



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 unique approach to the traditions of Russian cuisine and local seasonal products.

Special attention should be paid to our wine cellar, where two centuries ago Kondratiy 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.

RUSSIAN TRADITIONAL STARTERS

- Forshmak with toasts and horseradish vodka / 450
- Duck breast home smoked with cranberry sauce / 470
- Baltic herring on a bed of potato, cucumber and homemade cream / 550
- Dressed herring with beetroot, homemade mayonnaise and a shot of vodka / 570
- Platter of traditional homemade pickles with a shot of vodka / 570
- Slightly salted salmon with corn bread toasts, green onions and sour cream / 610
- Homemade roast beef, beef tongue, venison and duck breast / 730
- Oxtail aspic with horseradish, mustard and soaked cranberries / 850
- Sturgeon caviar with a shot of vodka and toasts / 4500
- Three types of black caviar with three shots of vodka / 12500
- stellate sturgeon/15r/, sturgeon/15r/, beluga/15r/ with toasts and butter

COLD STARTERS

- 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 / 650
- Classical steak tartare with horseradish mousse / 810
- Salmon tartare with avocado, tomatoes and soy-ginger dressing / 890
- Wild deer tartare with raspberry sphere and cloudberry jam / 910
- Nelma ceviche with fresh cucumbers, oyster sauce and beetroot foam / 950

SALADS

- Vinegret Russian style salad of spicy herring and baltic sprat / 490
- Green salad with rhubarb, sorrel, cauliflower and honey-mustard sauce / 500
- Warm salad with oyster mushrooms, ratte potatoes, smoked duck breast and poached egg, dressed with cream sauce / 610
- Warm salad with roasted eggplant, tomatoes, cilantro and sweet spicy sauce / 650
- Salad with warm duck liver, salad mache and porto sauce / 650
- Salad with braised veal, baked bell peppers, dried tomatoes and cucumbers / 790
- Olivier salad with chicken fillet, shrimps, crayfish tails and homemade mayonnaise / 950
- Kamchatka King crab salad, avocado, fennel, poached egg and yogurt dressing / 1150

WARM STARTERS

- Grilled vegetables with sauces of herbs and baked bell peppers / 550
 - Traditional fried potatoes with porcini mushrooms, fresh herbs and homemade sour cream / 670
- Goose foie gras with plums, celery puree and porto sauce / 720
- Rice kasha with porcini mushrooms and smoked poultry / 750
- Blini with salmon caviar, quail egg and homemade sour cream / 850
- Draniki from zucchini, pumpkin and potato with pike, salmon and stellate sturgeon caviar / 1250
- Far East scallop on a bed of zucchini, with citrus sauce / 1950
- Red king crab leg from Kamchatka oven-baked in cucumber emulsion with salsa mango / 2500
- Blini with sturgeon caviar and homemade sour cream / 4300

PELMENI RUSSIAN TRADITIONAL WARM STARTER

- Mashed potatoes and porcini mushrooms / 550
- Beef with green onion and parsley / 650
- Goose with apple marinated in pomegranate juice / 650
- North fish with red caviar and dill / 690
- Wild elk meat, pumpkin cream and fir cones / 990
- Wild deer, porcini mushrooms, pumpkin puree and smoked sour cream / 1020

SOUPS

- Pea soup with smoked poultry and crumbs / 510
- Cream of pumpkin soup with oyster mushrooms and spinach / 550
- Wild mushroom soup Russian style with a shot of vodka / 650
- Borsch beetroot soup with beef and porcini mushrooms served with a shot of vodka / 950
- Ukha fish soup of halibut, whitefish, salmon and smoked sterlet, served with a shot of vodka / 990

FISH

Local pikeperch with celery puree, northern moss, foam of grapes and black tea sauce / 1250

Salmon with mashed beetroot, cauliflower and morel sauce / 1350

Arctic omul with zucchini puree, tomato salsa and citrus marmalade with basil / 1530

Halibut from Murmansk with puree of chanterelles and mousse of herbs / 1650

Siberian white salmon from Yenisei river with sauce
of ripe tomatoes and vegetable tartare / 1750

POULTRY

Chicken Kiev with baked and mashed potatoes, cucumber tartare and cranberry sauce / 1350

Duck leg with young vegetables stewed in port and sauce of Hungarian plum / 1350

Goose breast with baby vegetables, honeyed apple and red wine sauce / 1430

Duck breast grilled with white risotto and demiglas sauce / 1550

Braised goose leg with spelt, baked apple and gooseberry sauce / 1750

MEAT

Beef stroganoff with mashed potatoes and slightly salted cucumber / 1750

Medallions of local veal with porcini mushrooms and creamy sauce / 1950

Filet mignon with Jerusalem artichoke puree, spinach and porto sauce / 1970

Northern deer fillet grilled with carrot puree, green onion and chokeberry sauce / 2100

Russian marble beef from Briansk with baked bell peppers and spicy sauce/ 2750

PASTRIES

Bread basket of the three kinds of homemade bread with butter cream / 350

HOMEMADE PASTRY / 150

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

DESSERTS

Vareniky Russian homemade dumplings with cherry and sour cream / 450

Napoleon cake with creme anglaise / 510

Hot chocolate cake with homemade vanilla ice cream / 530

Warm apple pie from thin puff pastry, with cinnamon ice cream / 530

Medovik classical Russian honey cake with caramel sphere and honeycombs / 570

Duchesse with mousse of white chocolate, Earl Grey tea and fresh pear crumbs / 570

Blueberry souffle with coconut biscuit and white chocolate / 590

Collection of Russian cheese with cloudberry jam / 610

Anna Pavlova with yoghurt cream, fresh berries and currant jam / 650

HOMEMADE ICE CREAM / 200

Vanilla, chocolate with orange,
cinnamon, cherry with cognac

HOMEMADE SORBETS / 200

Lemon, gooseberry

HOMEMADE CANDIES / 110

Coffee with white chocolate

White chocolate with orange

Dark chocolate with buckwheat

Truffle in a nut crumb

Soft caramel with peanuts and milk chocolate

CHOCOLATE / 150

Milk with prunes and walnuts

White with strawberry, vanilla and coconut

We offer homemade cakes on demand for any special occasion.
For more information, please contact the manager.

Please let us know of any special dietary requirements, food allergies or food intolerances.

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

Crab – Kamchatka peninsula

Caviar – city of Astrakhan'

POULTRY

Duck – city of Rostov-on-Don

Goose – city of Nizhny Novgorod

MEAT

Beef: marble beef – Briansk,

fillet – Leningradsky Region

Lamb – Leningradsky Region

Deer – city of Krasnoyarsk

Elk – city of Krasnoyarsk

