dry /0,75 //		DONELLI LAMBRUSCO DELL'EMILIA	-970-
		IGT Amabile	
Martini Asti	-2500-	Sparkling white sweet, sparkling red sweet	et / <i>0,75 I</i> /
Sweet white sparkling wine /0,75 //			
Tosti Asti secco DOCG	-2300-		
Dry white sparkling wine /0,75 //			

Spain

CAVA NUVIANA BRUT -1500-White brut, Spain /0,75 //

Russia

ABRAU-DURSO -690-Semi-sweet white, semi-dry white, brut white /0,75 n/

## White wines

LENZ MOSER GRUNER VELTLINER AUSTRIA Dry white, Austria /1 //	-1500-	Vina Real, Blanco Fermentado en Barrica Rioja DOC Dry white, Spain /0,75  /	-2250-
Graf Johann IV Riesling Halbtroken	-2300-	PINOT GRIGIO VENETO MONTE ZOVO Dry white, Italy /0,75 //	-1350-
White semi-dry, Germany /0,75 //		GEWURZTRAMINER ALSACE ARTHUR METZ Semi-dry white, France / 0.751/	-2900-
VIU MANENT ESTATE COLLECTION RESERVA SAUVIGNON BLANC Dry white, Chile /0,75 //	-1700-		
Gaumen Speil Scheurebe Rheinhessen White semi-dry, Germany /0,75 //	-1200-		

Verdejo – Sauvignon Blanc Beso del Sol      -950- Dry white, Spain /0.751/		
Domaine La Rieste Cotes de Gascogne IGP <b>-1250-</b> White semi-dry, France /0,75 //	Campero Reserva Sauvignon Blanc Dry white, Chile /0,75 I/	-1200-
PETIT CHABLIS ROLAND LAVANTUREUX -2800-White dry, France /0,75 //	Cotes de Gascogne moelleux Domaine de Bazin White semi-sweet, France /0,75 //	-1500-

## Rose wines

VINHO REGIANAL LISBOA CABRA CEGA ROSE -1700-	RONDONE ROSE TERRE SICILIANE IGP	-1400-
Rose semi-dry, Portugal /0,75 I/	Dry rose, Italy /0,75 //	

# Red wines

Chianti Classico Valiano 6.38	-3800-	LENZ MOSER ZWEIGELT, Austria	-1500-
Gran Selezione		Dry red, Austria /1 //	
Dry red, Italy /0,75 //			
		Kindzmarauli	-1300-
SAINT-EMILLION LES PARCELLES	-2300-	Red semi-sweet, Georgia /0,75 //	
Dry red, France /0,75 I/			
		BODEGAS ARAGONESAS "DON RAMON"	-1800-
TEMPRANILLO-SYRAH VALDEPENAS BESO	-950-	Campo de Borja DO	
DEL SOL		Red dry, Spain /0,75 I/	
Red dry, Spain /0.75 //		*	

PINOTAGE TALL HORSE Semi-dry red, South Africa /0,75 I/	-1150-	CHATEAU LA ROSE L'ESCARJEAN HAUT-MEDOC Dry red, France /0,75 //	-1850-
Palazzo Nobile Valpolicella Dry red, Italy /0,75 //	-1700-	BEAUJOLAIS VILLAGES TRENE Dry red, France /0,75 //	-1900-
Tenute Neirano, "Franco Serra" Do d'Asti DOCG Dry red, Italy /0,75 //	lcetto <b>-</b> 1350-	JEAN LORON COTES-DU-RHONE AOP Dry red< France /0,75 I/	-1400-
GAI-KODZOR SHIRAZ Russia Dry red, Russia /0,75 //	-900-	Campero Carmenere Reserva D. O. Dry red, Chile /0,75 //	-1200-
770 MILES ZINFANDEL Dry red. USA /0.75 //	-1200-		



Port

Martini Bianco, Rosato, Rosso, Extra Dry	-120-	Valdouro Ruby	-120-
Italy /50 ml/		White, red Portugal /50 ml/	



