

STARTERS

Ice-cold reindeer sliced meat with red onion and sea salt (*строганина из оленя*)..... 90/20 g....1050 rub.

Salted, smoked or baked lard of our own preparation, with mustard and adjika (*сало*)..... 60/20/20 g....650 rub.

Grilled reindeer tongue with horseradish, mustard and sun-dried tomatoes (*язык оленя*).....90/30 g....2100 rub.

Aspic of elk with horseradish and mustard (*Холодец*)..... 200g .750 rub.

Homemade pates (*паштеты*)

- maral liver (*марал*)..... 100/15 g....700 rub.

- reindeer meat (*олень*)..... 100/15 g....700 rub.

- polar partridge meat (*куропатка*)..... 100/15 g....900 rub.

Reindeer meat tartar with capers and quail egg (*тар-тар из оленя*)..... 120g....1000 rub.

Reindeer meat hot smoked (*оленина гк*).....100/20 g....970 rub.

Reindeer meat cold smoked (*оленина хк*)..... 70 g....650 rub.

Hot smoked bear meat (*медвежатина гк*)..... 100/20 g....1400 rub.

Baked fresh ham made from Altai wild boar meat with grain mustard (*буженина из кабана*)..... 100/15/15 g....1300 rub.

Altai roe deer meat marinated with thyme, roasted over an open fire, with blueberry sauce (*Мясо косули*)..... 100/20 g....1100 rub.

Lightly salted fish

North Yenisei broad whitefish with lemon, capers and herbs (*Чир*)..... 100/15 g....800 rub.

Yenisei white salmon with lemon, capers and herbs (*нельма*)..... 100/15 g....1400 rub.

Spicy salted Atlantic herring with pickled onions (*Сельдь*)..... 100/30 g....650 rub.

Cold smoked fish

Muksun..... 100/30 g....1100 rub.

Omul..... 100/30 g....1100 rub.

Stroganina

Slices of frozen fish or meat served cold (*строганина*)

Siberian white salmon..... 100/35 g....1700 rub.

Muksun..... 100/35 g....1300

rub.

Sugudai

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

Siberian white salmon..... 150 g....1700

rub.

Muksun..... 150 g....1200

rub.

Omul caviar with Borodino bread croutons and

Butter (*икра омуля с гренками*)..... 50/50/30 g....1400

rub.

Pancakes with omul caviar and butter

(*блинчики с икрой омуля*)..... 120/50 g....1550 rub.

Omul caviar with poached quail egg on Borodino bread

toasts and a pillow of greens (*икра омуля с яйцом пашот*).....

140 g....1500 rub.

Homemade pickles (*соленья*):

Saffron mushrooms with red onion and sour cream

(*Рыжики*)..... 100/30/10 g....950 rub.

Milk mushrooms with red onion and sour cream

(*Грузди*)..... 100/30/10 g....950 rub.

Tierce salted tomatoes (*помидоры*)..... 150 g....480

rub.

Pickled cucumbers (<i>огурцы соленые</i>).....	100 g....	390
rub.		
Quick pickled cucumbers (<i>огурцы малосольные</i>).....	100 g....	420
rub.		
Sauerkraut with soaked lingonberries and fragrant oil (<i>капуста квашеная</i>).....	150 g....	450
rub.		
Assorted cheeses (<i>ассорти сыров</i>) (Dorblu, Parmesan, Camembert, goat cheese with berries and honey).....	120/40 g....	2100
rub.		
Assorted fresh vegetables (<i>ассорти овощей</i>) (Farm cucumbers, tomatoes, bell peppers with herbs and onions).....	310 g....	850
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 (<i>марал-гриль с баклажанами</i>).....	160/20 g....	920
rub.		
Grilled Altai roe deer salad with fried fern, onion and cherry tomatoes (<i>с косулей и папоротником</i>).....	160 g....	850
rub.		

Omul, potatoes, cucumber and caviar salad (*с омулем*) 180/10 g....880 rub.

Salad with Kamchatka crab meat, tomatoes, avocado and green apple with mustard-balsamic sauce (*с мясом краба*)..... 150 g...2300 rub.

Green salad with grilled squid and poached egg (*с кальмаром-гриль*)..... 180 g....850 rub.

Baked beetroot, prune and spinach salad with goat cheese and pine nuts (*салат из свеклы*)..... 170 g....850 rub.

Baked vegetable vinegret with homemade sauerkraut, soaked lingonberries and aromatic oil (*винегрет*)..... 190/20 g....590 rub.

Pies

Pies with siberian white salmon (*с нельмой*)60 g. 900 rub.

Pies with whitefish (*муksun*) (*с муксуном*)60 g. 750 rub.

