



# Dom

## PLACE WHERE ONE COULD ALWAYS HEAR POETS OF THE GOLDEN AGE OF RUSSIAN LITERATURE



Here one could meet Aleksandr Pushkin, Anton Delvig, prince Trubetsky, Aleksandr Griboedov. Some of the most important matters and issues of Saint Petersburg and the whole state were discussed and resolved in this literary community. Under the guidance of Russian poet Ryleyev the Decembrists' society secret meetings were held here. This place witnessed its last and momentous session.

Before the Golden Age of literature, the Russian-American Company was based here. One of its main objectives was a full-scale reclamation of Russian Alaska.

The noble mansion retained its romanticism, solemnity of its halls, comfort of its chambers, but still acquired some character of the modern time. The interior of the restaurant is a beautiful example of the new classics. Works of art from private collections and furniture from different epochs make it both sophisticated and elegant.

The location in the very heart of Saint Petersburg and the view on the Isaac's Square and Moika River well deserve a special regard.

The menu of restaurant Dom is chef Valeriy Gorinov's unique approach to the traditions of Russian cuisine and local seasonal products. We recommend to start your acquaintance with a gastronomic set "Summer" by Valeriy Gorinov.

It consists of seven courses: starting with a Far East scallop garnished with juicy green apple and finished by stewed pheasant with morel sauce.

Special attention should be paid to our wine cellar, where two centuries ago Kondraty Ryleyev stored his liqueur and the Decembrists' society members loved to meet. Now our wine list contains exquisite Old World wines, rare samples from small wineries in Europe and splendid Champagne.

GASTRONOMIC SET  
FROM CHEF / 7500



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 elk 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

## RUSSIAN TRADITIONAL STARTERS

- Duck breast home smoked with cranberry sauce / 450
- 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 / 530
- Baltic herring on a bed of potato, cucumber and homemade cream / 550
- Dried Venison with cloudberry sauce / 570
- 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 / 850
- Sturgeon caviar with a shot of vodka and toasts / 4100
- Three types of black caviar with three shots of vodka / 11500
- stellate sturgeon/15r/, sturgeon/15r/, beluga/15r/ with toasts and butter

## COLD STARTERS

- Baked beetroot with soft goat cheese, cherry puree and pine nuts/ 450
- Pate of duck liver in plum jelly with onion marmalade / 570
- Ceviche Omul from Lena river with mint leaves, citrus sauce and orange segments / 590
- 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, 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
- Goose giblets braised in sherry on a bed of baby carrots / 550
- Veal cheeks with millet kasha and demiglas sauce / 570
- 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 / 1150
- Red king crab leg from Kamchatka oven-baked in cucumber emulsion with salsa mango / 2300
- Blini with sturgeon caviar, chopped herbs and homemade sour cream / 3900

## 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 / 1150
- Salmon fillet grilled with cabbage dashi and horseradish mousse / 1350
- Arctic omul with zucchini puree, tomato salsa and citrus marmalade with basil / 1410
- Halibut from Murmansk with puree of chanterelles and mousse of herbs / 1450
- Siberian white salmon from Yenisei river with sauce of ripe tomatoes and vegetable tartare / 1550
- Smoked Sterlet with horseradish and tomato sauce / 2350

## POULTRY

Chicken Kiev with baked and mashed potatoes, cucumber tartare and cranberry sauce / 1290

Goose breast with baby vegetables, honeyed apple and red wine sauce / 1370

Duck breast, grilled or smoked, with green buckwheat, quince and demiglas sauce / 1450

Braised goose leg with spelt, stewed apple and gooseberry sauce / 1630

## MEAT

Beef stroganoff with mashed potatoes and slightly salted cucumber / 1550

Russian lamb rack with parsnip puree, grilled avocado, beetroot,  
rhubarb and black currant sauce / 1750

Medallions of local veal with porcini mushrooms and creamy sauce / 1850

Filet mignon with Jerusalem artichoke puree, spinach and porto sauce / 1890

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 / 2250

## 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 PASTRY / 150

With cabbage and egg, potato and mushroom,  
egg and green onion

## DESSERTS

- 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 cinnamon ice cream / 450
- Napoleon cake with creme anglaise / 450
- Collection of Russian cheese with cloudberry jam / 550
- 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 ICE CREAM / 180

- Vanilla, chocolate with orange, cinnamon,  
walnut, cherry with cognac

### HOMEMADE SORBETS / 180

- Apple with estragon, melon

### HOMEMADE CANDIES / 90

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



All products used in our kitchen are environmentally friendly, have been cultivated without use of chemical fertilizers and do not contain pesticides .

