

# BUFFET

## About the names

The names of all the suggested beverages correspond to the XVIII-XIX centuries. The main part of the name is the type of the drink: erofeich, ratafia, vodka, nalivka (fruit liqueur). As for the second part, which is mostly an adjective that reflects the character of the drink: aniseed erofeich, rowan ratafia, bersenevaya nalivka (gooseberry liqueur), milk filtered lemon vodka.

## EROFEICHES

Erofeich is the Tzar of a Russian buffet. These beverages, being born in the XVII century, existed until the last quarter of the XIX century. They had always been the most expensive drinks that were available only for noble and merchant societies.

The suggested erofeiches are classically prepared and represent quarter distillation drinks that have an approximate alcoholic content of 56 % by volume.

It is served exclusively from the ice in small and chilled wine glasses of 30-40 ml. Erofeich is

swallowed at one gulp without having anything with it at first, one should wait for a particular warming feeling in his stomach.

### CARAWAY EROFEICH (ТМИННЫЙ)

Classic Russian alcoholic drink of quarter distillation prepared from a Siberian caraway. It is an ideal aperitif for a Russian buffet. Served from the ice.

0,5 l.....4900 г.  
40 ml.....440 г.

### BADYANOVIIY EROFEICH (Бадьяновый)

Classic Russian alcoholic drink of quarter distillation prepared from a true star anise (the so called Siberian anise — the adjective «Siberian» appeared due to the transport scheme of the XVI-XIX centuries for delivering spices to Europe through Siberia).

Served from the ice.

0,5 l.....4900 г.  
40 ml.....440 г.

### ANISEED EROFEICH (Анисовый)

Classic Russian alcoholic drink of quarter distillation prepared from a balm anise. It is an ideal aperitif for a rich Russian buffet, an accompanying drink that perfectly comes with nourishing and fatty plates.

Served from the ice.

0,5 l.....4900 г.  
40 ml.....440 г.

## ZVEROBOYNAYA VODKA

(John the Baptist`s Vodka) (зверобойная)

Classic Russian alcoholic drink of quarter distillation based on flowers and young sprouts of St. John`s wort, collected near the Mana River (Eastern Sayan Mountains). In the XVII century, alongside with wild orange and lemon vodkas, zveroboynaya vodka was the most popular alcoholic drink on a Russian table. Due to St. John`s wort it contains a complex of natural substances, giving a strong anti-depressive effect. It is an ideal beverage for a meal that perfectly develops with plates prepared from beef, veal and fowl. It has a specific floral-and-herbal aroma and a herbal-and-pepper taste. Served slightly chilled.

0,5 l.....4900 r.  
40 ml.....440 r.

## HORSERADISH VODKA

(Водка хренная)

Traditional russian vodka. Prepared of the horseradish and fresh lemons. Suited to fish, cold boiled pork. Served from the ice

0,5 l.....4900 r.  
40 ml.....440 r.

## VODKA LEMON ON MILK

(Лемонная на молоке)

Prepared infusion on milk and whole lemon to the last slow distillation. The aroma and taste of lemon vodka, and finish - cream. Served chilled or on ice. Good maintenance of dishes with a delicate taste and fishbroths. can be used as an aperitif. 0,5 l.....5400 r.  
40 ml.....480 r.

## ROWAN RATAFIA (Ратафия)

Classic Russian alcoholic drink of quarter distillation prepared from rowan. Can act as an aperitif (served from the ice) and antrame (chilled, before and after dishes of wild bird)  
0,5 l.....5400 r.  
40 ml.....480 r.

## SOROKOTRAVNIK

(Сорокотравник)

This is balsamic vodka made of different types of herbs, collected in the highlands of eastern and western Sayan mountains in Syberia. Perfect end to the evening as a digestive. Served from the ice. 0,5 l.....5400 r.  
40 ml.....480 r.

## NALIVKY AND ZAPEKANKY

They represent vodka prepared from different berries, fruit and herbs. Here are some peculiarities of the production: 1) Only whole berries are used, which are not cut, undamaged, with intact peel; 2) During the preparation, depending on the temperature, one has to take the time into account. For instance, strawberries have to be drawn at a temperature of 25°C during 20 hours, otherwise the liqueur won't be fragrant. Every object of the drawing requires its own time. 3) The liquid is poured out without damaging the fruit and berries. Wringing is not used during the nalivka production. 4) The derived infusion is fixed with a thermal processing, clarified by sedimentation and poured into bottles without filtration.

There is a particular peculiarity of classic Russian nalivkas (they are also called «Russian liqueur»), they can develop their taste being in bottle, cultivating it within the time.

