

# STARTERS

Ice-cold reindeer sliced meat with red onion and sea salt (*ñòďîãàíèíà èç îëáíý*)..... 90/20 g....950 rub.

Salted, smoked or baked lard of our own preparation, with mustard and adjika (*ñàëî*)..... 80/20/20 g....620 rub.

Grilled reindeer tongue with horseradish, mustard and sun-dried tomatoes (*ýçûê îëáíý*).....100/30 g....1500 rub.

## Homemade pates (*ìàøàòû*)

- maral liver (*ì àďàè*)..... 100/15 g....650 rub.

- reindeer meat (*îëáíý*)..... 100/15 g....650 rub.

- polar partridge meat (*éóďîíàòêà*)..... 100/15 g....800 rub.

Reindeer meat tartar with capers and quail egg (*òàď-òàď èç îëáíý*)..... 170g....1100 rub.

## Reindeer meat (*Î ýñî ñáááďíîãî îëáíý*)

Hot smoked.....100/20 g....970 rub.

Cold smoked..... 70 g....550 rub.

Hot smoked bear meat (*ì ááááæàòèíà ãê*)..... 100/20 g....1200 rub.

Baked fresh ham made from Altai wild boar meat with grain mustard (*áóæáíèíà èç êáááíà*)..... 100/15/15 g....950 rub.

Altai roe deer meat marinated with thyme, roasted over an open fire, with blueberry sauce (*Î ýñî êîñóëè*)..... 100/10/25 g....1100 rub.

## Lightly salted fish

North Yenisei broad whitefish with lemon, capers and herbs  
(×èð)..... 100/15 g....700 rub.

Yenisei tugun - a royal delicacy with red onion  
(òóáóíîê)..... 100/15 g....850 rub.

Yenisei white salmon with lemon, capers and herbs  
(íáëüî à)..... 100/15 g....920 rub.

Spicy salted Atlantic herring with pickled onions  
(Ñäëüäü)..... 100/30 g....580 rub.

## Cold smoked fish

Muksun..... 100/40 g....920 rub.

Omul..... 100/30 g....920 rub.

## Stroganina

Slices of frozen fish or meat served cold (ñòðîääíèíà)

Siberian white salmon..... 100/35 g....1300 rub.

Muksun..... 100/35 g....950 rub.

## Sugudai

(Northern appetizer made from frozen fish marinated with spices and onions)

Siberian white salmon..... 200 g....1500 rub.

Muksun..... 200 g....1100 rub.

Omul caviar with Borodino bread croutons and  
Butter (*èèďà îî óëÿ ñ ãďáí êàì è*)..... 50/50/30 g....1300 rub.

Pancakes with omul caviar and butter  
(*áëèí÷èèè ñ èèďíé îî óëÿ*)..... 120/50 g....1450 rub.

Omul caviar with poached quail egg on Borodino bread toasts  
and a pillow of greens (*èèďà îî óëÿ ñ ÿéöîî ïàøîð*)..... 140 g....1400 rub.

### Homemade pickles (*ñîëäíÿÿ*):

Milk mushrooms with red onion and sour cream  
(*Ãďóçäè*)..... 130/60 g....850 rub.

Tierce salted tomatoes (*îîî èäîďû*)..... 150 g....480 rub.

Pickled cucumbers (*îãóďöû ñîëäíûá*)..... 150 g....390 rub.

Quick pickled cucumbers (*îãóďöû ïàèîñîëüíûá*)..... 150 g....420 rub.

Sauerkraut with soaked lingonberries  
and fragrant oil (*èàì óñòà êâàøáíàÿ*)..... 200 g....450 rub.

Assorted cheeses (*àññîďòè ñûďíâ*)  
(Dorblu, Parmesan, Camembert, goat cheese with berries and honey)..... 200/40 g....1500 rub.

Assorted fresh vegetables (*àññîďòè îâîùáé*)  
(Farm cucumbers, tomatoes, bell peppers with herbs and onions)..... 410 g..720 rub.

# SALADS

Russian salad “Olivier” (collection of recipes, Krasnoyarsk, 1897)

(Signature salad with guinea fowl and boiled beef tongue, capers and salted pickles.  
Dressed with homemade quail egg mayonnaise)..... 200/30 g....950 rub.

Grilled maral meat salad with eggplants, lettuce, tomatoes and  
Yalta onions in Asian sauce

(*ì àðàé-ãðèëü ñ áàèèàæàí àì è*)..... 180/20 g....920 rub.

Altai roe deer, eggplant and celery salad (*ñ êîñóëáé*)..... 180 g....870 rub.

