

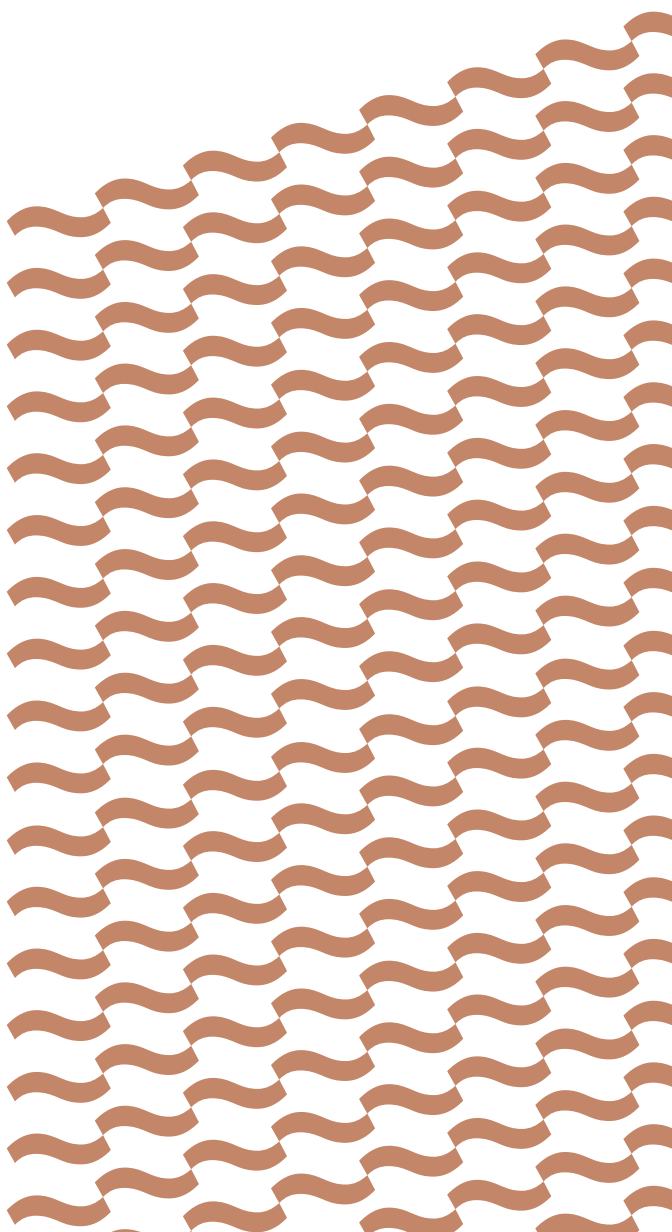


A restaurant
with a view
on the Volga River



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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
stewed in onion feathers
with milkcaps tartare 100/30 g. 390 rub.

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.

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

Salad «Rassol» 480 rub.
made with veal, lightly salted herring, potatoes, beets, pickles, quail eggs, and vinaigrette dressing, 250 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	590 rub.	Cold borscht	440 rub.
served with sour cream and a two-yolk egg, 410 g.		with sour cream, 320 g.	
Traditional fisherman's soup,	720 rub.	 Mushroom soup «Kalya»	440 rub.
prepared from an old recipe with double fish stock, 450 g.		285 g.	
		Mushroom soup «Kalya»	520 rub.
		with chicken meatballs, 340 g.	

Main Courses

Pike minced meat cutlet «Telnoye»	860 rub.	Wild boar	1 400 rub.
with baked potatoes and creamy mushroom sauce, 380 g.		oven-baked with onions, mushrooms and a creamy sauce, served with baked potatoes, sauerkraut and cranberries, 250 / 150 / 50 g.	
Fried pike perch	990 rub.	Cutlet by Pozharsky	690 rub.
served with spelt, fried porcini mushrooms, leeks, and creamy spinach sauce, 255 g.		with potato medallions, 290 g.	
Elk minced meat cutlet	990 rub.		
served with celery root puree, hunter's sauce, and soaked lingonberries, 330 g.			

Bakery

Kurnik	800 g.	1 380 rub.	Cabbage & egg pie	110 rub.
Yaroslavl-style	130 g.	230 rub.	50 g.	
an old Russian festive pie with smoked catfish, pike, mushrooms, and egg (serves 4-6)			Lingonberry pie	110 rub.
			50 g.	
Rye pie with pickles		110 rub.	Fish pie with smoked catfish and pike «rasstegai»	130 rub.
50 g.			50 g.	
Rye pie with mushrooms		110 rub.		
50 g.				

