



## ***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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