The alcoholic content of nalivkas differs from 14 to 25% by volume. They are a wonderful dessert both alone and as an accompaniment for any dessert plate.

## BLUEBERRY NALIVKA (черничная)

Nalivka based on an alcoholic drink of double distillation. It is prepared from blueberries, picked up near the Eastern Sayan Mountains. A wonderful independent dessert and an accompaniment for dessert plates, based on cream.

0,5 l.....2900 r.  
40 ml.....280 r.

## BILBERRY NALIVKA (голубичная)

Nalivka based on an alcoholic drink of double distillation. It is prepared from bilberries, picked up in an Alpine zone of the Eastern Sayan Mountains. A wonderful independent dessert and an accompaniment for dessert plates.

0,5 l.....2900 r.  
40 ml.....280 r.

## HONEYSUCKLE NALIVKA (ЖИМОЛОСТНАЯ)

It is prepared from honeysuckle berries, picked up end of June in the Eastern Sayan Mountains. An independent dessert and the basis of the sauce for French duck. That is a good match for parfait and full-cream ice.

0,5 l.....2900 г.  
40 ml.....280 г.

## CRANBERRY NALIVKA (КЛЮКВЕННАЯ)

Nalivka based on an alcoholic drink of double distillation. It is prepared from cranberries, picked up in swamps of Eastern Siberia. A wonderful independent dessert and an accompaniment for dessert plates (not sweet).

0,5 l.....2900 г.  
40 ml.....280 г.

## APETIZERS

Stroganina (sliced frozen meat) of north deer  
with onion (строганина из оленины) 90/30 / 10 g.....950 г.

Salted, baked or smoked lard (сало соленое,  
запеченное или копченое) 80/20/20 g.....620 г.

Deer tongue with horseradish and mustard  
(язык оленя) 100/30 g.....1490 г.

Boiled tongue with horseradish and mustard  
(язык отварной) 80/25/20/20 g.....750 г.

Pate of rabbit meat, north deer and siberian stag  
liver (ассорти паштетов) 300/45 g.....1690 г.

Pate of polar partridge (паштет из куропатки)  
100/15 g.....800 г.

Smoked venison (оленина г/к) 100/20 g.....970 г.

Smoked venison, to beer (оленина х/к) 70 g.....550 г.

Cold boiled pork of wild boar with horseradish  
and mustard (буженина из кабана) 100/15/15 g.....950 г.

Roe with blueberry sauce (косуля) 100/10/25 g.....1100 г.

### Light-salted fish:

Chir (чир) 100/15 g.....700 г.

Tugunok (тугунок) 100/15 g.....850 г.

White salmon (нельма) 100/15 g.....920 г.

Herring (сельдь) 100/30 g.....580 г.

### Smoked fish:

Whitefish (Muksun) (муксун) 100/40 g.....700 г.

Nelma (нельма) 100/15 g.....920 г.

Baikal omul (омуль) 100/30 g.....920 г.



### Stroganina (sliced frozen fish):

of nelma 130/30/10 g.....	1300 г.
of whitefish (muksun) 130/30/10 g.....	950 г.

### Sagudai (frozen fish with onion and spices):

of nelma 200 g.....	1500 г.
of whitefish (muksun) 200 g.....	1100 г.

### Caviar with toasts:

Grayling caviar (икра хариуса) 50/50/30 g.....	1250 г.
Cisco caviar (омулевая икра) 50/50/30 g.....	750 г.
Pike caviar (щучья икра) 50/50/30 g.....	750 г.

Pancakes with grayling caviar (блинчики с икрой)	120/50 g.....	1450 г.
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### Caviar of cisco with poached eggs on toasts

(омулевая икра с яйцом пашот) 140 g.....	1100 г.
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Garlic croutons (грenки) 70 g.....	280 г.
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Cheese plate (ассорти сыров) 200/100/40/10 g.....	1300 г.
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Platter of fresh vegetables (ассорти овощей)	410 g.....	620 г.
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Pickled tomatoes (помидоры б/п) 150 g.....	480 г.
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Pickled cucumbers (огурцы б/п) 150 g.....	390 г.
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Sauerkraut with cowberries (капуста квашенная)	200/25 g.....	450 г.
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### Salted mushrooms:

Milk mushrooms (грузди) 130/60 g.....	850 г.
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Saffron milk cap (рыжики) 130/60 g.....	750 г.
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Yellow boletus (маслята) 130/60 g.....	750 г.
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# SALADS

«Olivier» (a collection of recipes, Krasnoyarsk, 1897)

200/30 g.....850 r.

