

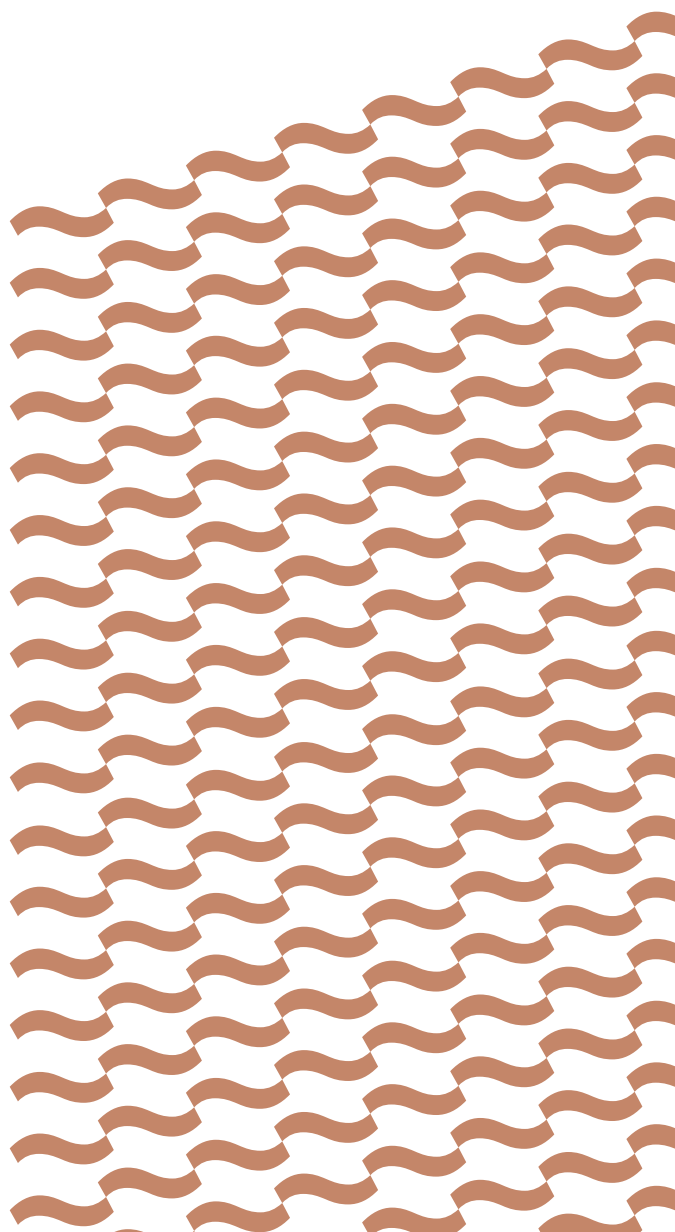


A restaurant  
with a view  
on the Volga River



# ~ B

MAIN  
MENU



# FEAST IN THE YAROSLAVL TRADITION

## What did Yaroslavl residents eat 100 years ago?

A joint project with the Yaroslavl Museum-Reserve about the restaurant life of Yaroslavl in the late 19th century. Together, we are recreating the gastronomic image of our city in the late 19th and early 20th centuries, the forgotten «taste» of home-cooked merchant dinners and ceremonial noble receptions.

### Cold Appetizers

Pork belly 340 rub.  
stewed in onion feathers,  
with milkcaps tartare 100/30 g.


House-made meat platter 1 200 rub.  
roast beef sautéed with herbs, boiled veal  
tongue, pork belly simmered in onion  
feathers, spicy chicken ham, creamy  
horseradish, 240 g.


Salad «Rassol» 460 rub.  
made with veal, lightly salted herring,  
potatoes, beets, pickles, quail eggs,  
and vinaigrette dressing, 250 g.


Pink salmon caviar 760 rub.  
in eclairs with butter cream  
110 g.

### Pickled Foods

 Pickled vegetables platter 550 rub.  
sauerkraut, pickled tomatoes, pickled  
cucumbers, marinated radishes, 440 g.

 Pickled cucumbers 150 rub.  
100 g.

 Pickled tomatoes 150 rub.  
100 g.

 Pickled white  
milk mushrooms 290 rub.  
we can season it with sour cream  
or oil, 100 g.

 Sauerkraut 150 rub.  
100 g.



## Soups



Mushroom soup «Kalya» 440 rub.  
285 g.

