

A restaurant
with a view
on the Volga River







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

"Kupchesky" aspic 480 rub.
with hot potatoes and herbs
360 g.

Pork belly 390 rub.
stewed in onion feathers
with milkcaps tartare 277 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.

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.

Lard with mustard 750 rub.
and horseradish relish,
served with sauerkraut, pickles and rye croutons, 470 g.

Pickled cucumbers 150 rub.
100 g.

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




Soups

"Boyarsky Shchi" 660 rub.
with nut sour cream, 340 g.

Assorted fish soup with zander, 720 rub.
prepared according to a traditional recipe double-stock broth, 450 g.

Rustic mushroom soup 560 rub.
with sour cream, 300 g

Porcini mushroom soup 620 rub.
with cream, 250 g

Main Courses

Pike minced meat cutlet «Telnoye» 860 rub.
with baked potatoes and creamy mushroom sauce, 430 g.

Fried pike perch 990 rub.
served with spelt, fried porcini mushrooms, leeks, and creamy spinach sauce, 255 g.

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

Wild boar 1 450 rub.
oven-baked with onions, mushrooms and a creamy sauce, served with baked potatoes, sauerkraut and cranberries, 250 / 150 / 50 g.

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

Homemade dumplings

With pike-perch, 520 rub.
served with creamy sour cream sauce, 300 g.

Pork and beef dumplings 480 rub.
with sour cream, 220 g.

Lamb dumplings 780 rub.
with tomato-mushroom sauce and parmesan mousse, 320 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.

– lenten dish

MAIN MENU



Seasonal oyster on ice, 1 pc. 620 rub.

Oyster set 4 720 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.

Veal tartare 1300 rub.
with parmesan and black truffle paste, 200 g.

Salmon tartare 1 150 rub.
with bell pepper mousse, 140 g.

Tuna tartare 680 rub.
with cucumber and spicy sauce, 176 g.

Chicken and duck liver pâté 550 rub.
with carrot cream and prunes, 175 g.

Fish platter 1 790 rub.
assorted fish selection: salmon, trout, eel, butterfish, 230 g.

Fresh vegetable platter 850 rub.
fresh cucumbers, tomatoes, bell peppers, herbs, 640 g.

Mezze 1 300 rub.
cured meats & cheeses: prosciutto, duck, bresaola, artisan cheeses, 230 g.

Local cheese selection 1 300 rub.
brilla, camembert with truffle, gruyere, gorgonzola, mon fleur with lingonberry jam and nuts, 267 g.



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

Salads

Mixed greens salad with zucchini, avocado and edamame beans — 590 rub.
For an extra charge, we can dress the dish with green dressing or sesame dressing, 190 g.

Crispy eggplants with tomatoes and sweet chili sauce — 690 rub.
295 g.

Mixed greens salad with shrimp, avocado, sauce beurre blanc and truffle vinaigrette — 890 rub.
215 g.

Mixed greens salad with sesame-crusted seared tuna, — 920 rub.
kiwi, grapes, spinach, romaine and cashew-cilantro dressing, 245 g.

Sablefish salad — 890 rub.
with potato cream, 250 g.

Salad with eel, — 720 rub.
hollandaise sauce and pickled daikon, 165 g.

Salad with cured beef, smoked beetroot, roasted parmesan sauce and mustard ice cream — 1070 rub.
245 g.

Homemade Olivier — 570 rub.
with veal tongue, potatoes, carrots, pickled and fresh cucumbers, quail egg, dressed with mayonnaise, 260 g.

Mixed salad with duck breast, — 760 rub.
baked pepper, herb dressing and two types of cheese, 227g.

Caesar salad with chicken — 690 rub.
and anchovy-oil dressing, and Parmesan cheese, 185 g.

Caesar salad with tiger prawns — 890 rub.
and anchovy-oil dressing, and Parmesan cheese, 195 g.

Hot Appetizers

Eclairs with turkey, porcini mushrooms and cream sauce — 550 rub.
180 g.

