

STARTERS

Oysters (Japan)	/ 1 pc 790
Murmansk sea urchin	420
Brown bread sandwich with mullet bottarga	1 090
Bread with black caviar	2 690
Pumpkin aspic with mushroom jelly and sturgeon caviar	1 950
Muksun sugudai, apple snow, spicy tomato sauce	1 390
Far Eastern scallop in soy emulsion, corn chips, Kaluga caviar	2 990
Olyutora herring, cottage cheese, hazelnuts, red cabbage puree, pickled beetroot	690
Catfish soufflé and red currant jelly	1 190
Tyurya on kvass, lightly salted trout, cured toothfish lard	1 410
Beef fillet tartare with warm zhymchiki	990
Roast beef, porcini mushrooms caviar, mustard	2 190
Meat delicacies (wild boar, goose, red deer, bear)	1 190

SALADS

Watermelon, white barrel cucumbers, sour cream	720
Salad with roasted rump, beetroot leaves and tomatoes	1 240
Olivier (Russian salad) from baked vegetables, beer boiled king crab, capers, tarragon	1 290
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 490
Kamchatka crab, avocado sizzle, watermelon radish	1 950

SALTED AND SMOKED FISH

Cured toothfish lard	690
Lightly salted trout in white wine	1 190
Siberian muksun	1 390
Hot smoked starry sturgeon	1 790
Cold smoked halibut	2 100

If you have any allergies, please inform your waiter.

PICKLES

Pickled cucumbers	380
Pickled tomatoes	440
Fermented cabbage (sauerkraut)	390
Honey mushrooms / butter mushrooms salted	590
Porcini mushrooms marinated	790
Milk mushrooms in sour cream	990

HOT STARTERS

Topenambour draanik, lightly salted cucumber, pike caviar, sour cream	820
Far Eastern Octopus, coconut kefir, baked eggplant	1 490
Scallop, Krasnodar rice, pumpkin sauce, chamomile mousse	1 950
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 190
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	1 090

SOUPS

Gubnitsa with forest mushrooms, spelt and smoked sour cream	970
Okroshka with beet kvass, sturgeon sausage, seasonal vegetables	1 620
Sturgeon fish soup, trout dumplings, pike perch, sago	1 440
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	970

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MAIN COURSE

Black Sea rapa whelk, wheat, fluffy fennel	1 670
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	1 850
Murmansk trout, celery, fennel	2 140
Halibut, smoked pork belly sauce, cauliflower, mushrooms	2 430
Kulebyaka with black cod mousse, kamchatka crab, trout caviar	2 950
Sterlet baked in salt with Abkhazian lemons	/ 100 g 890
Cabbage rolls with beluga, morel sauce	2 290
Nizhny Novgorod duck breast, pumpkin and rose sauce, eggplant cream, pecan	1 790
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 590
Voronezh beef bavet, roasted bell pepper sauce, raspberries	2 290
Bear meat cutlet, sauerkraut, sour cowberry	2 390
Lamp loin with eggplant cream, black chanterelles, rosehip sauce	3 900

DESSERTS

«Steppe» Hay ganache, pickled apricots, melted cottage cheese ice cream	790
«Spectrum of Perception» Pistachio, jalapeno, dried gooseberry	850
Tatin apples, herbal jelly, nettle sorbet	790
Pepper, condensed milk, redcurrant	790
Gingerbread sponge cake, condensed milk mousse, chicory	690
Prague, sturgeon caviar, sour cream ice cream	2 300
Pistachio meringue, cream cheese, raspberry	790
Apple, spruce, Crimean strawberry	790
«More than honey» Ice cream with Altai honey, honey cake, lemon mousse, mead	690
Chocolate, not chocolate, crushed sorrel ice cream, Peruvian mint	690
Fresh berries (100g)	
Blueberry	890
Strawberry	690
Raspberry	1 290
Blackberry	1 290
Watermelon (200g)	450
Sweet cherry (200g)	1 100

All of the prices are in Russian rubles. We accept payments in cash or cards:
(Mir, VISA, Maestro, Mastercard, UnionPay).

This material is for your information.

A menu with description of the food composition and output are available
at the customer's desk.

DELUGA