Grilled Altai roe deer salad with fried fern, onion and cherry  
tomatoes (*ñ êîñóëáé è ìàìîðîíèèèì*)..... 180 g....850 rub.

Omul, potatoes, cucumber and caviar salad (*ñ îì óëàì*) 180/10 g....880 rub.

Salad with Kamchatka crab meat, tomatoes, avocado and green  
apple with mustard-balsamic sauce (*ñ ì ÿñî ì êðàáà*)..... 210 g....1700 rub.

Green salad with grilled squid and  
poached egg (*ñ êàèëü ì àðîì -ãðèèü*)..... 180 g....850 rub.

Baked beetroot, prune and spinach salad with goat cheese and  
pine nuts (*ñàèàò èç ñâàèëü*)..... 200 g....750 rub.

Baked vegetable vinegret with homemade sauerkraut, soaked  
lingonberries and aromatic oil (*âèíáãðàð*)..... 200/20 g....590 rub.

## FIRST COURSES

Homemade Russian soup (*ãîì àøíèé ñóì*)..... 350 ml/30 g....560 rub.

### Daily cabbage soup

(Rich soup with homemade sour cabbages, Altai maral meat and fragrant porcini mushrooms) (*Û è ñóòî÷í ûâ*)..... 350 ml....720 rub.

### Quail broth with homemade noodles, garlic croutons and egg

(*Áóëüîí èç ïáðáíáëîâ*)..... 350 ml/20 g....620 rub.

### Royal fish chowder

(Three types of fish with red onions, cheese sauce and muksun patties) (*Óõâ*)..... 350 ml/30 g....1350 rub.

### Boiled northern fish in a rich broth with red onions

(*ðûáâ ðàçâàðíàÿ*)

- Siberian white salmon..... 100 g....850 rub.

- Muksun..... 100 g....650 rub.

# MAIN COURSES

## MEAT

Sayan brown bear cutlet with creamy lingonberry sauce,  
buckwheat and porcini mushrooms

(*Êîòëäàà èç ì äääây*)..... 170/150 g....2100 rub.

Minced meat of elk with fried taiga fern and

lingonberry-onion sauce (*áèøàèñ èç ñîðàèí û*)..... 190/100/50 g....1450 rub.

Altai wild boar cutlet stuffed with spinach and porcini  
mushrooms, dressed with vinaigrette sauce

(*Êîðëäàà èç êààíà*)..... 190/90/25 g....1250 rub.

Altai roe deer meat broche, with honey-glazed onion and

blackberry and red wine sauce (*áðîøàò èç êîñóëë*)..... 160/50/35 g....1950 rub.

Altai roe cutlets, fried over an open fire, with Parmesan cheese  
and pine nuts, blueberry and red wine sauce

(*êîðëäòû èç êîñóëë*)..... 170/70/5 g....1650 rub.

Reindeer meat medallions in pine nuts, with milk pine cones and  
cognac sauce (*Î ëáíëíà â êääðîâûõ îðäðàð*)..... 190 g....1450 rub.

Grilled reindeer meat in lingonberry-apple sauce (*îëáíëíà ñ*

*áðóñíè÷íû ñîñíí*)..... 200/30 g....1600 rub.

Polar partridge breast with cloudberry sauce and lettuce (*ãðóäêà êóðîîàòêè*) ..... 180 g....1700 rub.

Lamb cutlet, fried over an open fire, with vegetables and herbs (*êîòëàòà èç ÿïíáíêà*) ..... 180/120/35 g....1350 rub.

Grilled Altai mountain yak meat with tomato, mustard and caper sauce (*ñòáéê èç ÿêà*) ..... 200/30 g....1450 rub.

## Main courses - Fish

Sturgeon skewers with potatoes and sun-dried tomatoes and capers sauce (*øàøëûê èç îñáòðä*) ..... 150/70 g....3100 rub.

Pike and sander cutlets with crayfish neck sauce with spinach (*êîòëàòû èç ùóêè*) ..... 130/30 g....1200 rub.

Grilled North Yenisei muksun with potatoes and creamy shrimp and leek sauce (*ì óêñóí íà ãðèèä*) ..... 130/130/50 g....1200 rub.

Siberian white salmon baked in parchment with fennel, potatoes, olives and tomatoes (*íáëüì à â îáðãâì áíòà*) ..... 300/20 g....1750 rub.

Siberian white salmon smoked on cherry branches with creamy mushroom sauce (*íáëüì à îîäêîî÷áííàÿ*) ..... 130/50 g....1650 rub.

