

- Menu -



ОнегинДача
ресторан



-Breakfast-

	Omelette with cheese and greens (180 gr.)	190 rub.
	Omelette with ham, cheese and tomatoes (190 gr.)	270 rub.
autumn	Fermented baked milk with raspberry and blackcurrant sauce with brioche (330 gr.)	330 rub.
autumn	Special pancakes with honey butter and orange jam (180 gr.)	330 rub.
autumn	Oatmeal with sea-buckthorn, hazelnut and vanilla cream-brule (250 gr.)	330 rub.
autumn	Millet porridge with pumpkin, vanilla and raspberries (270 gr.)	330 rub.
	Dumplings filled with cherries, served with sweet cherries sorbet (290 gr.)	350 rub.
	Potato pancakes with poached egg and smoked bacon (320 gr.)	350 rub.
	Poached eggs with avocado guacamole and baguette (250 gr.)	350 rub.
	Eggs «Benedict» with ham and spinach (240 gr.)	350 rub.
	Cheese pancakes with sour cream and homemade jam (240 gr.)	380 rub.
	Curd pudding with apricots and vanilla (250 gr.)	390 rub.
	Croissant with marinated salmon, cream cheese and dil (175 gr.)	390 rub.
	Eggs «Benedict» with marinated salmon and red caviar (220 gr.)	470 rub.
autumn	Millet porridge with crayfish, celery and tarragon (255 gr.)	470 rub.
	Fried eggs with crab and tomatoes (270 gr.)	650 rub.
	French toast with crab and poached egg (220 gr.)	650 rub.



Special breakfast

baguette, butter, salmon caviar, salted salmon, cream cheese, boiled egg, duck pate, fermented baked milk with berries

(370 gr.) 690 rub.

-Breakfast drinks-

Milk, Kefir (250 ml.)	60 rub.
Cherry kissel (250 ml.)	150 rub.

-Homemade jam, honey-

Strawberry, cherry, apple-cranberry (50 gr.)	50 rub.
Buckwheat, Maisky (30 gr.)	70 rub.
Linden, Mountain (30 gr.)	90 rub.



-Fresh pastry-

Classic croissant (80 gr.)	90 rub.
Croissant with chocolate (110 gr.)	120 rub.
Croissant with almonds (100 gr.)	120 rub.
Cinnamon bun (80 gr.)	100 rub.
Apple puff (140 gr.)	100 rub.
Curd tart (120 gr.)	100 rub.
Apple patty, cherry patty (40 gr.)	70 rub.
Mushroom patty, cabbage patty, patty with egg and onion (40 gr.)	70 rub.
Brioche with haslet (40 gr.)	70 rub.
Small pie with trout (40 gr.)	120 rub.

-Salads-

	Cabbage salad with vegetables and poached quail egg (290 gr.)	370 rub.
<i>autumn</i>	Herring of spicy salting under "boyar fur coat" (340 gr.)	370 rub.
	Fresh vegetable salad with asparagus and cottage cheese (275 gr.)	490 rub.
	Special «Olivier» with veal tongue, capers, tiger shrimps and red caviar (250 gr.)	540 rub.
<i>autumn</i>	Marinated salmon salad with potatoes, baked beets and celery (260 gr.)	570 rub.
	Tomatoes salad with smoked roast beef, cheese cream and baked peppers (280 gr.)	570 rub.
<i>autumn</i>	Roast beef salad with honey agarics and fried quail eggs (250 gr.)	590 rub.
	Arugula salad with tiger shrimps, avocado and celery remoulade (210 gr.)	660 rub.
	Cod liver salad with tiger shrimps and mushrooms (270 gr.)	680 rub.
	Burrata cheese with tomatoes and baked peppers (300 gr.)	790 rub.
<i>autumn</i>	Greens salad with crab, avocado and grapefruit (250 gr.)	990 rub.
<i>autumn</i>	Seafood salad with vegetables and sun-dried tomatoes (250 gr.)	990 rub.



-Starters-

Red caviar with toast and vologda butter (100/90/60 gr.)	840 rub.
Pike caviar with toast and vologda butter (100/90/60 gr.)	760 rub.
Black caviar with toast and vologda butter (55/90/60 gr.)	4900 rub.
Plate of fresh vegetables with fragrant herbs (250 gr.)	290 rub.
Salo /cured slabs of fatback/ with mustard and toasted borodinsky bread (180 gr.)	290 rub.
Herring fillet with boiled potatoes and red onion (250 gr.)	330 rub.
<i>autumn</i> Herring Vorschmack with apple confiture and pickled beets (240 gr.)	330 rub.
Cellarage pickles (380 gr.) <i>sour cabbage, pickled apples, salt garlict, salted tomatoes, pickles, salt pepper</i>	350 rub.
Chicken liver mousse with Borodino bread and plum sauce (200 gr.)	390 rub.
Duck pate with brioche and apricot confiture (250 gr.)	390 rub.
<i>autumn</i> Cold meat jelly with horseradish and mustard (370 gr.)	450 rub.
Assorted pates with toast (300 gr.) <i>salmon with cream cheese, liver with apple jam, mushroom with hazelnut</i>	470 rub.
Beef tartar with marinated mushrooms (175 gr.)	490 rub.
Salmon tartar with guacamole and raspberries (140 gr.)	680 rub.
<i>autumn</i> Murmansk cod liver with quail egg, pickled onions and capers (210 gr.)	690 rub.
Plate of cheeses for wine (250 gr.) <i>grana padano, cheddar, roquefort, camembert</i>	690 rub.
Assorted salted mushrooms (250 gr.) <i>saffron milk caps, oily mushrooms, porcini, milk mushrooms</i>	850 rub.
Home meat specialties (410 gr.) <i>rooster sausage, meat bread, cold boiled pork, turkey pasta, chicken headcheese</i>	850 rub.
Assorted own-salted northern fish (150/50/70 gr.) <i>salmon, sterlet</i>	950 rub.

