

<i>Food</i>	<i>Portion in grams per person</i>	<i>Portions</i>	<i>Price, rub</i>	<i>Total, rub</i>
<b>COCKTAIL MENU</b>				
<b><i>Cold dishes &amp; canape</i></b>				
<i>Brie cheese with grapes</i>	30	0	205p.	0p.
<i>Fruit brochettes</i>	30	0	85p.	0p.
<i>A cube of cheese Emmental with strawberries</i>	30	0	145p.	0p.
<i>Melon ball with Parma ham and dried apricots</i>	30	0	195p.	0p.
<i>Mini mozzarella with cherry tomatoes and pesto sauce</i>	35	0	135p.	0p.
<i>Feta cheese with vegetables</i>	35	0	85p.	0p.
<i>Herring with beetroot in tartlet</i>	50	0	225p.	0p.
<i>Smoked salmon with cream cheese and cucumber on white toast</i>	30	0	185p.	0p.
<i>Herring on a gray toast with cherry potatoes</i>	20	0	85p.	0p.
<i>Prawn with cucumber, cocktail sauce with dill</i>	40	0	220p.	0p.
<i>Pancakes with cream cheese and red caviar</i>	15	0	105p.	0p.
<i>Smoked duck with caramelized apple on white toast</i>	30	0	170p.	0p.
<i>Beef Tartar with bread chips and truffle oil</i>	40	0	275p.	0p.
<i>Roast beef with pickled cucumber and creamy horseradish on rye toast</i>	35	0	325p.	0p.
<i>Vitello tonnato in a glass</i>	40	0	325p.	0p.
<i>Caesar salad in martini glass</i>	55	0	200p.	0p.
<i>Salad "Olivier" with chicken breast</i>	40	0	85p.	0p.
<i>Vegetable crudité with cocktail sauce</i>	100	0	140p.	0p.
<i>Olives</i>	70	0	185p.	0p.
<i>Chilled soup gazpacho</i>	60	0	85p.	0p.
<i>Chilled melon chili soup</i>	60	0	125p.	0p.
<i>Chilled cucumber soup with mint</i>	60	0	85p.	0p.
<b><i>Hot dishes &amp; canape</i></b>				
<i>Vegetable brochettes with pesto and parmesan cheese</i>	40	0	160p.	0p.
<i>Fried camembert with berries sauce</i>	40	0	265p.	0p.
<i>Chicken brochettes with pineapple</i>	40	0	160p.	0p.
<i>Salmon brochettes</i>	40	0	185p.	0p.
<i>Prawn tempura with chilli sauce</i>	50	0	225p.	0p.
<i>Mini "Kish Lauren" with vegetables</i>	50	0	160p.	0p.
<i>Mini "Kish Lauren" with bacon</i>	50	0	195p.	0p.
<b><i>Desserts</i></b>				
<i>Mini cake "Tiramisu"</i>	30	0	165p.	0p.
<i>Mini cake "Three chocolate"</i>	30	0	165p.	0p.
<i>Mini cake "Yogurt and berries"</i>	30	0	165p.	0p.

<b>Banquet menu</b>				
<b>Starter &amp; salads:</b>				
Homemade pancakes with red caviar and sour cream 40/20/10	70	0	320p.	0p.
Assorted fish (smoked salmon, hot smoked sturgeon, butterfish, eel)	100	0	795p.	0p.
Cheese plate (Gouda, Camembert, Dor Blue, Cheddar)	100	0	690p.	0p.
Cold cuts	100	0	690p.	0p.
Caesar Salad	100	0	280p.	0p.
Caesar salad with grilled scallops 100/30	130	0	560p.	0p.
Caesar salad with grilled shrimp 100/30	130	0	625p.	0p.
Caesar salad with grilled chicken 100/30	130	0	395p.	0p.
Arugula salad with shrimp, pine nuts and cherry tomatoes	100	0	600p.	0p.
Tomato salad with mozzarella, arugula and basil sauce verde	100	0	350p.	0p.
Meat salad with ham	100	0	190p.	0p.
Vegetable salad with lemon sauce	100	0	190p.	0p.
Salad with crab meat, olives, grapefruit	100	0	510p.	0p.
Salad "Olivier" with shrimps & prawns	100	0	380p.	0p.
Salad "Nicoise" with canned tuna	100	0	350p.	0p.
Meat salad with beef	100	0	350p.	0p.
Greek salad	100	0	210p.	0p.
Seafood salad	100	0	625p.	0p.
Grilled shrimp, squid, scallops with pineapple and grapefruit	100	0	625p.	0p.
Vitello tonnato (veal with tuna sauce)	100	0	520p.	0p.
Beef carpaccio with arugula, parmesan croutons and toasted fokachio (70/20/10)	100	0	390p.	0p.
Herring with hot potatoes and dill oil	250	0	210p.	0p.
"Piemonte " Antipasti (olives, sundried tomatoes, basil and marinated artichokes)	460	0	1 900p.	0p.
Vegetables	100	0	190p.	0p.
Pickles-pickled cucumbers and tomatoes	100	0	190p.	0p.
Ham rolls with cream cheese ( 2 um.)	70	0	150p.	0p.
Aubergine rolls with cream cheese and walnuts(3 um.)	70	0	250p.	0p.
pickled mushrooms	100	0	350p.	0p.
Olives	100	0	220p.	0p.
<b>Hot dishes:</b>				
Eggplant with mozzarella, tomato and Parmesan cheese	180	0	550p.	0p.
Julienne with mushrooms and chicken breast	120	0	260p.	0p.
Julienne with mushrooms	120	0	245p.	0p.
Vegetable ratatouille with pesto	160	0	395p.	0p.
<b>Main course</b>				
Beef fillet	180	0	1 100p.	0p.
Veal striploin	200	0	1 300p.	0p.
Rack of lamb	215	0	1 200p.	0p.
Duck breast	180	0	1 300p.	0p.
Pork brochettes with pickled onions	200	0	550p.	0p.
Chicken brochettes with vegetables	200	0	350p.	0p.
Tuna fillet	180	0	1 100p.	0p.
Prawns	200	0	1 500p.	0p.
Grilled Dorado	250	0	890p.	0p.
Grilled salmon steak with soy sauce	180	0	990p.	0p.
<b>Garnish:</b>				
Baby potatoes with mushrooms and dill	120	0	175p.	0p.
Rice with vegetables	120	0	150p.	0p.
Steamed vegetables	120	0	220p.	0p.
Grilled vegetables	120	0	300p.	0p.
Potato gratin	120	0	300p.	0p.
French fries	120	0	150p.	0p.
<b>Dishes to order:</b>				
Baked sturgeon (served cold)	1000	0	3 500p.	0p.
Stuffed turkey with apples, served with vegetables and fruits	1000	0	3 000p.	0p.

