



## *Add appetizes*

" "	20/30/20/30/2	49,14
<i>Black caviar "Imperial" on the ice with butter and warm toast</i>	80/35/25/15/10/2 05	2070
<b>C</b> <i>Salmon carpaccio</i>	260	14,44
" " <i>Pickles "homemade"</i> ( (pepper, wild garlic, garlic, mushrooms, cabbage, sauerkraut, greens)	40/40/40/50/60/2	39,68
<i>Meat delicacies from Italy</i>	100/30/20	4,53
- <i>Pate of meat with traditional Polish toast</i> ( (served with grilled toast, marinated cucumbers and spicy greens)	285/2	10,08
<i>Vegetable assortment</i>	100/5/2/20/2	12,14
- <b>O</b> <i>Tar-tar of beef</i>	310	42,94
<i>Cheese platter</i> ( (Dor-blue cheese, mozzarella, camembert, feta, grapes walnuts honey)		



## *Salads*

	225/2	1303
<i>Green salad with warm chicken breast</i> ( (your choice of dressing based on divedil or "Caesar" sauce)	" "	)
" "	180/2	2343
<i>Salad with prosciutto, tomato and cheese "Grano Podano"</i>		
<i>"Caprese"</i>	250/2	1481
<i>Salad "Caprese" with mozzarella and cherry tomatoes</i> ( (Cherry tomatoes, mozzarella, leek, lettuce, dressing on divedil)		
	165	1344
<i>Mixed salad with smoked eel and peanut sauce</i>	200/3	755
<i>Salad of summer vegetables with sour cream</i> ( (radish, cucumbers, tomatoes, green onions, salad, greens)(choice- sour cream or dressing based on divedil)		
<i>"Victoria"</i>	180/2	956
<i>Seasonal salad from fresh vegetables and lettuce leaves from "Victoria"</i>		

## *Sups*

<i>Traditional meat solyanka</i>	250/30/2	7.34
-	250/2	14.72
<i>Cream soup porcini mushrooms</i>	250/50/10/3	3.74
<i>Chicken broth with quail egg and greens</i>		



*/ asta*

<i>Pasta with wild mushrooms</i>	280/4	1221
<i>" " " "</i>	270/202	1278
<i>Penne with vegetables, basil and cheese "Grano Posted"</i>		
<i>" " " "</i>	335/202	2000
<i>Pasta with Bolognese sauce</i>		
<i>( spaghetti with beef, tomato paste, onion, carrot and celery sauce)</i>		
<i>" " " "</i>	280/201	1303
<i>Pasta "Carbonara"</i>		



*Pasta with seafood*

*/Fish and seafood*

<i>Gilthead roasted with lemon</i>	1 /35/30/10	2354
<i>( served with a salad of fresh vegetables)</i>		
<i>Tiger prawns with herbs of Provence</i>	220/2	3478
<i>( served with creamy lemon sauce)</i>		
<i>sibas with soy-honey sauce</i>	355	3391
<i>Salmon in white wine with potato cream</i>	300/3	4083
<i>( salmon steak, potato cream mix of salads)</i>		
<i>White fish fillet with lemon sauce</i>	400/1	2217
<i>( served with steamed vegetables)</i>		



## ***Fish and seafood***

' 120/150/60 19.15  
-

*Rainbow trout, baked entirely with vegetable saute  
and spinach-mustard sauce*

( )  
(served with vegetable saute from eggplant, zucchini, sweet pepper, carrots  
and champignons)

## ***Meat and Poultry***

*a - p* 250/150/50/5/2 87.62

*Lamb rack with juicy grilled vegetables*

330/5 57.90

*Ribeye steak with cherry tomatoes*

( )  
(served with a sprig of cherry tomato)



350/1 17.68

*Juicy pork tenderloin with mushroom sauce*

( )  
(served with potato cream)

400/2 21.69

*Chicken breast with fresh spinach*

( )  
(served with warm oranges)

" " 315/150/60 16.75

*"Perfect burger" with beef*

( )  
(served with French fries and ketchup)

280/2 34.10

*Rabbit stewed in red wine with apples and prunes*



## *Meat and Poultry*

-	400/2	37.36
<i>Beef medallions with cheese Dor Blue and grilled tomatoes</i> ( (served with baked potatoes and tomatoes, green salad and juniper-cranberry sauce)	280/2	17.58
<i>Tongue grilled with baked vegetables</i> (beef tongue grilled with baked vegetables)		

## *Sides*

	200/2	9.55
<i>Grilled vegetables</i>	150	1.91
<i>Potato cream</i>	210/2	4.72
<i>French fries with tomato sauce</i>		

## *Hot subs*

" "	50	0.62
<i>'Demi Glas' sauce</i> (classic French sauce based on meat broth)	50	2.15
<i>Mushroom sauce</i>	50	1.68
<i>Juniper-cranberry sauce</i>	50	1.62
<i>Sauce creamy lemon</i>		



### *Homemade desserts*

" 0 0 "	140/25	7.35
"Napoleon" dessert ( (classic dessert made of puff pastry and vanilla custard) )		
" "	140/25	7.61
Dessert "Black velvet" ( (dessert from chocolate-honey cakes and vanilla custard) )		
" "	140/25	6.30
Dessert "Paul Robson" ( (unique recipe of homemade dessert made of airy chocolate cakes and light sour cream) )		
" "	130	6.34
Dessert "Tiramisu" Italian ( )		

### *Sweet dishes and desserts*

"Vanilla"	210	9.45
Ice cream "Vanilla"		
Ice cream with fruits and syrup	150/75/20/2/2	9.58

### *Fresh juice*

"a"	200	17.78
Pineapple juice		
	200	7.02
Fresh orange juice		
"a"	200	4.20
Grape juice		
	200	6.38
Fresh grapefruit juice		



## *Fresh juice*

<i>o</i> <i>Lemon juice</i>	<i>200</i>	<i>937</i>
<i>o a</i> <i>Carrot juice with cream</i>	<i>200</i>	<i>325</i>
<i>p</i> <i>Tomato juice</i>	<i>200</i>	<i>436</i>
<i>o</i> <i>Apple juice</i>	<i>200</i>	<i>291</i>
<i>e</i> <i>Apple juice with celery</i>	<i>200</i>	<i>803</i>

## *Hot drinks*

<i>Mulled wine with cherry (non-alcohol)</i> ( <i>cherry, honey, orange, cinnamon</i> )	<i>600</i>	<i>1354</i>
<i>Tea with ginger and cranberry</i> ( <i>cranberry, orange, honey, ginger root</i> )	<i>600</i>	<i>1420</i>
<i>Sea-buckthorn tea</i> ( <i>sea-buckthorn berries, orange, honey, anise</i> )	<i>600</i>	<i>17.79</i>

## */drinks*

<i>o</i> <i>Milk cocktail with strawberry</i>	<i>200</i>	<i>572</i>
<i>-</i> <i>Cocktail milk-chocolate</i>	<i>200</i>	<i>611</i>
<i>Milk cocktail with mango</i>	<i>200</i>	<i>572</i>
<i>Milk cocktail with peach</i>	<i>200</i>	<i>572</i>



*Fruits*

" *a* " *600* *11.85*  
"Fruktovaya vaza" (Fruit vase)

*Bread*

*a* *150/30* *249*  
"Bread basket"