MAIN MENU



Seasonal oyster on ice, 1 pc.	620 rub.
Oyster set 6 oysters + 2 glasses sparkling wine «Amador» Brut Delicat Reserva, Spain	4 720 rub.

Cold Appetizers

Chef's salted herring with potatoes and pickled onions, 320 g.	450 rub.	 Fresh vegetable platter fresh cucumbers, tomatoes, bell peppers, herbs, 640 g.	850 rub.
Salmon tartare with peach vinaigrette, avocado cream and yuzu pearls, 160 g.	920 rub.	Salmon ceviche in escabeche dressing with jalapeno mayonnaise, cherry ginger, watermelon and melon, 220 g.	1 250 rub.
Fish platter assorted fish selection: salmon, trout, eel, butterfish, 230 g.	1 790 rub.	Mezze cured meats & cheeses: prosciutto, duck, bresaola, artisan cheeses, 230 g.	1 300 rub.
Tuna with watermelon, tomatoes, and sesame vinaigrette, 210 g.	610 rub.	Local cheese selection brilla, camembert with truffle, gruyere, gorgonzola, mon fleur with lingonberry jam and nuts, 267 g.	1 200 rub.



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

Salads

 Fresh vegetable salad	460 rub.	Homemade Olivier	570 rub.
tomatoes, cucumbers, bell pepper, radish and herbs, served with fragrant oil or sour cream, 240 g.		with veal tongue, potatoes, carrots, pickled and fresh cucumbers, quail egg, dressed with mayonnaise, 260 g.	
 Salad with watermelon, roasted peppers, tomatoes, feta, and a mix of mint and tarragon	860 rub.	 Green salad with shrimp, peach, avocado and cilantro	820 rub.
270 g.		195 g.	
 Crispy eggplants with tomatoes and sweet chili sauce	690 rub.	Mixed salad with duck breast,	760 rub.
295 g.		baked pepper, herb dressing and two types of cheese, 227g.	
Seared sesame tuna salad	920 rub.	Caesar salad with chicken	690 rub.
with melon, plum, grapes, spinach, Romaine lettuce, and a cashew-cilantro dressing, 245 g.		and anchovy-oil dressing, and Parmesan cheese, 185 g.	
Sablefish salad	890 rub.	 Caesar salad with tiger prawns	890 rub.
with potato cream, 250 g.		and anchovy-oil dressing, and Parmesan cheese, 195 g.	

Hot Appetizers

Éclairs with turkey, chanterelles and cream sauce	550 rub.	Tempura tiger prawns	620 rub.
180 g.		100/30 g.	
Baked camembert	920 rub.	Zucchini pancakes with salmon	780 rub.
with hazelnuts, apple puree, and lingonberries on brioche, 250 g.		and cream cheese, 210 g.	



Bakery

Adjarian-style Khachapuri 640 rub.

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

«Khacha-pizza» 670 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» 670 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 410 g. / kefir 385 g.

 Gazpacho 650 rub.

with strawberries, shrimp and cucumber sorbet, 310 g.

Main Courses

Fetuccini «Carbonara» 720 rub.

275 g.

Orzo with chanterelles, 870 rub.

peaches and parmesan, 350 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 1 470 rub.

with carrot cream, young green beans and parmesan foam, 310 g.

Mediterranean-style 2 900 rub.

octopus

with baby potatoes and green beans, 390 g.

Sous-vide turkey breast 870 rub.

with cauliflower puree and spinach sauce, 397 g.

Rack of lamb 1 820 rub.

with edamame, burnt cucumber sauce and cheese cream, 320 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 670 rub.

«by Karageorgievski»

stuffed with cheese and bacon, served with baked potatoes, 420 g.



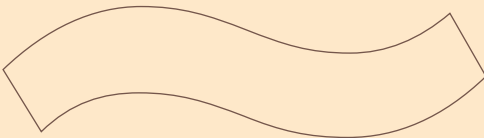
Charcoal Grill

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	1 320 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	570 rub.	Veal kebab	740 rub.
150 / 50 / 50 / 40 g.		150 / 50 / 40 / 30 g.	
Pork	690 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	790 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 / Tkemali, 50 g.	200 rub.
Pesto / Olive Oil, 50 g.	250 rub.

Sides

 Young green beans 100 g.	190 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.	450 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-poppyseed 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.

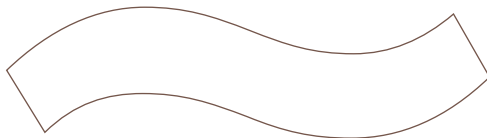
white chocolate with gorgonzola / hazelnut praline / signature truffle, 12 g.
rosemary truffle, 15 g.

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.

Seasonal fruits

Please ask your server for availability and pricing



Banquet Service

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

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Delicious Gifts

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