

Salads



<i>Pine Village meat salad</i> (cooked tongue, chicken breast and ham, mushrooms, cheese and walnuts)	200 g	280 RUB
<i>Warm vegetable salad</i> (A mix of roasted ball peppers, cherry tomatoes, zucchinis, eggplants, dressed with pesto sauce with feta cheese)	185 g	270 RUB
<i>Greek Salad</i> (A mix of fresh tomatoes and cucumbers, bell peppers, red onions, olives and feta cheese, dressed with olive oil)	260 g	280 RUB
<i>Shrimp cocktail</i> (Baby shrimps with crispy iceberg lettuce served with spicy sauce with brandy)	340 g	450 RUB
<i>Warm seafood salad</i> (A mix of fresh lettuce with mussels, tiger prawns, and sea cocktail seasoned with special soy mustard sauce or cream sauce)	315 g	590 RUB
<i>Veal Caesar salad</i> (Juicy Romano and iceberg lettuce, crunchy croutons, tomatoes, grilled veal, sprinkled with Grana Padano cheese, and classic Caesar sauce)	240 g	500 RUB
<i>Prawn Caesar salad</i> (Juicy Romano and iceberg lettuce, crunchy croutons, tomatoes, fried tiger prawns, sprinkled with Grana Padano cheese, and classic Caesar sauce)	220 g	590 RUB

Salads



Salmon Caesar salad 235 g 450 RUB
(Juicy Romano and iceberg lettuce, crunchy croutons, tomatoes, grilled salmon, sprinkled with Grana Padano cheese, and classic Caesar sauce)

Chicken Caesar salad 235 g 350 RUB
(Juicy Romano and iceberg lettuce, crunchy croutons, tomatoes, grilled chicken breast, sprinkled with Grana Padano cheese, and classic Caesar sauce)

Salad of ripe tomatoes, cucumbers and greens 245 g 200 RUB
(Classic salad of fresh cucumbers, tomatoes, carrots, ball peppers, and mixed salad with a dressing of your choice: mayonnaise, sour cream, or olive oil)

Italian salad 280 g 550 RUB
(Arugula with veal fried in spicy sweet marinade, dressed with pesto sauce, cherry tomatoes and bell peppers)

Arugula with prawns 225 g 600 RUB
(Delicate arugula with tiger prawns, pine nuts and Grana Padano cheese with orange sauce)

Avocado with prawns 310 g 560 RUB
(A salad of cocktail prawns dressed with brandy sauce with honey. Served over arugula with avocado and dill sauce)

Cold snacks



Pickled mushrooms (Milk mushrooms, yellow boletus, honey mushrooms with onions, garlic, herbs and oil)	220 g	250 RUB
Herring with potatoes (Tender herring fillet with pickled red onions and boiled potatoes)	120/100/50 g	150 RUB
Assorted pickles (Pickled cucumbers, tomatoes, sauerkraut, pickled garlic, ramson with flavored oil)	400 g	200 RUB
Cheese platter (A variety of cheeses: Dorblu, Rambol, Camembert, Maasdam, served with grapes and walnuts)	200/60/10 g	550 RUB
Meat platter (Cold cuts: boiled beef tongue, baked ham, chicken roll, raw cured ham, and raw smoked ham. Served with horseradish, mustard, pickled cucumbers and cherry tomatoes)	355 g	550 RUB
Sausage platter (A variety of sausages: salami, pepperoni, chorizo. Served with cherry tomatoes and greens)	235 g	450 RUB
Fish platter (3 fishes: light-salted salmon, butterfish, and cold smoked trout. Served with lemon and kiwi)	200/50 g	590 RUB

Cold snacks



Beef carpaccio <i>(Tender carpaccio of beef tenderloin with Grana Padano cheese and arugula served with balsamic sauce)</i>	135 g	350 RUB
Beef tartare <i>(Raw beef steak with soy and mustard sauce. Served with arugula, quail egg yolk, capers and red onions)</i>	250 g	500 RUB
Salmon tartare <i>(Chilled salmon fillet, tomatoes, and avocado in soy and mustard sauce. Served with arugula, quail egg and red caviar)</i>	350 g	600 RUB
Lightly salted salmon with lettuce and toast <i>(Lightly salted salmon with olives and mixed lettuce served with oranges)</i>	280 g	500 RUB
Russian style feast <i>(A great appetizer of sliced bacon, pickled cucumbers and mushrooms. Served with boiled potatoes and a glass of Smirnoff vodka)</i>	370 g	220 RUB
Black and green olives <i>(Giant black olives and green olives)</i>	100 g	150 RUB
Assorted vegetables and greens <i>(A plate of fresh cucumbers, tomatoes, ball pepper, and radish. Served with celery and greens)</i>	210 g	300 RUB