Pies with venison (*с олениной*)60 g. 750 rub.

Pies with porcini mushrooms (*С белыми грибами*)60 g. 750 rub.

FIRST COURSES

Homemade Russian soup (*домашний суп*)..... 350 ml/30 g....650
rub.

Daily cabbage soup

(Rich soup with homemade sour cabbages, Altai maral meat and fragrant
porcini mushrooms)(*Щи суточные*)..... 330 ml/30 g....1100
rub.

Quail broth with homemade noodles, garlic croutons and

egg (*Бульон из перепелов*)..... 350 ml/20
g....750 rub.

Royal fish chowder

(Three types of fish with red onions, cheese sauce and
muksun patties)(*Уха*)..... 350 ml/30 g....1800
rub.

Boiled northern fish in a rich broth with red onions

(*рыба разварная*)

- 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

(Котлета из медведя)..... 170/150 g....2100
rub.

Minced meat of elk with fried taiga fern and
lingonberry-onion sauce (*бифштекс из сохатины*)..... 190/100/50
g....1550 rub.

Altai wild boar cutlet stuffed with spinach and porcini
mushrooms, dressed with vinaigrette sauce
(Котлета из кабана)..... 190/90/25 g....1650
rub.

Altai roe deer meat broche, with honey-glazed onion and
blackberry and red wine sauce (*брошет из косули*)..... 160/50/35 g....2100
rub.

Altai roe cutlets, fried over an open fire, with Parmesan
cheese and pine nuts, blueberry and red wine sauce
(котлеты из косули)..... 170/30/5 g....1750
rub.

Reindeer meat medallions in pine nuts, with milk pine cones
and cognac sauce (*Оленина в кедровых орехах*)..... 130/30
g....1750 rub.

Grilled reindeer meat in lingonberry-apple sauce (*оленина с
брусничным соусом*)..... 150/30 g....1900
rub.

Lamb cutlet, fried over an open fire, with vegetables and herbs (*котлета из ягненка*)..... 180/120/35 g.....1450 rub.

Grilled Altai mountain yak meat with tomato, mustard and caper sauce (*стейк из яка*)..... 150/40/20 g.....1550 rub.

Main courses – Fish

Yenisei broad whitefish with warm vegetable salad and celery puree (*чир с пюре из сельдерея*)..... 130/50/70 g.....1750 rub.

Pike and sander cutlets with crayfish neck sauce with spinach (*котлеты из щуки*)..... 130/30 g.....1350 rub.

Grilled North Yenisei muksun with potatoes and creamy shrimp and leek sauce (*муксун на гриле*).....130/100/50 g.....1400 rub.

Siberian white salmon baked in parchment with fennel, potatoes, olives and tomatoes (*нельма в пергаменте*)..... 200/20 g.....2100 rub.

Siberian white salmon smoked on cherry branches with creamy mushroom sauce (*нельма подкопченая*)..... 130/30 g.....1850 rub.

Sturgeon skewers with potatoes and sun-dried tomatoes and capers sauce (*шашлык из осетра*)..... 150/70 g.....3100 rub.

Homemade dumplings (*Пельмени*)

-with quail meat (*с мясом перепелов*)

-with reindeer meat and fern (*с мясом оленя*)

-with veal and pork (*с телятиной и свиной*)

-Elk meat (*с мясом лося*)..... 150/30 g....950

rub.

- Siberian white salmon and crayfish neck sauce

(*с нельмой*)..... 150/30 g....1250 rub.

Dumplings with potatoes and fried onions (*вареники*).... 150/30 g....650

rub.

SIDE DISHES

Taiga bracken fern fried with onions (*напоротник*)..... 120

g....620 rub.

Potato pancakes with sour cream (*драники*)..... 180/50 g....850

rub.

Buckwheat with onions and white mushrooms

(*гречка с грибами*)..... 150 g....480

rub.

Fried potatoes with white mushrooms

(*Картофель с грибами*)..... 200 g....850

rub.

Potatoes baked with green onions, sea salt and garlic

(*картофель запеченный*)..... 150 g....450

rub.

Asparagus in a delicate creamy sauce with white mushrooms
and parmesan (*спаржа с грибами*)..... 80/40/10
g.....1350 rub.

Grilled bell peppers, eggplant, zucchini and tomato
(*овощи на гриле*)..... 180 g.....750 rub.

Wilted spinach with onions (*шпинат*)..... 100 g.....550
rub.

DESSERTS

Wheat pancakes (*блинчики*)..... 90 g.....450
rub.

Lingonberries with pine nuts, honey or condensed milk
(*брусника с орехами*)..... 100/30 g.....450
rub.

Honey cake (*медовик*)..... 100 g.....470
rub.

