

# Cold snacks

The 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.

## TELNOE (MINCED FISH) WITH BUTTER CREAM AND CHRAIN



*Zander fillet mousse, served with tender butter cream with an addition of spicy horseradish paste. The dish worthy of the first place on the Tsar's table. /120/30/20 g/*

**-310-**

## BEET SALAD WITH HERRING



*Traditional snack for any feast with spicy herring covered with layers of boiled vegetables /250 g/*

**-255-**

## 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/

-660-

## HERRING WITH BAKED POTATOES

Spicy salted herring served with wedges of baked new potatoes, with mustard dressing /100/100/50/30g/

-330-

## VEAL CARPACCIO

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

-495-

## MEAT SNACKS

Roast beef, tender pork larded with vegetables, chicken roll stuffed with nuts /170/70g/

-520-

## ASSORTED FOREST MUSHROOMS

Assorted pickled and marinated forest mushrooms with sour cream and onion /150/50/30g/

-490-

## VEGETABLE PASTE WITH HOME-BAKED BREAD

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

-110-

## PICKLES

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

-280-

## MILK MUSHROOMS WITH SOUR CREAM

Salted milk mushrooms served with tender sour cream /150/30/30g/

-390-

## KOSTROMA CHEESE PLATTER

A selection of cheese from local suppliers /200/40/30g/

-455-

## JAMON

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

-290-

## MUSHROOM CAVIAR

Caviar made of local pickled mushrooms /150/30/30/40g/

-250-

## Cold snacks

### DUCK PATE IN ORANGE JELLY



*The combination of tender duck pate with orange jelly is served with home-baked bread /140/80/40/20g/*

-390-

LARDSTROGANINA -305-  
Home-cooked long-sliced lard, served with brown bread and hot mustard /120/40/80g/

FRUIT PLATTER -455-  
Apples, pears, oranges, grapes /750g/

During 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

### VEAL SALAD WITH COLD RATATOUILLE AND GAZPACHO



*Juicy baked veal, served on grilled vegetables, dressed in tomato sauce /240g/*

-360-

DUCK BREAST SALAD -520-  
Golden-fried duck breast with glazed pear with fresh berry sauce /210g/

VEGETABLE SALAD WITH SMOKED EEL GRAVY -390-  
Fresh vegetables and salad mix highlight the taste of tender grilled eel /220g/

GREEK SALAD -310-  
Classic salad in modern understanding /225g/

CAESAR SALAD -340-  
Grilled chicken fillet is served on fresh salad leaves and dressed with special Caesar sauce /250g/

CAESAR SALAD WITH PRAWNS -590-  
Fresh salad leaves and grilled tiger prawns with special Caesar sauce /250g/

SALMON CAESAR SALAD -490-  
Fresh salad leaves and slightly salted salmon in special Caesar dressing /250g/

WARM SALAD WITH CHICKEN LIVER -270-  
Fried chicken liver is served with soaked apples and salad mix /210g/

OLIVIER SALAD WITH BAKED HAM -290-  
Favourite salad with tender baked ham and quail eggs /200g/

CAPRESE SALAD -350-  
Ripe tomatoes and fresh cheese in aromatic basil dressing /100/100/20g/

## Hot snacks

### MURMANSK SCALLOPS ON CAULIFLOWER PUREE



*Pan-seared scallops, served on tender cauliflower puree with light mandarin sauce /100/100/30g/*

-520-

PANCAKES WITH ATLANTIC SALMON AND SPINACH -395-  
Home-made pancakes with slightly salted Atlantic salmon in cream sauce with spinach /200g/

FISH PIE "RASSTEGAI" -295-  
Tender fillet of Atlantic salmon and zander in airy puff pastry /180g/

POTATO PANCAKES WITH SALMON -395-  
Potato pancakes are served with slightly salted salmon and bryndza /120/50/50g/

JULIENNE WITH CHICKEN AND MUSHROOMS -280-  
Wild mushrooms and chicken fillet baked in dough envelope /180g/

PORK TONGUES WITH POTATOES -420-  
Pork tongues stewed with mushrooms and cream, served with wedges of baked new potatoes /140/100/40g/

Catherine loved arranging different balls and receptions. However, her passion for simplicity often made her organise 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.