Slow-cooked broccoli — 650 rub.
with parmesan sauce, 250 g.

Baked camembert — 920 rub.
with hazelnuts, apple puree, and lingonberries on brioche, 250 g.

Porcini mushroom risotto — 850 rub.
with parmesan mousse and black truffle paste, 300 g.

Tempura tiger prawns — 620 rub.
100/30 g.

Zucchini pancakes with salmon — 780 rub.
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.

Megrelian-style Khachapuri 640 rub.
a thin flatbread stuffed with young suluguni cheese, 420 g.

Soups

Borscht with cherry 520 rub.
garlic pampushka and sour cream, 380 g.

Megrelian-style "kharcho" 520 rub.
with walnuts in rich meat broth, served with sour cream, 250 g

Fish solyanka 790 rub.
with sour cream, 380 g.

Pumpkin cream soup 580 rub.
with coconut milk and shrimp, 270 g.

Main Courses

Fetuccini «Carbonara» 720 rub.
275 g.

Paccheri with duck confit 720 rub.
and parmesan mousse, 290 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 1 520 rub.
with carrot cream, young green beans and parmesan foam, 310 g.

Mediterranean-style octopus 2 900 rub.
with baby potatoes and green beans, 390 g.

Duck breast 680 rub.
with carrot cream and red wine sauce, 290 g.

Sous-vide turkey breast 890 rub.
with cauliflower puree, baked pumpkin, 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 «by Karageorgievski» 670 rub.
stuffed with cheese and bacon, served with baked potatoes, 420 g.




Charcoal Grill

Ribeye steak 940 rub.

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.

Catfish steak 790 rub.

with lemon, 170 / 30 g.

Salmon fillet 1 380 rub.

with lemon, 100 / 30 g.

Tiger prawns 690 rub.

with lemon, 100 / 30 g.

Veal tenderloin steak 1 900 rub.

170 g.

Grilled mushrooms 310 rub.

with cilantro sauce, 120 / 20 g.

Grilled tomatoes 260 rub.

100 g.

Eggplant / zucchini 180 rub.

100 g.

Bell pepper 220 rub.

100 g.

Eggplant steak 310 rub.

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.







Sauces

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

Sides

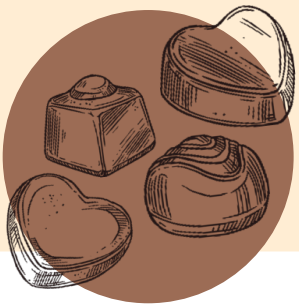
- Young green beans — 190 rub.
  100 g.
- Celery root puree — 220 rub.
  100 g.
- Mashed potatoes with cream — 140 rub.
  150 g.
- French fries — 150 rub.
  100 g.
- Baked potatoes — 150 rub.
  150 g.
- Braised cabbage — 120 rub.
  150 g.
- Broccoli — 130 rub.
  100 g.

Kids menu

- Olivier — 260 rub.
  with chicken, 130 g.
- Fresh vegetable salad — 200 rub.
  tomatoes, cucumbers, herbs, we will dress it with oil or sour cream at your request, 100 g.
- Chicken soup — 250 rub.
  with meatballs, 260 g.
- Chicken strips with fries and ketchup — 450 rub.
  100 / 100 / 30 g.
- Chicken cutlet — 350 rub.
  with mashed potatoes and fresh cucumber, 230 g.
- Mini dumplings with sour cream — 380 rub.
  150 / 30 g.
- Fusilli with cream and parmesan — 320 rub.
  190 g.



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.

Ispahan with lychee and raspberry sorbet 540 rub.
165 g.

Pumpkin dessert 450 rub.
with chocolate crumble, 195 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» with caramel sauce 490 rub.
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 95 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 ***9 banquet halls***
with a capacity of 2 to 500 people.

Hours:
12:00 PM to 8:00 PM
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Off-site banquets
from cozy home-cooked dinners to gala receptions for up to 2,000 people.

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Order from 12:00 PM to 8:00 PM
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Delicious Gifts

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

Yandex reviews



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