



ресторан
Dom

GASTRONOMIC SET FROM CHEF

Far East scallop in malt

with a sphere of green apple and carrot emulsion

Whitefish, marinated in herbs on chicory petals

Halibut baked in spicy sauce,

with carrots and ginger gnocchi, crawfish foam on top

Dumplings with wild deer meat,

pumpkin cream and fir cones

Veal cheeks with sauerkraut,

puree of chanterelles and porto sauce

Pheasant, stewed sous-vide,

with baked black carrots and morel sauce

Fresh strawberry souffle

with a terra of milk chocolate

7500

RUSSIAN TRADITIONAL STARTERS

Duck breast home smoked with cranberry sauce	430
Forshmak with toasts and horseradish vodka	450
Dressed herring with a shot of vodka , beetroot and homemade mayonnaise	470
Platter of traditional homemade pickles with a shot of vodka	510
Dried Venison with cloudberry sauce	530
Baltic herring on a bed of potato, cucumber and homemade cream	550
Slightly salted salmon with corn bread toasts, green onions and sour cream	590
Homemade roast beef, beef tongue, venison and duck breast	670
Oxtail aspic with horseradish, mustard and soaked cranberries	830
Sturgeon caviar with a shot of vodka and toasts	4 100
Three types of black caviar with three shots of vodka stellate sturgeon/15r/, sturgeon/15r/, beluga/15r/ with toasts and butter	10 500

COLD STARTERS

Baked beetroot with soft goat cheese, cherry puree and pine nuts	450
Pate of duck liver in plum jelly with onion marmalade	550
Seviche Omul from Lena river with mint leaves, citrus sauce and orange segments	570
Nelma pate with sauce of smoked tomatoes served with homemade bread	650
Steak tartare with horseradish mousse and chips of almond milk	750
Wild deer tartare with raspberry sphere and cloudberry jam	790
Salmon tartare with avocado, tomatoes and soy-ginger dressing	850
Far East oysters on ice with toast and raspberry vinegar /3 pcs/	950

SALADS

Vinegret Russian style salad of spicy herring and baltic sprat	490
Warm salad with roasted eggplant , tomatoes, cilantro and sweet spicy sauce	530
Green salad with rhubarb , sorrel, rhubarb, cauliflower and honey-mustard sauce	550
Salad with warm duck liver , salad mache and porto sauce	610
Salad with slightly salted salmon , sorrel, tomatoes and soy sauce	630
Warm salad with smoked halibut , spinach and soy-honey dressing	690
Salad with braised veal , baked bell peppers, dried tomatoes and cucumbers	750
Olivier salad with chicken fillet, shrimps, crayfish tails and homemade mayonnaise	850
Kamchatka King crab salad , avocado, fennel, poached egg and yogurt dressing	970

WARM STARTERS

Stewed beef tongue with mashed potatoes, shallot and mustard sauce	490
Veal cheeks with millet kasha and demiglas sauce	530
Goose giblets braised in sherry on a bed of baby carrots	550
Rice kasha with porcini mushrooms and smoked poultry	730
Blini with salmon caviar with quail egg and sour cream	750
Russian Far East scallops with cauliflower mousse and spiced apple	950
Draniki from zucchini, pumpkin and potato with pike, salmon and stellate sturgeon caviar	1 150
Red king crab leg from Kamchatka oven-baked in cucumber emulsion with salsa mango	1 370
Blini with sturgeon caviar , chopped herbs and homemade sour cream	3 900

PELMENI RUSSIAN TRADITIONAL WARM STARTER

Mashed potatoes and porcini mushrooms	450
Goose with apple marinated in pomegranate juice	500
North fish with red caviar and dill	550
Beef with green onion and parsley	550

SOUPS

Cream of pumpkin soup with oyster mushrooms and spinach	450
Pea soup with smoked poultry and crumbs	490
Wild mushroom soup Russian style with a shot of vodka	550
Cold borsch traditional beetroot soup with beef	550
Tomato-ginger soup with northern shrimps	610
Borsch beetroot soup with beef and porcini mushrooms served with a shot of vodka	850
Ukha fish soup of halibut, whitefish, salmon and smoked sterlet, served with a shot of vodka	870