## FISH AND SEAFOOD

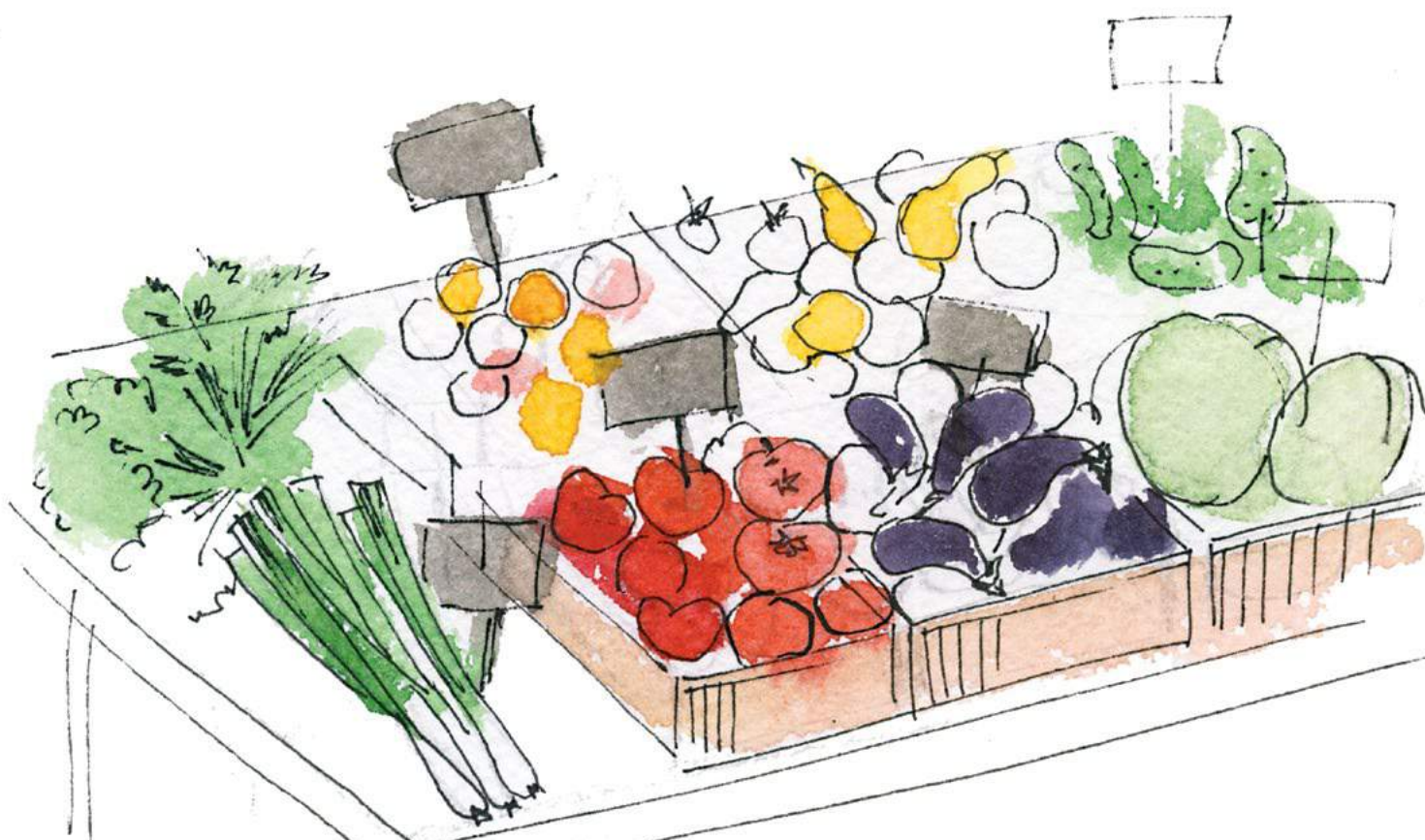
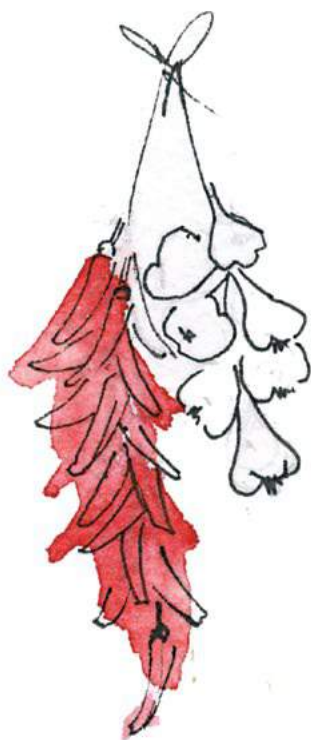
- Pikeperch – Ladoga lake
- Omul – Yenisei River
- Halibut – city of Murmansk
- Siberian white salmon – Yenisei River
- Whitefish – Ladoga lake
- Oysters – Far East
- Crab – Kamchatka peninsula
- Caviar – city of Astrakhan'

## POULTRY

- Duck – city of Rostov-on-Don
- Goose – city of Nizhny Novgorod
- Pheasant – Leningradsky Region

## MEAT

- Beef: marble beef – Briansk,  
fillet – Leningradsky Region
- Lamb – Leningradsky Region
- Deer – city of Krasnoyarsk
- Elk – city of Krasnoyarsk





## SEASONAL MENU

Poached Far East oyster  
with porcini mushroom sauce,  
fennel, stellate sturgeon caviar  
and pickled chanterelles 390

Warm salad with chanterelles,  
potato ratte, smoked duck breast  
and poached egg with sauce of chanterelles 590

Pearl barley with herbs,  
fried chanterelles and braised  
duck leg in demiglas sauce 750

Rib eye, stewed in a mixture  
of peppers with puree of young zucchinis,  
fried chanterelles and onion 1850