Grilled eggplant salad with tomatoes and soya  
sprouts under Asian sauce with Siberian stag

(из марала с ростками сои) 180/20 g.....880 r.

Salad of roe and fried fern with onion

(из папоротника и мяса косули) 180 g.....850 r.

Salad of Baikal omul with potatoes, cucumber  
and caviar (с омулем)

180/10 g.....880 r.

Salad with Kamchatka king crab, tomato,  
avocado and green apple under balsamic  
mustard sauce (из мяса краба)

210 g.....1100 r.

Salad of beets, dried plums and spinach  
with goat cheese and pine nuts (салат из свеклы)

200 g.....650 r.

Salad of baked vegetables with sauerkraut and  
apple (винегрет)

200/20 g.....590 r.

Salad with tomatoes, bell pepper, cucumber and  
herbs (овощной)

320 g.....590 r.

# SOUPS

Home Russian soup (домашний суп)

350 ml/30 g.....460 r.

Daily soup with Siberian stag and white mushrooms (щи суточные)

350 ml.....620 r.

Bouillon of quails with garlic croutons

(бульон из перепелов)

350 ml/20 g.....620 r.

Royal fish soup with pies

(уха по-царски)

350 ml/30 g.....1150 r.

Boiled Siberian fish (рыба разварная)

- white salmon (нельма) 100 g.....590 r.

- whitefish (muksun) (муксун) 100 g.....420 r.

## MAIN DISHES

Cutlet of sayan bear with cream-cowberry sauce,  
buckwheat and white mushrooms

(котлета из мяса медведя) 170/150 g.....2100 r.

Cutlet of elk with fried fern and cowberry sauce

(бифштекс из сохатины) 190/100/25 g.....1250 r.

Cutlet of wild boar with spinach and white

mushrooms (филе кабана) 190/90/25 g.....1250 r.

Kebab of wild boar (шашлык из кабана)

160/30 g.....1500 r.

Kebab of roe with blackberry sauce

(брошет из косули) 160/50/35 g.....1950 r.

Grilled cutlets of roe with parmesan and cedar  
nuts under bilberry sauce (котлетки из косули)

170/70/5 g.....1650 r.

Venison with cedar nuts with sauce of green pine

cones (оленина в кедровых орехах) 190 g.....1450 r.

Venison with apples and cranberry sauce

(оленина с яблоками) 200/30 g.....1600 r.

Cutlet of lamb with tomato sauce and fresh

vegetables (котлета из ягненка) 180/120/35 g.....1350 r.

Grilled meat of Altay yak with tomato and mustard sauce (як гриль) 200/30 г.....	1300 г.
Duck breast with berry sauce and pear (утиная грудка с грушей) 100/160 г.....	1100 г.
Grilled quail with plum sauce (перепелка с соусом из слив) 150/100/30 г.....	1300 г.
Dumplings (пельмени) 150/30 г.....	850 г.
-with quail (с мясом перепелов)	
-with north deer and fern (с мясом оленя)	
- «Siberian»	
Vareniki with potatoes (вареники) 230/30 г.....	520 г.
Baked cutlets of sterlet from North of Yenisei river (тельное из стерляди) 130/75/30 г.....	1900 г.
Grilled whitefish (muksun) with potato and creamy sauce of shrimps and onion (муксун с молодым картофелем) 130/130/50 г.....	1200 г.
White salmon baked with fennel and tomatoes (нельма запеченная) 300/30 г.....	1650 г.
Steamed white salmon, smoked on currant and cherry with creamy and mushroom sauce (нельма паровая подкопченная) 130/100/15 г.....	1550 г.

## SIDE DISHES

Fried fern orlyak with onion (папоротник)	
150 g.....	620 г.
Potato pancakes with sour cream (драники)	
250/60 g.....	650 г.
Buckwheat with onion and white mushrooms (гречка с грибами)	
150 g.....	480 г.
Fried potatoes with white mushrooms (картофель с грибами)	
200 g.....	420 г.
Baked potato with onion and garlic (картофель запеченный)	
150 g.....	250 г.
Asparagus under creamy sauce with white mushrooms (спаржа с белыми грибами)	
80/40/10 g.....	900 г.
Grilled vegetables (овощи гриль)	
200 g.....	530 г.