Soups



Ligurian soup (Delicate soup with salmon, black shrimps, mussels, and aromatic Italian herbs)	250 g	400 RUB
Sicilia soup (Spicy soup with chicken breast, ball pepper and tomatoes)	250 g	290 RUB
Mushroom cream soup (Cream soup of mushrooms with cream. Served with croutons)	280/20 g	280 RUB
Wild mushroom soup (Soup of porcino and portobello mushrooms)	300/30 g	300 RUB
Chicken noodle soup (Chicken noodle soup with egg)	300/40/20 g	180 RUB
Borsch (A few pieces of salo, pepper, and a crispy bun, served with sour cream and a clove of garlic)	350/30 g	250 RUB

Hot snacks



Buffalo wings <i>(Classic chicken wings. Served with wedges of celery and carrots with blue cheese sauce)</i>	220/50 g	300 RUB
Mushroom julienne <i>(Classic julienne based on portobello mushrooms)</i>	100 g	180 RUB
Chicken julienne <i>(Classic chicken fillet julienne)</i>	100 g	180 RUB
Battered squid <i>(Squid rings fried to a golden brown. Served with tartar sauce)</i>	150/50 g	300 RUB
Rye garlic toast <i>(Spicy crunchy toast made of rye bread seasoned with garlic. Served with blue cheese sauce)</i>	150/50 g	160 RUB
Beer prawns <i>(boiled or fried)</i>	250 g	350 RUB

Hot dishes



Roasted pork loin with kiwi <i>(A piece of pork tenderloin grilled with spices. Served with boiled rice and pomegranate sauce with kiwi)</i>	425 g	390 RUB
Veal baked with cheese <i>(Tender veal baked with cheese and cherry tomatoes. Served with grilled zucchinis)</i>	360 g	700 RUB
Pork chop <i>(Pork loin chop on a bone. Served with potatoes and creamy nut sauce)</i>	425 g	390 RUB
Chicken schnitzel <i>(Tenderized chicken breast in cornflakes. Served with potato wedges and curry honey and mustard sauce.)</i>	380 g	380 RUB
Beef saltimbocca <i>(Mini veal steaks on skewers with bacon. Served with roasted cauliflower and cream sauce with Dorblu cheese)</i>	425 g	700 RUB
Veal tollato <i>(Veal medallions with rice and spicy raspberry sauce)</i>	450 g	790 RUB

Hot fish dishes



Sautéed tiger prawns over spinach (Grilled tiger prawns served over spinach with cream sauce and mushrooms)	310 g	850 RUB
Mussels in cream or tomato sauce (Mussels cooked with garlic, leek and celery in cream or tomato sauce)	250 g	410 RUB
Salmon steak (Juicy salmon steak, grilled or steamed. Served with rice and cream sauce with red caviar)	450 g	800 RUB
Halibut baked with vegetables in white wine (Halibut steak baked with vegetables and mussels in wine marinade. Served with potatoes)	350 g	650 RUB
Roasted sea bass with lemon (Served with grilled lemon)	300 g	550 RUB
Gilthead sea bream baked with oranges (Served with oranges)	300 g	500 RUB

Side dishes



<i>French fries</i> (Served with ketchup)	150/30 g	150 RUB
<i>Potato wedges</i> (Served with ketchup)	150 g	150 RUB
<i>Mashed potatoes</i>	150 g	120 RUB
<i>Boiled rice with butter</i>	150/5 g	100 RUB
<i>Grilled vegetables</i> (Grilled vegetables: zucchinis, eggplants, tomatoes, peppers, mushrooms)	180 g	250 RUB
<i>Bread basket</i> (Oven baked rye and wheat buns. Served with garlic butter)	100 g	210 RUB

