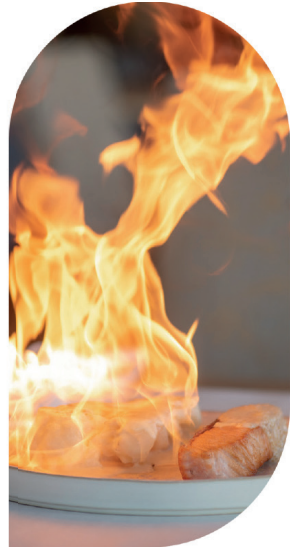


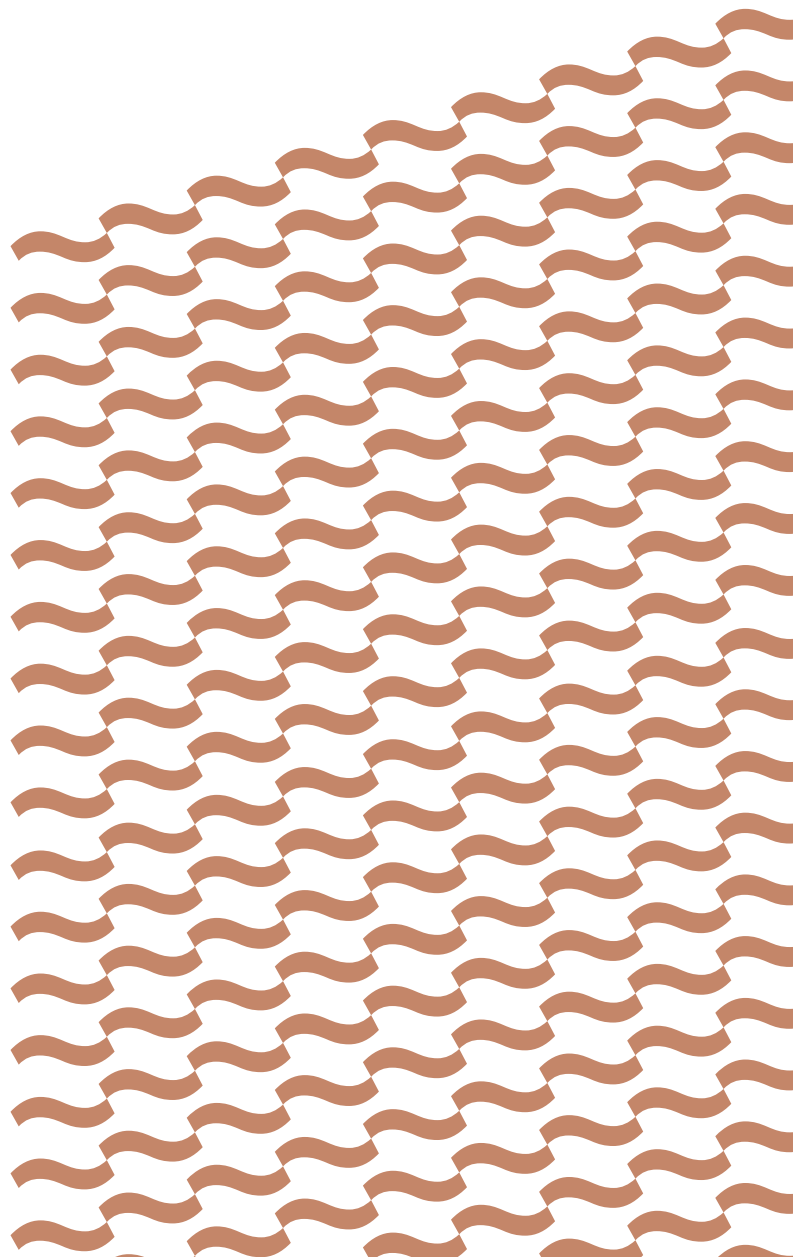


A restaurant
with a view
on the Volga River



~ 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.

Lightly salted cucumbers 150 rub.
100 g.


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



Soups

Sorrel soup with beef 520 rub.
served with sour cream
and a two-yolk egg, 410 g.

Fish soup ukha 690 rub.
according to an old recipe in two navars,
450 g.

 Mushroom soup «Kalya» 440 rub.
285 g.

Mushroom soup «Kalya» 520 rub.
with chicken meatballs, 340 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, 255 g.

