



COCKTAIL

Cocktail menu №1

2100 rub.

450 gr.

Cold appetizer

Pkhali of beetroot with walnuts, pomegranate and cilantro
Fish mosaic with nori seaweed and horseradish cream
Piglet pate on rye bread with pistachios and Remoulade sauce
Gusher with pike caviar, halibut and salmon with farm sour cream and greens
Rafaello of chicken, apples, celery and pistachios
Fermented pineapple with mango sauce, strawberry and mint
Canape with mozzarella bocconcini, cherry tomatoes and basil

Hot appetizer

Moscow style pikeperch with spinach, quail egg in champagne and caviar sauce
Pozharsky cutlets with parsnip cream
Cauliflower with Borodin crumbs and Gruyere cheese
Dim sums with shrimps in sweet and sour sauce

Dessert

Lemon tartlet
Caramel mille-feuille
Coconut mousse with lychee jelly
Chocolate cake 'Tiger'

Prices include 20% VAT.

Service charge 10% will be added to any menu, beverages and conference package.



Cocktail menu №2

2500 rub.

550 gr.

Cold appetizer

Olivier salad with chicken and crayfish
Cream of smoked trout fish with caviar on brioche
Grilled shrimps tartare with cucumber and mango puree
Eclair with pate from pearl-hen, raspberry and blueberry
Napoleon of homemade salo on Borodino bread with mustard seeds
Strachatella cheese with dried tomatoes and tomato jelly
Smoked venison with cream of cepson crispy bread

Hot appetizer

Beef Teriyaki with sesame seeds
Mushroom julienne with Duchess potatoes
Lamb Meatballs with ajapsandal
Spring roll with prawn and chili jam
Salmon shashlik with spinach
Grilled vegetables on a skewer

Dessert

Chocolate mousse with cherry
Mini-coffee eclair
Limoncello panna cotta
Fruit mosaic
Mini 'Rum Baba' with berries

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Cocktail menu №3

3100 rub.

600 gr.

Cold appetizer

Duck fillet with nut sauce and friesee
Pumpkin cream in crispy horn with poppy seeds
Roll of French crepe with salmon and curd cheese
Carp chaud-froid with beet jelly a la Odessa-Mama
Kamchatka prawn, nachos, sweet corn cream and popcorn
Roast beef with black truffle cream
Dorblu in chocolate crumbs with cranberry

Hot appetizer

Cappuccino of oyster mushrooms and cognac
Braised rabbit with ceps
Beef brochet with grilled pepper and Narsharab sauce
Eggplant Tortini with Gruyère cheese and tomatoes
Chicken with barbeque sauce, bakes tomato and fried peach
Grilled prawn with cherry tomatoes and lemongrass sauce
Baked salmon with oyster mushrooms, leek and Parmesan sauce

Dessert

Honey cake
Chocolate cream-brulee with black pepper
Peach Melba
Raspberry Swiss Roll
Blueberry cake
Fruit mosaic

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Cocktail menu №4

3600 rub.

620 gr.

Cold appetizer

Dried venison with ceps cream on crispy bread
Gusher with Kamchatka prawns and guacamole
Salmon with hoisin sauce and cucumber, ginger and sesame seeds
Tataki of tuna with lightly salted cucumber and baked pepper
Parma with drunk pear
Baked tomato with walnut and spicy eggplant
Canape with goat cheese, persimmon and honey

Hot appetizer

Pumpkin cream soup with ginger and clams
Veal cheeks stewed in dark beer with polenta
Ravioli of rabbit with Parmesan sauce
Glazed chicken with romaine salad and anchovy sauce
Champignons with Strachatella cheese
Seafood with asparagus and spinach
Teriyaki halibut with sesame seeds and celery puree

Dessert

Berries in shot
Mini-Pavlova with berries
Opera with cognac
Mini-profiterole with cherry
Bird's Milk
Mango mousse with raspberry
Sachertorte cake

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