Royal fish soup «Ukha» 790 rub.  
with salmon, pike perch fish,  
potatoes and green onions, 375 g.

Mushroom soup «Kalya» 520 rub.  
with chicken meatballs, 340 g.

«Boyarsky Shchi» 520 rub.  
with nut sour cream, 310 g.

## Main Courses

Pike minced meat cutlet 750 rub.  
«Telnoye»  
with baked potatoes and creamy  
mushroom sauce, 380 g.

Fried pike perch 970 rub.  
served with spelt, fried porcini  
mushrooms, leeks, and creamy spinach  
sauce, 380 g.

Elk minced meat cutlet 990 rub.  
served with celery root puree, hunter's  
sauce, and soaked lingonberries, 380 g.

Wild boar 1 400 rub.  
oven-baked with onions, mushrooms  
and a creamy sauce, served with baked  
potatoes, sauerkraut and cranberries,  
250 / 150 / 50 g.

Cutlet by Pozharsky 690 rub.  
with potato medallions, 290 g.

## Dumplings «Pelmeni»

Pike dumplings 580 rub.  
with sour cream, 330 g.

Homemade dumplings 550 rub.  
(beef & pork)  
with sour cream, 220 g.

## Bakery

Kurnik 800 g. 1 380 rub.  
Yaroslavl-style 130 g. 230 rub.  
an old Russian festive pie with smoked  
catfish, pike, mushrooms, and egg  
(serves 4-6)

Rye pie with pickles 110 rub.  
50 g.

Rye pie with mushrooms 110 rub.  
50 g.

Cabbage & egg pie 110 rub.  
50 g.

Lingonberry pie 110 rub.  
50 g.

Fish pie with smoked  
catfish and pike «rasstegai» 130 rub.  
50 g.

# MAIN MENU



Seasonal oyster on ice, 1 pc. 580 rub.

Oyster set 4 380 rub.  
6 oysters + 2 glasses sparkling wine  
«Amador» Brut Delicat Reserva, Spain

## Cold Appetizers

Chef's salted herring 450 rub.

with potatoes and pickled onions,  
320 g.

Fish platter 1790 rub.

assorted fish selection: salmon,  
trout, eel, butterfish, 230 g.

Salmon tartare 990 rub.


with smashed cucumbers  
and wasabi cream, 180 g.

Tuna tartare 820 rub.

with avocado guacamole  
and sesame sauce, 195 g.

Mezze 1 480 rub.

cured meats & cheeses:  
prosciutto, duck, bresaola,  
artisan cheeses, 230 g.

 Fresh vegetable platter 850 rub.

fresh cucumbers, tomatoes,  
bell peppers, herbs, 640 g.

Local cheese selection 1 200 rub.




brilla, gruyere, raclette, mon fleur  
with lingonberry jam and nuts, 237 g.

A gastronomic journey from the depths  
of the ocean in tartare of tuna or salmon to the  
expanses of native meadows in local cheeses.  
Discover the harmony of two elements.



Please inform the waiter if you have any allergies to any ingredients.

## Salads

- |  |          |  |            |
|--|----------|--|------------|
|  Crispy eggplants with tomatoes and sweet chili sauce<br>270 g. | 690 rub. | Green salad with shrimp, mango and avocado<br>195 g.   | 820 rub.   |
| Mixed salad with caramelized nuts, gorgonzola and strawberries<br>160 g.   | 690 rub. |  Warm veal salad with mustard dressing, 220 g.  | 1 150 rub. |
| Olivier with smoked salmon, avocado and caviar<br>250 g.   | 990 rub. | Seared sesame tuna salad with pineapple, grapes, spinach, Romaine lettuce, and a cashew-cilantro dressing, 190 g.  | 920 rub.   |
| Sablefish salad with potato cream, 250 g.  | 990 rub. | Caesar salad with chicken and anchovy-oil dressing, and Parmesan cheese, 185 g.  | 690 rub.   |
| Homemade Olivier with veal tongue, potatoes, carrots, pickled and fresh cucumbers, quail egg, dressed with mayonnaise, 260 g.                  | 570 rub. |  Caesar salad with tiger prawns and anchovy-oil dressing, and Parmesan cheese, 190 g. | 890 rub.   |

## Hot Appetizers

- |   |          |  |          |
|---|----------|--|----------|
| Eclairs with turkey, porcini mushrooms and cream sauce<br>170 g.                  | 550 rub. | Tempura tiger prawns<br>100/30 g.                      | 620 rub. |
| Baked camembert with hazelnuts, apple puree, and lingonberries on brioche, 250 g. | 920 rub. | Zucchini pancakes with salmon and cream cheese, 210 g. | 780 rub. |



## Bakery

Adjarian-style Khachapuri 640 rub.

a boat-shaped pastry filled with cheese, cottage cheese, and a fresh egg, 340 g.