FISH

Local pikeperch with celery puree, northern moss, foam of grapes and black tea sauce	1 150
Salmon fillet grilled with cabbage dashi and horseradish mousse	1 350
Arctic omul with zucchini puree, tomato salsa and citrus marmalade with basil	1 410
Halibut from Murmansk with puree of chanterelles and mousse of herbs	1 450
Siberian white salmon from Yenisei river with sauce of ripe tomatoes and vegetable tartare	1 550
Smoked Sterlet with horseradish and tomato sauce	2 350

POULTRY

Chicken Kiev with baked and mashed potatoes, cucumber tartare and cranberry sauce	1 290
Duck breast , grilled or smoked, with green buckwheat, quince and demiglas sauce	1 370
Braised goose leg with spelt, stewed apple and gooseberry sauce	1 550
Goose breast with baby vegetables, honeyed apple and red wine sauce	1 630

MEAT

Beef stroganoff with mashed potatoes and slightly salted cucumber	1 550
Russian lamb rack with parsnip puree, grilled avocado, beetroot, rhubarb and black currant sauce	1 750
Medallions of local veal with porcini mushrooms and creamy sauce	1 850
Filet mignon with Jerusalem artichoke puree, spinach and porto sauce	1 890
Northern deer fillet grilled with carrot puree, green onion and chokeberry sauce	1 950
Russian marble beef from Briansk with grilled vegetables and bell pepper jam	2 250

VEGETARIAN DISHES

Grilled vegetables with sauces of herbs and baked bell peppers	490
Buckwheat kasha with poached egg, porcini mushrooms and parmesan cheese	590
Beetroot risotto with homemade goat cheese	630
Traditional fried potatoes with porcini mushrooms , fresh herbs and homemade sour cream	670

PASTRIES

Bread basket of the three kinds of homemade bread with butter cream	250
Homemade pastries with cabbage and egg, potato and mushroom, egg and green onion /3 pcs/	350

DESSERTS

Ice cream ball or sorbet	180
Smetannik - traditional chocolate biscuit with cherry liqueur and sour cream	370
Plisetskaya with green apples puree, condensed milk and hazelnuts	390
Carrot souffle with orange jelly and mousse of cream cheese	410
Vareniky - Russian homemade dumplings with cherry and sour cream	430
Apple pie from thin puff pastry , with vanilla ice cream	450
Napoleon cake with creme anglaise	450
Collection of Russian cheese with cloudberry jam	470
Warm chocolate cake with pear , stewed in wine, with vanilla ice cream	470
Medovik - classical Russian honey cake with caramel sphere and honeycombs	530
Anna Pavlova with yoghurt cream, fresh berries and currant jam	590

HOMEMADE SWEETS

Coffee candy with white chocolate	90
White chocolate candy with orange	90
Dark chocolate candy with buckwheat	90
Truffle in a nut crumb	90
Soft caramel candy with peanuts and milk chocolate	90
Milk chocolate with prunes and walnuts	90
White chocolate with strawberry, vanilla and coconut	90

COFFEE

Espresso	150
Americano	190
Cappuccino	250
Latte macchiato	250

TEA 400 ml/ 600 ml 350/450

BLACK

Assam
Earl grey
With thyme
Irish whisky-cream

GREEN

Gunpowder
With jasmine
Morning flavour
Milk Oolong

Redfruit

Camomile
Vanilla Rooibos
Ginger with lemon
Evening herbal mix

RUSSIAN TEA 600 ml

Ivan-tea with cloudberry jam	450
Traditional black tea with apples and wild berry jam	450

HOMEMADE MOONSHINE 50 ml

Abrikosovka - dried apricot	250
Malinka - forest raspberry	250
Vishenka - garden cherry	250