



## **FESTIVE DINNER**

After arrival we will serve you a selection of our snacks.

No festive dinner starts without a dressed herring – chopped salted herring under a “coat“ of shredded cooked beetroot.

### **We also offer as appetizers:**

An assortment from our storehouse (marinated tomatoes and peppers, salted cucumbers with honey and sour cream, marinated wild mushrooms, sauerkraut and fresh greens).

Homemade blini with mushrooms and pies (pirozhki) filled with cabbage, potato or mushrooms.

Boiled beef tongue.

Salted pork lard.

Eggs stuffed with trout caviar.

Plate with cheese selection.

### **Later we will serve for your enjoyment our festive mains:**

Chicken fillet on the bone with cooked vegetables. This dish comes with a potato baked golden brown.

In the best Russian traditions we will serve you tea with various fruits from a samovar.

**The price of the festive dinner for one is 23 euros.**

**Drinks: ice tea, cranberry juice and tea or coffee.**

**Feast starting from 10 guests.**

**Orders are accepted no later than 5 workdays before the visit (50% prepaid); changes can be made no later than 2 workdays before the visit.**



## **TROIKA FEAST**

Hot hand-made dumplings with beef broth already await large parties on the table.

### **Appetizers-**

An assortment from our storehouse (marinated tomatoes and peppers, salted cucumbers with honey and sour cream, marinated wild mushrooms, sauerkraut and fresh greens)

However, snacks do not end there.

You will also find on the table:

Fish assortment (herring and trout caviar, lightly salted salmon and herring)

Meat assortment (boiled beef, fried duck breast, salted lard, wild boar liver paté, quail legs with lingonberry jam)

Olivier salad with chicken and the [Provençal](#) dressing

### **Main dishes-**

Low temperature baked trout stuffed with vegetables

Tender lamb stewed for 12 hours in duck fat.

As side dishes, we offer oven-baked golden brown potatoes and

buckwheat porridge with bacon and onion

**Dessert:** home-made cherry and apple strudel with vanilla sauce

**The price of the festive dinner for one is 27 euros.**

**Drinks:** ice tea, cranberry juice and tea or coffee.

**Feast starting from 10 guests.**

**Orders are accepted no later than 5 workdays before the visit (50% prepaid); changes can be made no later than 2 workdays before the visit.**



## **OFFICERS FEAST IN CAFE**

**The price includes wine, to be served without restriction for two hours from the beginning of the dinner, also ice water and cranberry juice as well as tea or coffee.**

**For starters, you are served hot and cold appetizers:**

Pickles with honey and sour cream.

Pickled herring with onion, smetana and toasted bread.

Handmade dumplings with broth.

Meat selection of boiled beef tongue, jerky beef and beef liver paté.

Olivier salad with chicken and the Provençal dressing

Plate with cheese selection and vegetables.

And of course the traditional Russian seasoning - Russian mustard and sour cream with horseradish

**After appetizers we offer You hot main dishes:**

Hot main from two types of fish topped with cheese.

Pork collar chop marinated in honey and mustard and cooked at low heat.

Blanched cauliflower with wild mushrooms and cheese.

As side dishes, we offer oven-baked golden brown potatoes and

buckwheat porridge with bacon and onion.

**Dessert** - bagels, gingerbread, various candies, jam and honey Famous Russian tea from a samovar

**The price of the festive dinner for one is 30 euros.**

**Feast starting from 10 guests.**

**Orders are accepted no later than 5 workdays before the visit (50% prepaid); changes can be made no later than 2 workdays before the visit.**