«Khacha-pizza» with chicken 640 rub.

thin crust with creamy sauce, tender chicken fillet, bell peppers, mozzarella and Gouda cheeses, 550 g.

Megrelian-style Khachapuri 640 rub.

a thin flatbread stuffed with young suluguni cheese, 420 g.

«Khacha-pizza» with ham 640 rub.

thin crust with tomato sauce, ham, olives, and bell peppers topped with mozzarella cheese, 550 g.

## Soups

Borscht with cherry 520 rub.

garlic pampushka and sour cream, 380 g.

«Megrelian kharcho» 490 rub.

with walnuts in a rich meat broth, 250 g.

Fish solyanka 790 rub.

with sour cream, 380 g.

 Pumpkin cream soup 520 rub.

with coconut milk and shrimp, 270 g.

## Main Courses

Fettuccine 990 rub.

with seafood and cream sauce, 275 g.

Pike perch fillet 980 rub.

with crispy zucchini and tom yum sauce, 270 g.

Sablefish steak 1 450 rub.

with potato gratin, 300 g.

Salmon with vegetables 1 350 rub.

and teriyaki sauce, 230 g.

Braised lamb shank 1 590 rub.

simmered in a meat sauce with ptitim and vegetables, 1 pc.

Sous-vide turkey breast 770 rub.

with cauliflower puree, baked pumpkin, and spinach sauce, 410 g.

Braised beef cheek 990 rub.

with roasted peppers and mashed potatoes, 355 g.

Veal «à la Vorontsov» 1 200 rub.

in a velvety sauce with braised spicy cabbage, 390 g.








Pork schnitzel 620 rub.

«by Karageorgievski»

stuffed with cheese and bacon, served with baked potatoes, 350 g.



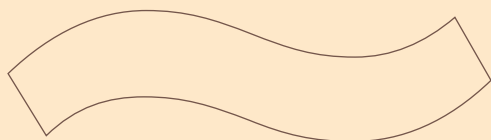
## Charcoal Grill

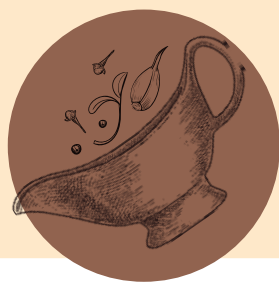
Ribeye steak	940 rub.	 Grilled mushrooms with cilantro sauce, 120 / 20 g.	310 rub.
<i>Juicy marbled beef steak, Price is per 100 g. raw weight, please ask your server for pricing Select your doneness: Medium rare, t 42-47°C rare steak, reddish-pink inside. Medium, t 47-50°C medium-rare steak, pink. Medium well, t 55-57°C almost well-done steak, light pink.</i>			
Catfish steak	790 rub.	 Grilled tomatoes 100 g.	260 rub.
with lemon, 170 / 30 g.		 Eggplant / zucchini 100 g.	180 rub.
Salmon fillet	1 290 rub.	 Bell pepper 100 g.	220 rub.
with lemon, 100 / 30 g.		 Eggplant steak in a spicy hazelnut crust with cilantro sauce, 150 g.	310 rub.
 Tiger prawns	690 rub.	 Grilled vegetables zucchini, eggplant, bell pepper, tomatoes, mushrooms, served with cilantro sauce, 330 g.	590 rub.
with lemon, 100 / 30 g.		Samarkand lamb pilaf 350 g.	790 rub.
Veal tenderloin steak	1 900 rub.		
170 g.			

## Shish kebab on coals

served with pickled onions, pita bread and tomato sauce

Chicken	540 rub.	Veal kebab	740 rub.
150 / 50 / 50 / 40 g.		150 / 50 / 40 / 30 g.	
Pork	640 rub.	Chicken wings	490 rub.
150 / 50 / 50 / 40 g.		150 / 50 / 40 / 30 g.	
Lamb	990 rub.	Lamb ribs	890 rub.
150 / 50 / 50 / 40 g.		150 / 50 / 50 / 40 g.	
Catfish	950 rub.	Smoky platter for a group	4 990 rub.
150 / 50 / 50 / 80 g.		catfish shashlik, chicken shashlik, pork shashlik, lamb shashlik, lamb kebab, veal kebab, charcoal- grilled vegetables, 1 530 g.	
Lamb kebab	890 rub.		
150 / 50 / 50 / 40 g.			