# Soups

**F**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 AND WILD MUSHROOMS -320-

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 “TSARSKOSELKAYA” 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-

# Hot meals

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

**ZANDER WITH MASHED GREEN PEAS** -460-  
Grilled Volga zander on mashed green peas and lime, served in tender cream sauce /140/100/40g/

**PIKE CUTLETS WITH POTATOES AND MUSHROOM SAUCE** -395-  
Pike cutlets with mashed potatoes in mushroom sauce /120/100/30/10g/

**SALMON STEAK WITH BASILIC SAUCE** -650-  
Steak is served with poached vegetables /140/100g/

**DUCK BREAST** -620-  
Duck fillet in red wine sauce and poached vegetables /130/60/50g/

**BEEFSTEAK WITH VEGETABLES** -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/*

**-850-**

**RACK OF LAMB WITH POMEGRANATE SAUCE**



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

**-890-**

**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/



## hot meals

### CHICKEN KIEV



*Chicken fillet wrapped around butter, served on a chicken bone with tender mashed potatoes and stewed vegetables. This dish combines historical and contemporary traditions /120/100/40g/*

-395-

### HAM HOCK



*Juicy ham hock, golden brown baked with herbs, served with new potatoes. The recipe is based on a cookery book dated by 1808 /600/570/140g/*

-860-

### PORK LOIN STUFFED WITH VEGETABLES -480-

Marinated pork loin in spicy herbs with grilled vegetables /200/120/40g/

### CRISPY PORK RIB -460-

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/

### MEAT SKOBYANKA -450-

Slices of pork and beef, grilled with wild mushrooms and vegetables /340g/

### FISH DUMPLINGS -230-

Home-made with tender cod fillet /200/30g/

### DUMPLINGS BAKED WITH MUSHROOMS -260-

pork and beef dumplings, baked in sour cream sauce with wild mushrooms /260g/

### MOOSE DUMPLINGS -330-

Home-made dumplings from wild moose meat with aromatic herbs /200/30g/

### FRIED POTATOES WITH WILD MUSHROOMS -230-

Golden-fried new potatoes with wild mushrooms /180/50g/

### BUCKWHEAT PORRIDGE STEWED IN A POT WITH HEARTS -210-

Buckwheat porridge stewed with prickly cup mushrooms and chicken hearts in cream sauce /250g/

# Vegetarian

## page

### Salads

- 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 -210-  
WITH FETA CHEESE  
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/

### Hot 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/

### Desserts

- HONEY GINGERBREAD -210-  
WITH DRIED FRUIT  
Honey gingerbread with dried fruit and nuts covered by jam /140/40 g/

# Desserts

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/

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

APPLE AND PEAR STRUDEL -210-  
Pieces of ripe pears and apples in airy dough /100/60g/



## 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-

CHOCOLATE FONDUE -800-  
We can cook it from milk or dark chocolate with fresh strawberries, bananas, pears and mandarins /300/200g/

HANDMADE SWEETS -150-  
Sweets made from the best kinds of chocolate /60g/

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

PRAGUE CAKE -230-  
Chocolate cake with homemade custard /150/60g/



# Drinks



## Soft drinks

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

## Fresh juices

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

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# Favourite

## tea set

### № 1



It 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*

HOME-MADE MARSHMALLOWS 60g

HANDMADE SWEETS 60g

KOSTROMA BUCKWHEAT HONEY 40g

LINGONBERRY JAM 40g

SEA BUCKTHORN JAM 40g

PASTILLES

price: 550 rub

# Tauride garden

## tea set

### № 2



The 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, black currants, raspberries*

HOME-MADE MARSHMALLOWS 60g

HANDMADE SWEETS 60g

KOSTROMA FLOWER HONEY 40g

CLOUDBERRY JAM 40g

HONEYSUCKLE JAM 40g

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 "SAGAN DALYA"	-200-	-350-
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		

## Fruit tea

	400 ml	800 ml
CARCADE	-150-	-280-
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-

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# Vine list

## Wines and sparkling wines - a glass

/150 ml/

CHEF FRANCOIS, France Semi-sweet white, dry white, dry red, France	-200-	LENZ MOSER, GRUNER VELTLINER, Austria Dry white, Austria	-240-
MARGUES DE FUEGO Semi-sweet white, semisweet red, Spain	-200-	LENZ MOSER, ZWEIGELT, Austria Dry red, Austria	-240-

## Sparkling wines and champagne

### France

VEUVE CLICQUOT PONSARDIN Brut white /0,75 l/	-7800-	MOET & CHANDON GRAND VINTAGE Brut white /0,75 l/	-10900-
VEUVE CLICQUOT PONSARDIN ROSE Brut Rose /0,75 l/	-9300-	MOET & CHANDON ROSE IMPERIAL Brut rose /0,75 l/	-8500-

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## wine list

### Italy

MARTINI PROSECCO DOC Bottle, Italy /0,187 l/	-450-	DONELLI LAMBRUSCO DELL EMILIA IGT AMABILE Sparkling white sweet, sparkling red sweet /0,75 l/	-970-
MARTINI ASTI DOCG Bottle, Italy /0,187 l/	-620-	PROSECCO TOCO MILLESIMATO DOC White dry, Italy /0,75 l/	-1700-
MARTINI PROSECCO DOC Sparkling white dry /0,75 l/	-2100-	DONELLI LAMBRUSCO DELL'EMILIA IGT AMABILE Sparkling white sweet, sparkling red sweet /0,75 l/	-970-
MARTINI ASTI Sweet white sparkling wine /0,75 l/	-2500-		
TOSTI ASTI SECCO DOCG Dry white sparkling wine /0,75 l/	-2300-		