Bitter

JEREZ FINO ROMATE Spain /50 ml/	-140-	CAMPARI Italy /50 ml/	-190-
Jerez Amontillado Romate Spain /50 ml/	-140-	JÄGERMEISTER Germany /50 ml/	-210-

## Todka

## Russia /50 ml/

## Imported 150 ml/

CHISTYE ROSY (The first organic vodka)	-210-	GREY GOOSE France	-310-
Beluga Noble	-210-	Finlandia, Finlandia Grapefruit,	-180-
RUSSIAN Standard Original	-110-	Finlandia Redberri Finland	
ROYAL ORIGINAL	-120-	KOSOGOROV SAMOGON №5	-160-
Graf Ledoff	-80-	Bulgaria	-170-
UEZDNAYA ( Kostroma)	-70-	Sweden	-170-
		Absolut Blackcurrant Sweden	-175-

# Tequila 150 ml/

# Sin /50 ml/

CAZADORES BLANCO Mexico	-450-	BOMBAY SAPPHIRE DRY GIN Great Britan	-270-
CAZADORES REPOSADO Mexico	-530-	BEEFEATER LONDON DRY GIN Great Britan	-250-
OLMECA GOLD Mexico	-270-	Gordon's London Dry Gin Great Britan	-220-
OLMECA BLANCO Mexico	-250-		

Num /50 ml/

BACARDÍ CARTA BLANCA Germany	-220-	Oakheart Original Germany	-210-
BACARDÍ CARTA ORO Germany	-270-	CAPITAN MORGAN SPICED Great Britan	-290-
BACARDÍ CARTA NEGRA	-270-		

Siguores /50 ml/

BAILEYS ORIGINAL IRISH CREAM	-210-	BOLS AMARETTO	-240-
Ireland		Netherlands	

Whisky
Scotch single malt /50 ml/

SINGLETON OF DUFFTOWN 12 YO	-580-	Aberfeldy 12 YO	-650-
Great Britain		Great Britain	
Glenmorangie the Lasanta 12 YO	-850-	GLENFIDDICH 15 YO	-870-
Great Britain		Great Britain	

## Scotch blended /50 ml/

WILLIAM LAWSON'S	-190-	JOHNNIE WALKER RED LABEL	-320-
DEWAR'S WHITE LABEL	-240-	GRANT`S8YO	-340-
Dewar's 12 YO	-450-	CHIVAS REGAL 12 YO	-390-
	Trish bler	rded /50 ml/	
TULLAMORE DEW	-290-	JAMESON	-265-
	WS (	) /50 ml/	
JACK DANIELS	-320-	Jim Beam	-250-
EARLY TIMES OLD 1860	-200-		

$\mathcal{A}$	
Cognac	/50 ml/

BARON OTARD VS France	-450-	HENNESSY VS France	-550-
CLAUDE CHATELIER VS France	-420-	HENNESSY XO France	-1650-
CLAUDE CHATELIER XO France	-570-	REMY MARTIN VSOP France	-600-
CAMUS VS France	-520-	Ekaterinodar 25 YO Russia	-430-

Brandy 150 ml/

Calvados 150 ml/

ARARAT 5 STARS
Armenia

-250-

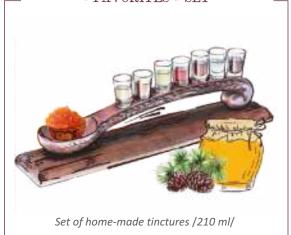
Calvados de Maitre Pierre Calvados AOC -220-France

# Home-made tinctures



Restaurant «Ekaterina» recommends:

« FAVORITES » SET



-450---

50 ml 500 ml

CEDAR -110- -950-

«ALEXANDER LANSKOY»

Cocktail tincture is made from pine nuts

HRENOVUHA -110--950-

«GRIGORIY ORLOV»

Cocktail tincture is made from fresh horseradish with aromatic dill

GINGER -110--950-

«SERGEY SALTYKOV»

