

STARTERS

Ice-cold reindeer sliced meat with red onion and sea salt (*строганина из оленя*)..... 90/20 г....1150 rub.

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

Grilled reindeer tongue with horseradish, mustard and sun-dried tomatoes (*язык оленя*).....90/30 г....2300 rub.

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

Homemade pates (*паштеты*)

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

- reindeer meat (*олень*)..... 100/15 г....900 rub.

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

Reindeer meat tartar with capers and quail egg (*тар-тар из оленя*)..... 100г....1300 rub.

Reindeer meat hot smoked (*оленина гк*).....70/20 г....1300 rub.

Reindeer meat cold smoked (*оленина хк*)..... 70 г....1300 rub.

Hot smoked bear meat (*медвежатина гк*)..... 70/20 г....1500 rub.

Baked fresh ham made from Altai wild boar meat with grain mustard (*буженина из кабана*)..... 70/15/15 г....1300 rub.

Altai roe deer meat marinated with thyme, roasted over an open fire, with blueberry sauce (*Мясо косули*)..... 70/20 г....1300 rub.

Lightly salted fish

Sockeye salmon (*Нерка*) 100/15 г....1500 rub.

North Yenisei broad whitefish with lemon, capers and herbs
(*Чир*)..... 100/15 г....900 rub.

Yenisei white salmon with lemon, capers and herbs
(*нелма*)..... 100/15 г....2100 rub.

Spicy salted Atlantic herring with pickled onions
(*Сельдь*)..... 100/30 г....750 rub.

Cold smoked fish

Muksun..... 100/30 г....1700 rub.

Omul..... 100/30 г....1700 rub.

Sockeye salmon..... 100/30 г....1500 rub.

Stroganina

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

Siberian white salmon..... 100/35 г....2100 rub.

Muksun..... 100/35 г....1400 rub.

Sugudai

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

Siberian white salmon..... 150 г....2400 rub.

Muksun..... 150 г....1800 rub.

Assorted cheeses (*ассорти сыров*)

(Dorblu, Parmesan, Camembert, goat cheese with berries and honey)..... 120/40 г....2500 rub.

Assorted fresh vegetables (*ассорти овощей*)

(Farm cucumbers, tomatoes, bell peppers with herbs and onions)..... 310 г..1250 rub.

Caviar with Borodino bread croutons and butter

(Икра с гренками)

Omul (Омуль) 50/50/30 г.....1400 rub.

Pike (Щука) 50/50/30 г.....1200 rub.

Pancakes with caviar and butter (Блинчики с икрой)

Omul..... 120/50 г.....1550 rub.

Pike..... 120/50 г.....1350 rub.

Caviar with poached quail egg on Borodino bread toasts and a pillow of greens (Икра с яйцом пашот)

Omul..... 140 г.....1500 rub.

Pike..... 140 г.....1350 rub.

Homemade pickles (соленья):

Saffron mushrooms with red onion and sour cream

(Рыжики)..... 100/30/10 г.....950 rub.

Milk mushrooms with red onion and sour cream

(Грузди)..... 100/30/10 г.....950 rub.

Tierce salted tomatoes (помидоры)..... 150 г.....480 rub.

Pickled cucumbers (огурцы соленые)..... 100 г.....390 rub.

Quick pickled cucumbers (огурцы малосольные)..... 100 г.....420 rub.

Sauerkraut with soaked lingonberries

and fragrant oil (капуста квашеная)..... 150 г.....450 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 g....950 rub.

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

(*марал-гриль с баклажанами*)..... 150/20 г....950 rub.

Grilled Altai roe deer salad with fried fern, onion and cherry

tomatoes (*с косулей и папоротником*)..... 150 г....1100 rub.

Omul, potatoes, cucumber and caviar salad (*с омулем*)..... 150 г....880 rub.

Salad with Kamchatka crab meat, tomatoes, avocado and green

apple with mustard-balsamic sauce (*с мясом краба*)..... 150 г....2500 rub.

Green salad with grilled squid and

poached egg (*с кальмаром-гриль*)..... 180 г....850 rub.

Baked beetroot, prune and spinach salad with goat cheese and

pine nuts (*салат из свеклы*)..... 170 г....850 rub.

Baked vegetable vinegret with homemade sauerkraut, soaked

lingonberries and aromatic oil (*винегрет*)..... 190/20 г....750 rub.

Pies

Pies with siberian white salmon (с нельмой)	60 g. 960 rub.
Pies with whitefish (muksun) (с муксуном)	60 g. 750 rub.
Pies with venison (с олениной)	60 g. 900 rub.
Pies with porcini mushrooms (С белыми грибами)	60 g. 750 rub.

FIRST COURSES

Daily cabbage soup

(Rich soup with homemade sour cabbages, Altai maral meat and fragrant porcini mushrooms)(*Щи суточные*)..... 330 ml/30 g....1500 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....2400 rub.

Forest mushroom soup with sour cream

(*грибной*)..... 350 ml/30 g....850 rub.

MAIN COURSES

MEAT

Sayan brown bear cutlet with creamy lingonberry sauce,
buckwheat and porcini mushrooms
(*Котлета из медведя*)..... 170/150 g....2200 rub.

Minced meat of elk with fried taiga fern and
lingonberry-onion sauce (*бифштекс из сохатины*)..... 190/100/50 g....1750 rub.

Altai wild boar cutlet stuffed with spinach and porcini
mushrooms, dressed with vinaigrette sauce
(*Котлета из кабана*)..... 190/90/25 g....1850 rub.

Altai roe deer meat broche, with honey-glazed onion and
blackberry and red wine sauce (*брошет из косули*)..... 160/50/35 g....2300 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....1950 rub.