### Spain

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

ABRAU-DURSO Semi-sweet white, semi-dry white, brut white /0,75 л/	-690-
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## White wines

LENZ MOSER GRUNER VELTLINER AUSTRIA Dry white, Austria /1 l/	-1500-	VINA REAL, BLANCO FERMENTADO EN BARRICA RIOJA DOC Dry white, Spain /0,75 l/	-2250-
GRAF JOHANN IV RIESLING HALBTROKEN White semi-dry, Germany /0,75 l/	-2300-	PINOT GRIGIO VENETO MONTE ZOVO Dry white, Italy /0,75 l/	-1350-
VIU MANENT ESTATE COLLECTION RESERVA SAUVIGNON BLANC Dry white, Chile /0,75 l/	-1700-	GEWURZTRAMINER ALSACE ARTHUR METZ Semi-dry white, France /0.75l/	-2900-
GAUMEN SPEIL SCHEUREBE RHEINHESSEN White semi-dry, Germany /0,75 l/	-1200-		

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## wine list

VERDEJO – SAUVIGNON BLANC BESO DEL SOL -950-  
Dry white, Spain /0,75l/

DOMAINE LA RIESTE COTES DE GASCOGNE IGP -1250-  
White semi-dry, France /0,75 l/

PETIT CHABLIS ROLAND LAVANTUREUX -2800-  
White dry, France /0,75 l/

CAMPERO RESERVA SAUVIGNON BLANC -1200-  
Dry white, Chile /0,75 l/

COTES DE GASCOGNE MOELLEUX DOMAINE  
DE BAZIN -1500-  
White semi-sweet, France /0,75 l/

## Rose wines

VINHO REGIONAL LISBOA CABRA CEGA ROSE -1700-  
Rose semi-dry, Portugal /0,75 l/

RONDONE ROSE TERRE SICILIANE IGP -1400-  
Dry rose, Italy /0,75 l/

## Red wines

CHIANTI CLASSICO VALIANO 6.38 -3800-  
GRAN SELEZIONE  
Dry red, Italy /0,75 l/

SAINT-EMILLION LES PARCELLES -2300-  
Dry red, France /0,75 l/

TEMPRANILLO-SYRAH VALDEPENAS BESO  
DEL SOL -950-  
Red dry, Spain /0,75 l/

LENZ MOSER ZWEIGELT, Austria -1500-  
Dry red, Austria /1 l/

KINDZMARALI -1300-  
Red semi-sweet, Georgia /0,75 l/

BODEGAS ARAGONESAS "DON RAMON" -1800-  
CAMPO DE BORJA DO  
Red dry, Spain /0,75 l/

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## wine list

PINOTAGE TALL HORSE Semi-dry red, South Africa /0,75 l/	-1150-	CHATEAU LA ROSE L'ESCARJEAN HAUT-MEDOC Dry red, France /0,75 l/	-1850-
PALAZZO NOBILE VALPOLICELLA Dry red, Italy /0,75 l/	-1700-	BEAUJOLAIS VILLAGES TRENE Dry red, France /0,75 l/	-1900-
TENUTE NEIRANO, "FRANCO SERRA" DOLCETTO D'ASTI DOCG Dry red, Italy /0,75 l/	-1350-	JEAN LORON COTES-DU-RHONE AOP Dry red< France /0,75 l/	-1400-
GAI-KODZOR SHIRAZ Russia Dry red, Russia /0,75 l/	-900-	CAMPERO CARMENERE RESERVA D. O. Dry red, Chile /0,75 l/	-1200-
770 MILES ZINFANDEL Dry red, USA /0,75 l/	-1200-		

## Vermouth

MARTINI BIANCO, ROSATO, ROSSO, Extra Dry -120-  
Italy /50 ml/

## Port

VALDOURO RUBY -120-  
White, red Portugal /50 ml/

## Sherry

JEREZ FINO ROMATE -140-  
Spain /50 ml/

JEREZ AMONTILLADO ROMATE -140-  
Spain /50 ml/

## Bitter

CAMPARI -190-  
Italy /50 ml/

JÄGERMEISTER -210-  
Germany /50 ml/

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## Vodka

### *Russia* /50 ml/

CHISTYE ROSY (The first organic vodka)	-210-
BELUGA NOBLE	-210-
RUSSIAN Standard Original	-110-
ROYAL ORIGINAL	-120-
GRAF LEDOFF	-80-
UEZDNAYA ( Kostroma)	-70-