Bird cherry cake sour cream and berries
(*черемуховый торт*)..... 100 g.....650
rub.

“Poor Jew” cake

(Signature cake with three sponge cakes and poppy seeds, raisins and
walnuts, soaked in boiled condensed milk and cream)

(*Бедный еврей*)..... 130 g.....650 rub.

Lemon posset with fresh berries (Light creamy dessert with a
subtle hint of basil and lemon)(*поссет*)..... 140/10
g.....550 rub.

Chocolate cylinder made from dark chocolate and
shortbread cookies in apricot kernel crumbs

(шоколадная колбаска)..... 100 g....450
rub.

“Nut” cookies with condensed milk

(орешки со сгущенкой)..... 150 g....550
rub.

ICE CREAM

(мороженое)

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

- raspberries (*из малины*)
- forest berries (*из лесных ягод*)
- honeysuckle (*из жимолости*)

Ice cream USSR GOST 117-41 (*пломбир*)..... 75 g....280
rub.

JAMS

- cloudberry (*морозка*)..... 70 g....500
rub.

- honeysuckle (жимолость)..... 70 g....350

rub.

- milk green pine cones (шишки)..... 70 g....350

rub.

- wild strawberries (землянка)..... 70 g....500

rub.

Honey of wild bees..... 70 g....850

rub.

DRINKS

Fresh fruit drinks (*морсы*):

Lingonberry (*брусника*).....250 ml 280 rub.1 l 1100

rub.

Lingonberry, no sugar..... 250 ml 280 rub.1 l 1100

rub.

Honeysuckle (*жимолость*)..... 250 ml 280 rub.1 l 1100

rub.

Cloudberry (*морошка*).....250 ml 650 rub.1 l 2600

rub.

Kvass.....250 ml....250 rub.1 l1000

rub.

A choice of freshly squeezed juices (*свежевыжатые соки*)..... 300

ml....450 rub.

A choice of «Rich» juices (*соки Рич*)..... 200 ml....250

rub.

Mineral water:

Baikal Pearl (still)..... 500 ml....350

rub.

Jermuk (sparkling)..... 500 ml.... 350

rub.

Amaya (still)..... 700 ml....390

rub.

Cola.....330 ml....240 rub.

COFFEE

Eastern Style (Kenya)

big 450 rub. small 330 rub.

Espresso Method (Brazil, 100% Arabica)

Espresso..... 40 ml....250

rub.

Espresso ristretto..... 20 ml....250

rub.

Americano..... 190 ml....250

rub.

Cappuccino..... 200 ml....320

rub.

Latte 230 ml....350

rub.

Doppio..... 80 ml....390

rub.

Tea Collection

700 ml450 rub.

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

- Chinese green tea

Taiga Tea (*Таежный чай*)

a blend of raspberry, lingonberry and black currant leaves

700 ml550 rub.

- with rose hips (*с шиповником*)
- with blueberries (*с черникой*)
- with black currant (*с чёрной смородиной*)
- with raspberries (*с малиной*)
- with lingonberries (*с брусникой*)
- with sea buckthorn and honey (*с облепихой и мёдом*)

Herbal Teas:

700 ml490 rub.

Sayan Fragrance (sagan-daila, roseroot, black tea) (*Аромат Саян*)

Hunting (hypericum, thyme, chaga tea) (*Охотничий*)

Forest Trail (thyme, sagan-daila, roseroot, Kuril tea) (*Лесная тропа*)

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

Sayan Flower Garden

700 ml450 rub.

With black or green tea 700 ml490 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.

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 (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.....6000 rub. 50 ml.....600 rub.

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.....6000 rub. 50 ml.....600 rub.

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

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.....6000 rub. 50 ml.....600 rub.

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.....6000 rub. 50 ml.....600 rub.

VODKA LEMON ON MILK

(Лимонная 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 fish broths. can be used as an aperitif.

0,5 l.....6000 rub,50 ml.....600 rub.

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.....7000 rub. 50 ml.....700 rub.

TINCTURES ON BERRIES (*настойки*)

Traditional, sweet and low-alcohol drinks.

Blueberries (черника)	0,5...4000 rub....50 ml...400
rub	
Lingonberry (брусника).....	0,5...4000 rub....50 ml...400
rub	
Honeysuckle (жимолость).....	0,5...4000 rub....50 ml...400
rub	
Chokeberry (Черноплодка).....	0,5...4000 rub....50 ml...400
rub	
Cloudberry (морозика).....	0,5...7000 rub....50 ml...700
rub	
Cranberry (клюква).....	0,5...4000 rub....50 ml...400 rub
Black currant (смородина).....	0,5...4000 rub....50 ml...400 rub