## Homemade dumplings (*Ī äëüì áí ê*)

- with quail meat (*ñ ì ýñî ì ì äđáí äëî â*)
  - with reindeer meat and fern (*ñ ì ýñî ì î ëäí ý*)
  - with veal and pork (*ñ ò äëÿ ò è í î é è ñ â è í è í ê*)
  - Elk meat (*ñ ì ýñî ì ë î ñ ý*)..... 150/30 g....950 rub.
  - Siberian white salmon and crayfish neck sauce  
(*ñ í äëüì î ê*)..... 150/30 g....1100 rub.
- Dumplings with potatoes and fried onions (*â äđáí è ê ê*).... 230/30 g....620 rub.

## SIDE DISHES

- Taiga bracken fern fried with onions (*ì ä ì î đ î ò í è ê*)..... 150 g....620 rub.
- Potato pancakes with sour cream (*ä đ ä í è ê ê*)..... 250/60 g....750 rub.
- Buckwheat with onions and white mushrooms  
(*ã đ ä ÷ è à ñ ã đ è á à ì è*)..... 150 g....480 rub.
- Fried potatoes with white mushrooms  
(*Ê ä đ ò î ô ä ë ü ñ ã đ è á à ì è*)..... 220 g....620 rub.
- Potatoes baked with green onions, sea salt and garlic  
(*ê ä đ ò î ô ä ë ü ç à ì á ÷ á í í ú ê*)..... 150 g....350 rub.
- Asparagus in a delicate creamy sauce with white mushrooms and  
parmesan (*ñ ì ä đ æ à ñ ã đ è á à ì è*)..... 80/40/10 g....1100 rub.
- Grilled bell peppers, eggplant, zucchini and tomato  
(*î â î ù è í à ã đ è ä ä*)..... 200 g....650 rub.
- Wilted spinach with onions (*ø ì è í à ò*)..... 150 g....550 rub.



## DESSERTS

Wheat pancakes (*áëëí÷èêè*)..... 120 g....450 rub.

Lingonberries with pine nuts, honey or condensed milk  
(*áðóñíèèà ñ îðáòàì è*)..... 100/30 g....420 rub.

Honey cake (*ì áäîâêê*)..... 120 g....420 rub.

Bird cherry cake (Bird cherry sponge cake with tender sour cream and  
bird cherry souffle) (*÷áðáì óðîâûé òîðð*)..... 120 g....420 rub.

“Poor Jew” cake  
(Signature cake with three sponge cakes and poppy seeds, raisins and  
walnuts, soaked in boiled condensed milk and cream)  
(*Áääíûé áâðáé*)..... 150 g....650 rub.

Lemon posset with fresh berries (Light creamy dessert with a subtle  
hint of basil and lemon) (*ì îññáð*)..... 140/10 g....430 rub.

Chocolate cylinder made from dark chocolate and shortbread  
cookies in apricot kernel crumbs  
(*øîêîëääíàÿ êîëääñêâ*)..... 110 g....420 rub.

“Nut” cookies with condensed milk  
(*îðáøèè ñî ñáóùáíêê*)..... 150 g....450 rub.

## ICE CREAM

(i îđîæáíîâ)

Homemade sorbet..... 50 g....350 rub.

- raspberries (èç î àèèíû)
- forest berries (èç äáñíûõ ýãîâ)
- honeysuckle (èç æèî îëîñòè)

Ice cream USSR GOST 117-41 (iëîî áèð)..... 75 g....220 rub.

## JAMS

- cloudberry (i îđîøêà)..... 70 g....500 rub.
- honeysuckle (æèî îëîñòü)..... 70 g....350 rub.
- milk green pine cones (øèøêè)..... 70 g....350 rub.
- wild strawberries (çàî ëýíêà)..... 70 g....500 rub.

Honey..... 70 g....250 rub.

## DRINKS

Fresh fruit drinks (*ì î ð ñ ù*):

Lingonberry ( <i>á ð ó ñ í è è à</i> ).....	250 ml	280 rub.11	1100 rub.
Lingonberry, no sugar.....	250 ml	280 rub.11	1100 rub.
Honeysuckle ( <i>æ è ì î é î ñ ò ù</i> ).....	250 ml	280 rub.11	1100 rub.
Cloudberry ( <i>ì î ð î ø é à</i> ) .....	250 ml	600 rub.11	2400 rub.

Kvass.....250 ml...220 rub.11....880 rub.

A choice of freshly squeezed juices (*ñ á á æ á â ù æ à ò ú á ñ ñ è è*)..... 300 ml....390 rub.

A choice of Pago juices (*ñ ñ è è Ĩ à ã ĩ*)..... 200 ml....220 rub.