### *Imported* /50 ml/

GREY GOOSE France	-310-
FINLANDIA, FINLANDIA GRAPEFRUIT, FINLANDIA REDBERRI Finland	-180-
KOSOGOROV SAMOGON №5 Bulgaria	-160-
ABSOLUT Sweden	-170-
ABSOLUT BLACKCURRANT Sweden	-175-

## *Tequila* /50 ml/

CAZADORES BLANCO Mexico	-450-
CAZADORES REPOSADO Mexico	-530-
OLMECA GOLD Mexico	-270-
OLMECA BLANCO Mexico	-250-

## *Gin* /50 ml/

BOMBAY SAPPHIRE DRY GIN Great Britan	-270-
BEEFEATER LONDON DRY GIN Great Britan	-250-
GORDON'S LONDON DRY GIN Great Britan	-220-

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*Rum* /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 Germany	-270-		

*Liquors* /50 ml/

BAILEYS ORIGINAL IRISH CREAM Ireland	-210-	BOLS AMARETTO Netherlands	-240-
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*Whisky*  
*Scotch single malt* /50 ml/

SINGLETON OF DUFFTOWN 12 YO Great Britain	-580-	ABERFELDY 12 YO Great Britain	-650-
GLENMORANGIE THE LASANTA 12 YO Great Britain	-850-	GLENFIDDICH 15 YO Great Britain	-870-

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*Scotch blended* /50 ml/

WILLIAM LAWSON'S	-190-	JOHNNIE WALKER RED LABEL	-320-
DEWAR'S WHITE LABEL	-240-	GRANT'S 8 YO	-340-
DEWAR'S 12 YO	-450-	CHIVAS REGAL 12 YO	-390-

*Irish blended* /50 ml/

TULLAMORE DEW	-290-	JAMESON	-265-
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*USA* /50 ml/

JACK DANIELS	-320-	JIM BEAM	-250-
EARLY TIMES OLD 1860	-200-		

*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-

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*Brandy* /50 ml/

ARARAT 5 STARS  
Armenia

-250-

*Calvados* /50 ml/

CALVADOS DE MAITRE PIERRE CALVADOS AOC -220-  
France



# Home-made tinctures



*Restaurant «Ekaterina» recommends:*

« FAVORITES » SET



*Set of home-made tinctures /210 ml/*

-450-

“ EMPRESS” SET



*Set of home-made tinctures /240 ml/*

-500-

	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	

	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  
LEŽÁK ( LIGHT), 4.8%  
/500 ml/

-300-

KARLOVEC TMAVY  
LEŽÁK( DARK) ,4.7%  
/500 ml/

-300-

## Great Britain

FULLERS BLACK CAB STAUT,4.5%  
/500 ml/

-350-

FULLERS LONDON PORTER,5.4%  
/500 ml/

-350-

## Germany

PAULANER HEFE WEISSBIER,5.5%  
/500 ml/

-420-

WEIHENSTEPHAN ORIGINAL,5.8%  
/500 ml/

-430-

FRANZISKANER HEFE-WEISSBIER,5.0%  
/500 ml/

-480-

ANDECHSER WEISSBIER HELL,5.5%  
/500 ml/

-430-

## Belgium

BLANCHE DE BRUXELLES,4.5%  
/330 ml/

-370-

## *Non-alcoholic beer*

PAULANER NON-ALCOHOLIC -390-  
Germany /500 ml/

## *Craft beer*

KONIX BLANCHE MA CHERIE, 4.5% -380-  
Russia /500 ml/

KONIX KRIEK CHERIE CHERRY, 5% -380-  
Russia /500 ml/

## *Snacks to the beer*

BEEF JERKY -330-  
Marbled veal dried in aromatic spices /60g/

CHICKEN WINGS -260-  
Chicken wings in spicy marinade with cheese sauce and  
vegetables /180/50g//

CROUTONS "BORODINSKIE" -100-  
/140 g/

BEER PLATTER -290-  
Traditional snacks to the beer: spicy wings, pies with black  
olives, salty bread sticks, served with hot sauces  
/250/100g/

SALTY CASHEWS -80-  
/50 g/

SALTY PISTACHIOS -150-  
/50 g/

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# 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 ml/

PINA COLADA 16 % -250-  
White rum, coconut syrup, pineapple juice, cream /310 ml/

LONG ISLAND 26 % -450-  
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 -200-  
Sugar syrup, Sprite, lime, mint, frappe /300 ml/

NON-ALCOHOLIC STRAWBERRY MOJITO -200-  
Strawberry syrup, sugar syrup, Sprite, lime, mint, frappe /300 ml/

NON-ALCOHOLIC PINA COLADA -170-  
Coconut syrup, pineapple juice, cream /300 ml/