



Dom

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



Here one could meet Aleksandr Pushkin, Anton Delvig, prince Trubetskoy, 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 Valery Gorinov's unique approach to the traditions of Russian cuisine and local seasonal products. We recommend to start your acquaintance with a gastronomic set. It consists of seven courses: starting with a sea urchin with yuzu juice and finished by savory venison with pumpkin gratin.

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



Sea urchin with yuzu juice, Dashi boullion,
grains of mustard and borago flower.
Served with a shot of horseradish vodka.

Chanterelle chips with homemade goat cheese,
radish and sprouts of mizun.

Smoked chir with red cabbage puree,
mussel sauce and yellow violet petals. Served with a glass
of 2013 Riesling Konigsbach trocken, A.Christmann, Pfalz.

Heart of veal with couscous,
baked bell peppers, green onion and demiglas sauce.

Stewed goat meat with zucchini and eggplant,
mashed potatoes and schisandra sauce. Served with a glass
of 2015 Bourgueil «Le Pied de la Butte», Domaine de la Butte, Loire

Savoury venison with pumpkin gratin,
beetroot in raspberry vinegar and sprouts of peas.

Creme brulee with sherry and chestnut ice cream.
Served with Adonis cocktail.

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 / 550
- 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 / 690
- Oxtail aspic with horseradish, mustard and soaked cranberries / 850
- Sturgeon caviar with a shot of vodka and toasts / 4300
- Three types of black caviar with three shots of vodka / 11500
- stellate sturgeon/15r/, sturgeon/15r/, beluga/15r/ with toasts and butter

COLD STARTERS

- Far East scallop in malt with a sphere of green apple and carrot emulsion / 450
- Pate of duck liver in plum jelly with onion marmalade / 570
- Ceviche Omul from Lena river with mint leaves, citrus sauce and slices of orange / 590
- Steak tartare with horseradish mousse and chips of almond milk / 790
- Wild deer tartare with raspberry sphere and cloudberry jam / 810
- Salmon tartare with avocado, tomatoes and soy-ginger dressing / 850
- Far East oysters on ice with toast and raspberry vinegar /3 pcs/ 970

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
- Warm salad with oyster mushrooms, ratte potatoes, smoked duck breast and poached egg, dressed with cream sauce / 570
- Salad with warm duck liver, salad mache and porto sauce / 610
- Salad with smoked white salmon, sorrel, tomato, avocado and spicy dressing / 730
- 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

- Goose giblets braised in sherry on a bed of baby carrots / 550
- Far East scallop with quince puree and beurre blanc sauce / 650
- Rice kasha with porcini mushrooms and smoked poultry / 730
- Blini with salmon caviar and homemade sour cream / 750
- Veal cheeks with sauerkraut, puree of chanterelles and porto sauce / 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 and homemade sour cream / 3900

PELMENI RUSSIAN TRADITIONAL WARM STARTER

- Beef with green onion and parsley / 550
- Goose with apple marinated in pomegranate juice / 550
- North fish with red caviar and dill / 570
- Wild elk meat, pumpkin cream and fir cones / 970

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
- 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 / 890

FISH

- Local pikeperch with celery puree, northern moss, foam of grapes and black tea sauce / 1150
- Salmon with mashed beetroot, cauliflower and morel sauce / 1250
- Arctic omul with zucchini puree, tomato salsa and citrus marmalade with basil / 1430
- 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, baked apple and gooseberry sauce / 1650

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 / 1950

Rib eye, stewed in a mixture of peppers with puree of young zucchinis,
fried chanterelles and onion / 2350

VEGETARIAN DISHES

Grilled vegetables with sauces of herbs and baked bell peppers / 510

Dumplings with mashed potatoes and porcini mushrooms / 550

Beetroot risotto with homemade goat cheese / 650

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

- Mandarin snow with spicy mandarin and passion fruit meringue / 350
- Chocolate mousse with persimmon and chili pepper / 390
- Vareniky Russian homemade dumplings with cherry and sour cream / 450
- Napoleon cake with creme anglaise / 450
- Apple pie from thin puff pastry, with cinnamon ice cream / 470
- Medovik classical Russian honey cake with caramel sphere and honeycombs / 550
- Blueberry souffle with coconut biscuit dacquoise and terra of black chocolate / 570
- Collection of Russian cheese with cloudberry jam / 590
- Anna Pavlova with yoghurt cream, fresh berries and currant jam / 590

HOMEMADE ICE CREAM / 180

Vanilla, chocolate with orange,
cinnamon, 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
Chir – Yenisei river
Siberian white salmon – Yenisei River
Sea urchin – city of Murmansk
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
Goat – Leningradsky Region