<b>Desserts:</b>				
Fruit plate	1000	0	1 500p.	0p.
Berries	150	0	990p.	0p.
scoop of ice cream or sorbet	70	0	250p.	0p.
Cake "Galant" - light cream of white chocolate, white cake soaked raisins on a chocolate wafer biscuit	100	0	375p.	0p.
Cake "Baccarat" - pistachio mousse, milk chocolate mousse, chocolate biscuit. Decorated with chocolate	100	0	375p.	0p.
Souffle Belgian - fruit souffle (peach, berries, pineapple), the Italian meringue with dark chocolate and walnut, thin sponge cake with white chocolate	120	0	375p.	0p.
Cake "Buch with cream" - a delicate chocolate cream, pear, cooked in white wine, on a biscuit base.	90	0	375p.	0p.
Cake "Dzhelsamino" - chocolate mousse with crunchy wafers and chocolate biscuit Dzhakondin soaked in fragrant syrup	100	0	310p.	0p.
Cake "Tiramisu" - coffee cake with a cream based on Mascarpone cheese	100	0	375p.	0p.
Cake "Esterhazy" - the cakes of hazelnut and hazelnut praline cream	100	0	320p.	0p.
Cake "Mambo" - dietary fat-free cottage cheese souffle, biscuit bitter chocolate. Glazed white chocolate and decorated with Italian biscuits macaroon.	100	0	375p.	0p.
Cake "Florence" - traditional Tuscan caramel mango mousse on a biscuit base. Decorated with chocolate chips.	90	0	375p.	0p.
Cake "Caramel" - the combination of a slight air of caramel mousse on nut biscuit.	100	0	375p.	0p.
Cake "Moire" - nuts biscuit with milk mousse, chocolate glaze and roasted almonds.	100	0	375p.	0p.
Cake "Normand" - mousse flavor of wild berries and baked apples on a biscuit . Elegant pyramid covered with gel of blackcurrant.	90	0	375p.	0p.
Cake "Truffle" (chocolate-almond cake, chocolate mousse)	100	0	310p.	0p.

## Beverages

	Portions	Price, rub	Total, rub
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### PACKAGES WITHOUT LIMITATION - operate for 6 hours!

#### packages without alcohol:

	Portions	Price, rub	Total, rub
<b>Package № 1</b>			
Mineral water "Courtois" (still and sparkling)	0	490p.	0p.
Juices: orange, apple, tomato			
Coffee			
Tea "Maitre": black, green			
<b>Package № 2</b>			
Mineral water : "Vittel"	0	950p.	0p.
Mineral water : "San Pellegrino"			
Juices: orange, apple, tomato			
Soft drinks			
Coffee			
Tea "Maitre": black, green			

#### packages with alcohol:

<b>Package № 3</b>			
Mineral water "Courtois" (still and sparkling)	0	2 900p.	0p.
Juices: orange, apple, tomato			
Sparkling wine "Abrau-Durso"			
White and red wine "Tusculum"			
Vodka " Mygkov"			
Coffee			
Tea "Maitre": black, green			
<b>Package № 4</b>			
Mineral water : "Vittel"	0	3 500p.	0p.
Mineral water : "San Pellegrino"			
Juices: orange, apple, tomato			
Soft drinks			
Sparkling wine "Abrau-Durso"			
White and red wine "Tusculum"			
Vodka " Mygkov"			
Coffee			
Tea "Maitre": black, green			