-Oysters-

Oysters (1 pc.)	290 rub.
when buying a dozen (1 pc.)	270 rub.



-Hot Platters-

	Homemade dumplings with potatoes, served with sour cream and dill (310 gr.)	360 rub.
	Homemade duck dumplings with porcini sauce (280 gr.)	390 rub.
<i>autumn</i>	Lamb dumplings in tomato, tarragon and cilantro sauce (240 gr.)	390 rub.
	Homemade veal dumplings served with sour cream and parsley (280 gr.)	440 rub.
	Potato pancakes with pike caviar and sour cream (190 gr.)	450 rub.
<i>autumn</i>	Rabbit in sour cream sauce with apples and brioche (240 gr.)	490 rub.
	Pike dumplings in a creamy sauce with pike caviar (300 gr.)	570 rub.

-Soups-

	Chicken soup with giblets, homemade noodles and quail egg (350 gr.)	320 rub.
<i>autumn</i>	French onion soup (200/30 gr.)	350 rub.
	Borshch with beef and apples (360 gr.)	350 rub.
<i>autumn</i>	Sour cabbage soup with confit duck and buckwheat fritters (280/50 gr.)	350 rub.
	Fish broth of sterlet, zander and salmon with small pie (360/40 gr.)	590 rub.
<i>autumn</i>	Creamy soup with crab and shrimps (240 gr.)	590 rub.

-Fish and seafood-

	Pike cutlets and mashed potatoes with tomato sauce and fennel seeds (290 gr.)	590 rub.
<i>autumn</i>	Pike perch fillet with tomatoes, smoked sour cream and cilantro (230 gr.)	670 rub.
	Crab cutlets with potato cream and asparagus (260 gr.)	790 rub.
	Salmon fillet with guacamole and orange oil (230 gr.)	890 rub.
	Smoked sterlet fillet with turnips and glazed carrots (250 gr.)	890 rub.
	Sea bass fillet with celery cream and Vierge sauce (250 gr.)	890 rub.
	Seafood baked in a creamy cheese sauce (280 gr.)	1100 rub.



-Meat and Poultry-

	«Pozharsky» cutlets with turnip and glazed carrots (270 gr.)	490 rub.
	Beef Stroganov with mashed potatoes and mushrooms (290 gr.)	580 rub.
	Veal chops with wheat porridge and porcini sauce (320 gr.)	580 rub.
autumn	Cabbage rolls filled with wildfowl, served with lingonberry sauce, carrot cream and smoked sour cream (250 gr.)	580 rub.
	Rabbit cutlets with buckwheat risotto (280 gr.)	690 rub.
autumn	Chicken with oyster mushrooms and fried potatoes (380 gr.)	690 rub.
	Burgundy-style beef with mashed potatoes and port wine sauce with cloves (280 gr.)	720 rub.
autumn	Veal fillet with potato cream and honey agaric sauce (270 gr.)	720 rub.
	Duck leg confit with puree from quince, paradise apples and baked celery root (310 gr.)	720 rub.
autumn	Baked side of a bull with baked potatoes and kvass sauce (350 gr.)	990 rub.
autumn	Stewed lamb leg in herbs with potato gratin (400 gr.)	990 rub.

-Side dish-

Mashed potatoes (130 gr.)	130 rub.
Spinach with cream (110 gr.)	250 rub.

-Bread-

Bread basket (160 gr.) toast, Borodino, potato, bran	50 rub.
Borodino (600 gr.)	90 rub.
Potato (350 gr.)	90 rub.
Bran (550 gr.)	150 rub.
Toast (450 gr.)	150 rub.



-Desserts-

Meringue with caramel and hazelnuts (50 gr.)	100 rub.
Cake «Pigeon's milk» (100 gr.)	290 rub.
Classic cake «Napoleon» (170 gr.)	330 rub.
Nutty cake (180 gr.)	330 rub.
Sour cream cake with apricots (200 gr.)	330 rub.
Creme brulee with homemade passion fruit marshmallows and sea-buckthorn sauce (210 gr.)	340 rub.
Mango mousse (235 gr.)	350 rub.
Chocolate fondant with caramel ice cream and almonds (165 gr.)	350 rub.
Blueberry cake with melted milk cream (200 gr.)	390 rub.
«Anna Pavlova» cake with berries (110 gr.)	390 rub.
Millefeuille with berries and soft vanilla cream (210 gr.)	490 rub.
Ice-cream /vanilla, pistachio, rum, caramel/ (60 gr.)	90 rub.
Ice cream with roasted candied nut (135 gr.)	250 rub.

-Petit four-

Truffle (12 gr.)	40 rub.
Mini meringue (3 gr.)	10 rub.
French macarons /coconut, lemon, raspberry/ (20 gr.)	70 rub.
Marmalade «Tangerine» (13 gr.)	40 rub.

-Fresh juices, drinks-

Cranberry / sandthorn / raspberry-currant / lingonberry-blueberry drink (250 ml.)	140 rub.
Compot with cherries and sweet cherries (250 ml.)	250 rub.
Carrot / Apple / Orange fresh juices (200 ml.)	190 rub.
Grapefruit / Lemon / Celery fresh juices (200 ml.)	250 rub.
Pineapple fresh juice (200 ml.)	390 rub.