Elk minced meat cutlet 990 rub.
served with celery root puree, hunter's
sauce, and soaked lingonberries, 330 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.

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.

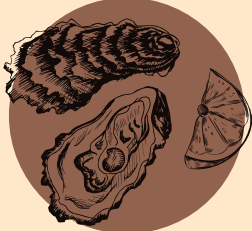
Rye pie with mushrooms 110 rub.
50 g.

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.

Tuna tartare 820 rub.

with strawberries, tomato marmalade
and coffee butter, 210 g.

Mezze 1 300 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, camembert with truffle, gruyere,
gorgonzola, mon fleur with lingonberry
jam and nuts, 267 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

Tomato, cucumber, bell pepper, radish salad and herbs, served with aromatic butter or sour cream, 240 g.	420 rub.	Homemade Olivier with veal tongue, potatoes, carrots, pickled and fresh cucumbers, quail egg, dressed with mayonnaise, 260 g.	570 rub.
 Crispy eggplants with tomatoes and sweet chili sauce 295 g.	690 rub.	Salad with shrimp, strawberry and avocado 205 g.	820 rub.
Mixed salad with caramelized nuts, gorgonzola and strawberries 160 g.	690 rub.	Mixed salad with duck breast, baked pepper, herb dressing and two types of cheese, 210g.	720 rub.
Sablefish salad with potato cream, 250 g.	890 rub.	Caesar salad with chicken and anchovy-oil dressing, and Parmesan cheese, 185 g.	690 rub.
Seared sesame tuna salad with strawberry, grapes, spinach, Romaine lettuce, and a cashew-cilantro dressing, 200 g.	920 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 170 g.	550 rub.	Tempura tiger prawns 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» 640 rub.
with chicken
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» 640 rub.
with ham
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.

Chicken okroshka 440 rub.
on kvass 400 g. / kefir 375 g.

Gazpacho 640 rub.
with strawberries, shrimp
and cucumber sorbet, 310 g.

Main Courses

Fetuccini «Carbonara» 690 rub.
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 asparagus, 1 720 rub.
strawberries and sabayon sauce, 310 g.

Braised lamb shank 1 590 rub.

Sous-vide turkey breast 770 rub.
with cauliflower puree
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.



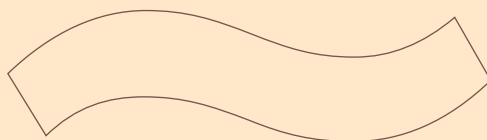
Charcoal Grill

Ribeye steak	940 rub.	 Grilled mushrooms	310 rub.
Juicy marbled beef steak, Price is per 100 g. raw weight, please ask your server for pricing <i>Select your doneness:</i> <i>Medium rare, t 42-47°C</i> rare steak, reddish-pink inside. <i>Medium, t 47-50°C</i> medium-rare steak, pink. <i>Medium well, t 55-57°C</i> almost well-done steak, light pink.		with cilantro sauce, 120 / 20 g.	
Catfish steak	790 rub.	 Grilled tomatoes	260 rub.
with lemon, 170 / 30 g.		100 g.	
Salmon fillet	1 290 rub.	 Eggplant / zucchini	180 rub.
with lemon, 100 / 30 g.		100 g.	
 Tiger prawns	690 rub.	 Bell pepper	220 rub.
with lemon, 100 / 30 g.		100 g.	
Veal tenderloin steak	1 900 rub.	 Eggplant steak	310 rub.
170 g.		in a spicy hazelnut crust with cilantro sauce, 150 g.	
		 Grilled vegetables	590 rub.
		zucchini, eggplant, bell pepper, tomatoes, mushrooms, served with cilantro sauce, 330 g.	
		Samarkand lamb pilaf	790 rub.
		350 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.		370 / 50 / 50 / 40 g.	
Catfish	950 rub.	Smoky platter	4 990 rub.
150 / 50 / 50 / 80 g.		for a group	
Lamb kebab	890 rub.	catfish shashlik, chicken shashlik, pork shashlik, lamb shashlik, lamb kebab, veal kebab, charcoal- grilled vegetables, 1 530 g.	
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.	690 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 strips 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.

190 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

Yaroslavl, Volzhskaya Naberezhnaya Street, 2 | +7 (910) 973-37-76