## Sauces

Creamy / Cilantro / Pepper / Garlic / Horseradish Creamy / Mushroom / Tomato / BBQ / Mustard, 50 g.	120 rub.
Cheese / Narsharab, 50 g.	200 rub.
Pesto / Olive Oil, 50 g.	250 rub.

## Sides

 Asparagus with butter or olive oil, 100 g.	480 rub.	 French fries 100 g.	150 rub.
Celery root puree 100 g.	180 rub.	 Baked potatoes 150 g.	150 rub.
Mashed potatoes with cream 150 g.	140 rub.	Braised cabbage 150 g.	120 rub.

## Kids menu

Olivier with chicken, 130 g.	260 rub.	Chicken cutlet with mashed potatoes and fresh cucumber, 230 g.	350 rub.
Fresh vegetable salad tomatoes, cucumbers, herbs, we will dress it with oil or sour cream at your request, 100 g.	200 rub.	Mini dumplings with sour cream 150 / 30 g.	380 rub.
Chicken soup with meatballs, 260 g.	220 rub.	Fusilli with cream and parmesan 190 g.	320 rub.
Chicken nuggets with fries and ketchup 100 / 100 / 30 g.	420 rub.		



# DESSERTS



## Signature chocolate box

4 pcs.	560 rub.	9 pcs.	1 200 rub.
16 pcs.	1 950 rub.	25 pcs.	2 950 rub.

### Vanilla clouds dessert 720 rub.

a dessert of signature ice cream with pistachio sponge cake, raspberry, and English sauce—the dish hovers in a light, transparent haze of clouds, effectively emerging from the fog, 300 g.

### Viennese strudel 520 rub.

with a scoop of homemade ice cream and Anglaise sauce or with raspberry sorbet, 140 / 60 / 40 g.

### Dessert «Pavlova» 490 rub.

meringue, white chocolate cream with vanilla seeds and cherry sauce, 120 g.

### Pistachio tiramisu 640 rub.

a delicate and flavorful dessert that combines creamy mascarpone with pistachios and aroma of coffee, 130 g.

### «Leningrad Napoleon» 490 rub.

with caramel sauce  
180 g.

### Poppy seed cake 690 rub.

with nut-poppysseed sponge cake and delicate passionfruitflavored cream, 160 g.

### Honey cake «Medovik» 420 rub.

196 g.

### Macaron 170 rub.

to choose from, 30 g.

### Homemade Ice cream 120 rub.

ice cream / creme brulee / vanilla / chocolate, 50 g.

### Homemade Sorbet 140 rub.

raspberry / blood orange / currant / mango-lime, 50 g.

### Airy meringue 20 rub.

1 pc.

### Marmalade 90 rub.

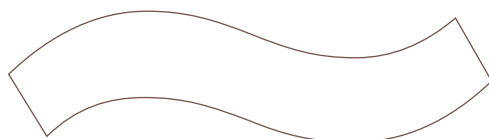
strawberry / wild berry / mango, 12 g.

### Handmade chocolates 110 rub.

white chocolate with gorgonzola / hazelnut praline / signature truffle, 12 g.  
rosemary truffle, 15 g.

### Bonbon 110 rub.

candy with a liquid center  
apple and cinnamon / mojito / lemon / mangopassionfruit, 15 g.  
passionfruit and milk chocolate, 11 g.  
whiskey-caramel / spiced pear / dark chili chocolate / lime-basil-raspberry, 10 g.



## Banquet Service

We offer **8 banquet halls** with a capacity of 2 to 500 people.

### *Hours:*

12:00 PM to 8:00 PM  
+7 (4852) 333-770

### *Off-site banquets*

from cozy home-cooked dinners to gala receptions for up to 2,000 people.

### *Hours:*

Mon-Fri, 9:00 AM to 6:00 PM  
+7 905 136-50-31,

## Custom Cakes

Order from 12:00 PM to 8:00 PM  
+7 (4852) 333-776

## Delicious Gifts

Choose from our selection or create your own. **Homemade** pickles and liqueurs, candies made from natural ingredients, and other homemade treats.

## Macros



## Yandex reviews



 [yarvolga.ru](http://yarvolga.ru)

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