# DESSERTS

Pancakes (блины)	
-withsour cream 120/50 g.....	360 г.
-withjam 120/50 g.....	470 г.
Cowberry withhoney or condensed milk and pine nuts	
(брусника с медом) 100/30 g.....	420 г.
Strudel withvanilla sauce	
(Штрудель) 100/15 g.....	420 г.
Honey cake («Медовик») 150 g.....	420 г.
Birdcherry cake (торт черемуховый) 120 g.....	420 г.
Cake «Poor Jewish» («Бедный еврей») 100 g.....	490 г.
Lemon posset with fresh berries	
(лимонный поссет) 140/10 g.....	430 г.
Chocolate dessert with apricot stones powder	
(шоколадная колбаска) 110 g.....	420 г.
Sorbet (сорбе) 50 g.....	350 г.
Vanilla ice-cream (пломбир) 75 g.....	220 г.

## JAM (варенье)

- cloudberry (морозика) 70 g.....500 р.
- young pine cones (шишки) 70 g.....350 г.
- honeysuckle (жимолостное) 70 g.....350 г.
- gooseberry (крыжовник) 70 g.....300 г.
- orange and gooseberry  
(апельсин и крыжовник) 70 g.....300 г.
- pumpkin and nuts (тыква и орехи) 70 g.....300 г.
- raspberry (малиновое) 70 g.....300 г.
- blackcurrant (из черной смородины) 70 g.....300 г.
- redcurrant (из красной смородины) 70 g.....300 г.

Altay honey (мед) 70 g.....250 г.



# BEVERAGES

## Fruit-drinks (Mors):

-cloudberry (из морошки) 250 ml.....	570 р.	1 l.....	2300 р.
-cowberry (брусничный) 250 ml.....	220 р.	1 l.....	880 р.
-sea buckthorn (облепиховый) 250 ml.....	220 р.	1 l.....	880 р.
Kvass 250 ml .....	220 р.	1 l.....	880 р.

Fresh juice (сок в ассортименте) 300 ml.....390 р.

Juice «Pago» (in assortment) 200 ml.....190 р.

## Mineral water:

«Acqua Panna» (still) 500 ml.....	280 р.
«San Pelegrino» (sparkling) 500 ml.....	280 р.
«Narzan» (sparkling) 330 ml.....	190 р.
«RusseQuelle»(still) 500 ml.....	200 р.
«Coca Cola» 250 ml.....	240 р.

# COFFEE

eastern type.....great 450 r.

eastern type.....small 330 r.

- Kenya AA

- Decaf (Decaffeinated Coffee)

Espresso 30 ml.....160 r.

Espresso ristretto 20 ml.....180 r.

Latte 250 ml.....230 r.

Cappuccino 200 ml.....250 r.

Coffee with ice-cream 170 ml.....270 r.

Double espresso 60 ml.....360 r.

## TEA COLLECTION

700 ml.....270 r.

- «English Breakfast» Black (Английский завтрак)
- «Earl Grey» Black with bergamot (Эрл Грей)
- «Milk Oolong» Green with milk flavor (Мол.улун)
- Green with jasmine (Зеленый с жасмином)

## TAIGA TEA

700 ml.....350 r.

Taiga tea with:

- rosehip (шиповник)
- bilberry (черника)
- black currant (черная смородина)
- raspberry (малина)
- cowberry (брусника)
- sea-buckthorn and honey (облепиха и мед)

# SAYAN HERBS

700 ml.....250 r.

With black or green tea 700 ml.....280 r.

All herbs are collected in Sayan, during the period, when by the lunar calendar, plants have the biggest biological value. They are manufactured by hand, to save the maximum quantity of useful substances.

## Sahan-dalia

Used as stimulating, toning up and adaptogenic agent. Infusion of leaves, removing tiredness and gives energy, hunters usually drink it instead of tea, when they will have a long hike in pursuit of the beast.

## Golden root

Regain strength after a serious illness and used as a tonic, recommended to drink during heavy physical and mental work.

## Kuril tea

Used not only with a decrease in immunity, but simply because its invigorating and at the same time a relaxing effect allows you to put in harmonious state soul and body.

## Thyme

Restores health, it includes many useful substances, has an antiseptic effect.

# Herbas teas

700 ml.....300 r.

- «Sayan aroma» (sahan-dalia, golden root, black tea)
- «Hunting» (hypercium, oregano, sahan-dalia)
- «Forest trail» (thyme, sahan-dalia, golden root, kuril tea)
- «Wild cowberry» (cowberry, sahan-dalia)

Contraindications: increased nervous irritability, hypertension, chronic liver disease and kidney failure, pregnancy, hypersensitivity and other.

For the preparation  
Siberian dishes  
we use wild game  
and northern fish  
of environmentally friendly  
parts of Krasnoyarsk region.

We are proud of our own  
Siberian supplies products  
and sure in  
their excellent quality.