Reindeer meat medallions in pine nuts, with milk pine cones and
cognac sauce (*Оленина в кедровых орехах*)..... 130/30 g....2300 rub.

Grilled reindeer meat in lingonberry-apple sauce (*оленина с
брусничным соусом*)..... 150/30 g....2300 rub.

Breast of polar partridge with cloudberry sauce
(*Грудка полярной куропатки*)..... 100/100 g....2300 rub.

Lamb cutlet, fried over an open fire, with vegetables and herbs
(котлета из ягненка)..... 180/120/35 г.....1650 rub.

Grilled Altai mountain yak meat with tomato, mustard and
caper sauce (*стейк из яка*)..... 150/40/20 г.....1750 rub.

Venison beef stroganoff with black chanterelles
(*Бефстроганов с лисичками*)..... 150/100 г.....2100 rub.

Main courses — Fish

Yenisei broad whitefish with fried onion
(*чир с луком*)..... 130/50/70 г.....1350 rub.

Pike and sander cutlets with crayfish neck sauce with spinach
(*котлеты из щуки*)..... 130/30 г.....1650 rub.

Grilled North Yenisei muksun with potatoes and creamy shrimp
and leek sauce (*муксун на гриле*).....130/100/50 г.....1750 rub.

Siberian white salmon smoked on cherry branches with creamy
mushroom sauce (*нельма подкопченная*)..... 130/30 г.....3400 rub.

Sturgeon skewers with potatoes and sun-dried tomatoes and
capers sauce (*шашлык из осетра*)..... 150/70 г.....3300 rub.

Homemade dumplings (*Пельмени*)

- with quail meat (*с мясом перепелов*) 150/30 г....1100 rub.
- with reindeer meat (*с мясом оленя*) 150/30 г....1500 rub.
- with veal and pork (*с телятиной и свиной*) 150/30 г....950 rub.
- Elk meat (*с мясом лося*) 150/30 г....1200 rub.
- Siberian white salmon and crayfish neck sauce
(*с нельмой*) 150/30 г....1500 rub.

Dumplings with potatoes and fried onions (*вареники*).... 150/30 г....750 rub.

SIDE DISHES

Taiga bracken fern fried with onions (*папоротник*) 120 г....750 rub.

Potato pancakes with sour cream (*драники*) 180/50 г....950 rub.

Buckwheat with onions and white mushrooms
(*гречка с грибами*) 150 г....550 rub.

Fried potatoes with white mushrooms
(*Картофель с грибами*) 200 г....950 rub.

Potatoes baked with green onions, sea salt and garlic
(*картофель запеченный*) 150 г....450 rub.

Asparagus in a delicate creamy sauce with white mushrooms and
parmesan (*спаржа с грибами*) 80/40/10 г....1550 rub.

Grilled bell peppers, eggplant, zucchini and tomato
(*овощи на гриле*) 180 г....850 rub.

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

DESSERTS

Wheat pancakes (*блинчики*)..... 90 g....550 rub.

Lingonberries with pine nuts, honey or condensed milk
(*брусника с орехами*)..... 100/30 g....550 rub.

Honey cake (*медовик*)..... 100 g....650 rub.

Bird cherry cake sour cream and berries
(*черемуховый торт*)..... 100 g....750 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....750 rub.

Lemon posset with fresh berries (Light creamy dessert with a subtle hint of basil and lemon)(*поссет*)..... 140/10 g....750 rub.

Chocolate cylinder made from dark chocolate and cedar nuts in apricot kernel crumbs
(*шоколадная колбаска*)..... 100 g....620 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*)
- cloudberry (*из морошки*)

Ice cream USSR GOST 117-41 (*пломбир*)..... 75 g....320 rub.

JAMS

- cloudberry (*морошка*)..... 70 g....500 rub.
- honeysuckle (*жимолость*)..... 70 g....350 rub.
- milk green pine cones (*шишки*)..... 70 g....350 rub.
- wild strawberries (*землянка*)..... 70 g....700 rub.

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

DRINKS

Fresh fruit drinks (*морсы*):

Lingonberry (*брусника*).....250 ml 300 rub.¹¹ 1200 rub.

Lingonberry, no sugar..... 250 ml 300 rub.¹¹ 1200 rub.

Honeysuckle (*жимолость*)..... 250 ml 300 rub.¹¹ 1200 rub.

Cloudberry (*морозика*)250 ml 700 rub.¹¹ 2800 rub.

Kvass.....250 ml...250 rub.¹¹1000 rub.

A choice of freshly squeezed juices (*свежевыжатые соки*)..... 300 ml.....550 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.

Cola330 ml.....240 rub.

COFFEE

Eastern Style (Kenya)

big 450 rub. small 330 rub.

Espresso Method (Brazil, 100% Arabica)

Espresso..... 40 ml.....350 rub.

Americano..... 190 ml.....350 rub.

Cappuccino..... 200 ml.....420 rub.

Latte 230 ml.....450 rub.

Doppio..... 80 ml.....490 rub.

Tea Collection

700 ml450 rub.

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

Taiga Tea (*Тажный чай*)

a blend of raspberry, lingonberry and black currant leaves

700 ml650 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 ml.....550 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

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.

CHERRY RATAFIA

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...5000 rub....50 ml...500 rub
Lingonberry (брусника).....	0,5...5000 rub....50 ml...500 rub
Honeysuckle (жимолость).....	0,5...5000 rub....50 ml...500 rub
Chokeberry (черноплодка).....	0,5...5000 rub....50 ml...500 rub
Cloudberry (морозика).....	0,5...8000 rub....50 ml...800 rub
Cranberry (клюква).....	0,5...5000 rub....50 ml...500 rub
Black currant (смородина).....	0,5...5000 rub....50 ml...500 rub