

RUSSIAN WEDDING

Welcome canape

Cream of smoked trout fish with caviar on brioche

Venison dried on crisp bread

Cold Starters

- Sterlet with horse radish served with mussels and crayfish
 - Dog-salmon and pike caviar with pancakes, and smetana
- Salted herring with potatoes, quail egg and whipped smetana
 - Semi-salted salmon with cottage cheese, eel with ginger and sesame seeds
 - Eggplant with walnut, narshabad sauce, pomegranate and cilantro
 - Chicken roll with honey, kvass wort and fruit
- Roastbeef with smoked cheese cream, pickled tomatoes, horseradish and gherkins
- Olivie salad according to the prescription of the Metropol with crayfish and smoked salmon
- Salad with spinach, spelled, baked vegetables, sweet Yalta onions, honey dressing with mustard seeds

Sun-dried venison, fried mushrooms and lingonberry salad

- Fresh vegetables
- Pirozhki with potatoes, mushrooms and meat (1 pc. Per person)

Hot Starter

- Mushroom cocotte
- Sea buckthorn sorbet (40gr.)

Main Course

- Fried salmon with duchess potatoes with smoked salmon, creamy spinach and caviar sauce

or

- Beef fillet with baked root vegetables gratin, spinach and green peas, celery cream and three kinds of pepper sauce

Dessert

- Wedding cake