### Mineral water:

Acqua Panna (still).....	500 ml	390 rub.
San Pellegrino (sparkling).....	500 ml	390 rub.
Narzan (sparkling).....	500 ml	340 rub.
RusseQuelle (still).....	700 ml	380 rub.
Coca Cola .....	330 ml	240 rub.

## COFFEE

Eastern Style (Kenya)

big 450 rub.    small 330 rub.

### Espresso Method (Brazil, 100% Arabica)

Espresso.....	40 ml	220 rub.
Espresso ristretto.....	20 ml	220 rub.
Americano.....	190 ml	220 rub.
Cappuccino.....	200 ml	290 rub.
Latte .....	230 ml	320 rub.
Doppio.....	80 ml	390 rub.

# Tea Collection

700 ml .....450 rub.

- Assam black
- Earl Gray black with bergamot
- Milk Oolong green
- Green jasmine tea
- Chinese green tea

## Taiga Tea (*Òààæíûé ÷àè*)

a blend of raspberry, lingonberry and black currant leaves

700 ml .....490 rub.

- with rose hips (*ñ øèîîâíèèîî*)
- with blueberries (*ñ ÷áďíèèîè*)
- with black currant (*ñ ÷ëďíîé ñî îďîäèíîè*)
- with raspberries (*ñ ìàèèíîè*)
- with lingonberries (*ñ áďóñíèèîè*)
- with sea buckthorn and honey (*ñ îáëáîèèďîé è ìëãîî*)

## Herbal Teas:

700 ml.....450 rub.

Sayan Fragrance (sagan-daila, roseroot, black tea) (*Àďîî àò Ñàÿî*)

Hunting (hypericum, thyme, willow tea) (*Î õîòîè÷èè*)

Forest Trail (thyme, sagan-daila, roseroot, Kuril tea) (*Ëãñí àÿ òďîîà*)

Contraindications: increased nervous irritability, hypertension, chronic liver and kidney disease, pregnancy, idiosyncrasy, etc.

# Sayan Flower Garden

700 ml .....400 rub.

With black or green tea 700 ml .....450 rub.

All herbs are collected in the Sayan Mountains during the period when the plants have their greatest biological value according to the lunar calendar. They are harvested only by hand and whole in order to preserve the maximum amount of nutrients.

## Sagan-Daila

It is used as a stimulating, tonic and adaptogenic agent. Hunters drink this infusion of leaves, relieving fatigue and giving vigor, as an alternative to tea after a long walk pursuing a beast.

## Roseroot

It restores strength after a serious illness and is used as a tonic; it is recommended to drink this infusion during strenuous physical and mental work.

## Kuril tea

It is used not only if you have low immune function, and also simply because its invigorating but pacifying effect allows you to bring both soul and body into harmony.

## Thyme

It restores health, contains numerous useful substances. Has an antiseptic and soothing effect.

## Willow herb

It has a calming effect, as well as a beneficial effect on headaches and insomnia.

# 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 reflect 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 (òì èí í ûé)

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.....5300 rub. 50 ml.....600 rub.

## ANISEED EROFEICH (àí èññ âûé)

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.....5300 rub. 50 ml.....600 rub.

## ROWAN RATAFIA (Ðàòàòèÿ)

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.....8000 rub. 50 ml.....800 rub.

## ZVEROBOYNAYA VODKA

(John the Baptist`s Vodka) (çâäðîáîéíàÿ)

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.....5300 rub. 50 ml.....600 rub.

## HORSERADISH VODKA

(Âîäèà õðáííàÿ)

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

0,5 l.....5300 rub. 50 ml.....600 rub.

## VODKA LEMON ON MILK

(Èèì îííäÿ íà ì îëîêà)

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 fish broths. can be used as an aperitif.

0,5 l.....5300 rub. 50 ml.....600 rub.

## SOROKOTRAVNIK

(Ñîđîêîòðàâîèè)

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.....5800 rub. 50 ml.....675 rub.

## TINCTURES ON BERRIES (íàñòîéèè)

Traditional, sweet and low-alcohol drinks.

Blueberries (÷áđíèèà) .....	0,5...3200 rub....50ì ë...400 rub
Lingonberry (áđóñíèèà).....	0,5...3200 rub....50ì ë...400 rub
Honeysuckle (æèì îëîñöü).....	0,5...3200 rub....50ì ë...400 rub
Chokeberry (×áđíîïëîãèà).....	0,5...3200 rub....50ì ë...400 rub
Cloudberry (ì îđîøèà).....	0,5...3200 rub....50ì ë...400 rub