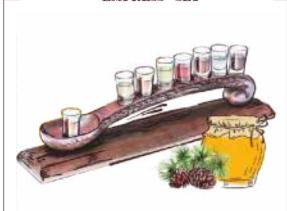
Cocktail tincture is made from ginger root and honey

PRUNE -110- -950-

«ALEKSANDER MAMONOV»

Cocktail tincture is made from selected prune

" EMPRESS" SET



Set of home-made tinctures /240 ml/

-500--

50 ml 500 ml

CRANBERRY -110- -950-

«PLATON ZUBOV»

Cocktail tincture is made from fresh cranberry

BLACK CURRANT -110- -950-

«STANISLAV PONIATOWSKY»

Cocktail tincture is made from garden black currants

MEDOVUHA -110- -950-

«GRIGORY POTEMKIN»

Cocktail tincture is made from natural flower honey

SEA BUCKTHORN -110- -950-

«EMPRESS»

Cocktail tincture is made from sea buckthorn

# Beer menu



## (Czechia

KARLOVEC SVĚTLY -300-FULLERS BLACK CAB STAUT,4.5% -350-LEŽÁK (LIGHT), 4.8% /500 ml/ /500 ml/ -350-FULLERS LONDON PORTER, 5.4% -300-KARLOVEC TMAVY /500 ml/ LEŽÁK( DARK) ,4.7% /500 ml/

## Germany

PAULANER HEFE WEISSBIER, 5.5% -420-/500 ml/ WEIHENSTEPHAN ORIGINAL,5.8% -430-/500 ml/ FRANZISKANER HEFE-WEISSBIER,5.0% -480-/500 ml/ ANDECHSER WEISSBIER HELL,5.5% -430-/500 ml/

## Belgium

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BLANCHE DE BRUXELLES,4.5% /330 ml/	-370-

## Non-alcoholic beer

PAULANER NON-ALCOHOLIC Germany /500 ml/

-390-

Craft beer

KONIX BLANCHE MA CHERIE,4.5% Russia /500 ml/

-380-

KONIX KRIEK CHERIE CHERRY, 5%

-380-

Russia /500 ml/

## Inacks to the beer

BEEF JERKY	-330-	BEER PLATTER	-290-
Marbled veal dried in aromatic spices /60g/		Traditional snacks to the beer: spicy wings, pies with black olives, salty bread sticks, served with hot sauces /250/100g/	
CHICKEN WINGS	-260-	,,	
Chicken wings in spicy marinade with chee vegetables /180/50g//	se sauce and	SALTY CASHEWS /50 g/	-80-
CROUTONS "BORODINSKIE" /140 g/	-100-	SALTY PISTACHIOS /50 q/	-150-

# Cocktail menu



Alcoholic cocktails

MOJITO 11% -380-

White rum, sugar syrup, Sprite, lime, mint, frappe /300  $\,$  ml/

COSMOPOLITAN 16 % -260-

Vodka, Cointreau, cranberry juice, lime juice /120 ml/

CATHERINE'S BLUE BLOOD 11% -200-

Vodka, Blue Curacao, orange juice, lemon juice, frappe  $/200 \, \mathrm{ml/}$ 

PINA COLADA 16 % -250-

White rum, coconut syrup, pineapple juice, cream /310 ml/

LONG ISLAND 26 %

Vodka, gin, white rum, silver tequila, orange liquor, Cola, lemon juice, frappe /310 ml/

DAIQUIRI 22 % -310-

White rum, sugar syrup, lime juice /110 ml/

MARGARITA 13 % -390-

Silver tequila, orange liquor, lime juice, sugar syrup /115 ml/

Non-alcoholic cocktails

NON-ALCOHOLIC MOJITO

Sugar syrup, Sprite, lime, mint, frappe /300 ml/

-200-

NON-ALCOHOLIC PINA COLADA

-170-

-450-

Coconut syrup, pineapple juice, cream /300 ml/

NON-ALCOHOLICSTRAWBERRY MOJITO -200-

Strawberry syrup, sugar syrup, Sprite, lime, mint, frappe /300 ml/