Pasta and risotto



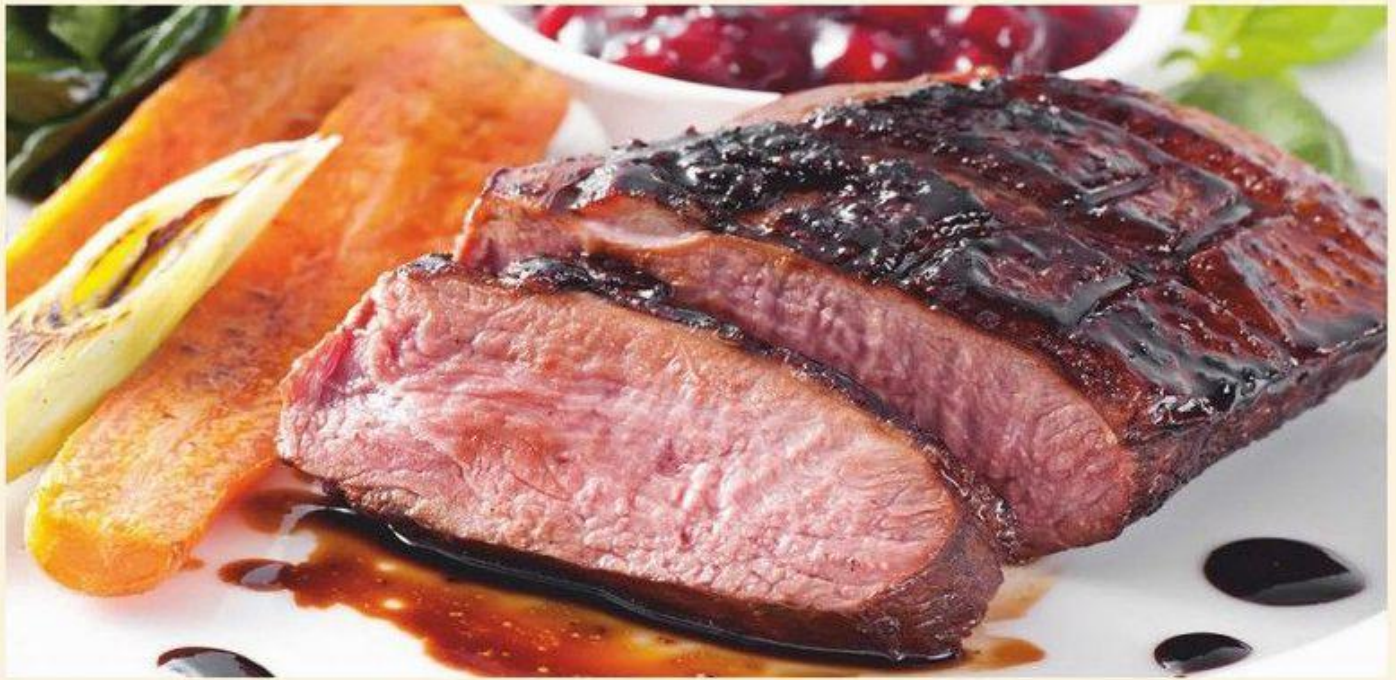
<i>Omelet with vegetables</i> (Italian spaghetti with peppers, tomatoes, zucchini, eggplants and olive oil sprinkled with Grana Padano cheese)	275 g	350 RUB
<i>Chicken risotto</i> (Rice with vegetables, diced chicken with cream sauce and Grana Padano cheese)	355 g	300 RUB
<i>Risotto with tiger prawns</i> (Served in creamy wine sauce)	360 g	550 RUB
<i>Caesar Spaghetti</i> (Pasta with chicken breast, lettuce, tomatoes and specialty Caesar sauce)	405 g	450 RUB
<i>Fettuccine with mushrooms</i> (Fettuccine in creamy wine sauce with mushrooms and Grana Padano cheese)	255 g	290 RUB
<i>4 cheese penne</i> (classic penne pasta in cream sauce with four cheese types)	335 g	450 RUB
<i>Farfalle with salmon</i> (Pasta with salmon and red caviar in creamy wine sauce)	300 g	600 RUB
<i>Carbonara</i> (Pasta with bacon in creamy wine sauce. Served with quail egg yolk and Grana Padano cheese)	295 g	350 RUB

Sauces



<i>Ketchup</i>	50 g	50 RUB
<i>Sour cream</i>	50 g	50 RUB
<i>Horseradish</i>	50 g	50 RUB
<i>Mayonnaise</i>	50 g	50 RUB
<i>Mustard</i>	50 g	50 RUB
<i>Tartar</i>	50 g	55 RUB
<i>Narsharab</i>	50 g	55 RUB
<i>Soy sauce</i>	50 g	55 RUB
<i>Olive oil</i>	50 g	50 RUB
<i>Butter</i>	50 g	40 RUB
<i>Home-made ajika</i>	50 g	60 RUB

Dishes by Chef



<i>Hand-made meat pelmeni with sour cream and greens</i> (Hand-made pelmeni with home-made minced meat)	200/30 g	250 RUB
<i>Dumplings with potatoes and mushrooms served with cracklings and sour cream</i> (handmade dumplings)	200/30 g	250 RUB
<i>Dumplings with cottage cheese with sour cream</i> (handmade dumplings)	200/30 g	250 RUB
<i>Dumplings with cabbage with sour cream</i> (handmade dumplings)	200/30 g	250 RUB
<i>Quail with pineapple in cranberry sauce</i> (Home-bred quail with pineapple, kiwi, and cranberry sauce)	220 g	400 RUB
<i>Chicken tabaka</i> (Cornish chicken marinated according to an old recipe and grilled)	320/80 g	400 RUB
<i>Russian style roast</i> (Stewed potatoes with vegetables and pork. Served in a pot)	300 g	300 RUB

Desserts



A scoop of ice cream (vanilla, strawberry, chocolate, pistachio)	50 g	50 RUB
Ice cream (vanilla, strawberry, chocolate, pistachio with fruit, nuts and topping)	150/50 g	200 RUB
Tiramisu (Classic tiramisu)	110 g	220 RUB
New York cheesecake (an authentic American cheesecake)	140 g	220 RUB
Fruit bowl (apples, pears, pineapple, grapes, oranges)	600 g	350 RUB
Fruit salad (apples, pears, pineapple, kiwis, grapes, peach juices. Served with whipped cream)	250 g	190 RUB