



## ***Stations menu***

### ***JAMON IBERICO***

***90 000 rub. (4 800 gr.)***

*Served with melon, pineapple, giant olives, dried tomatoes and artichokes*

### ***ROAST BEEF WITH ROSEMARY AND THYME (FROM 30 PORTIONS)***

***1 200 rub. (100/100 gr.)***

*Roast beef from the beef tenderloin, cooked in marinade with rosemary, thyme, garlic and red wine sauce with estragon*

*Served with fried potatoes and mushrooms*

### ***ROAST BEEF OF GRAIN FATTENING WITH ROSEMARY AND THYME (FROM 30 PORTIONS)***

***2 400 rub. (100/100 gr.)***

*Roast beef from the beef tenderloin of herb fattening, cooked in marinade with rosemary, thyme, garlic and red wine sauce with estragon*

*Served with fried potatoes and mushrooms*

### ***ROASTED SUCKLING PIG (FOR 20 GUESTS)***

***32 000 rub. (2100/2500 gr.)***

*Roasted piglet, glazed in honey and vodka, stuffed with buckwheat and quail eggs*

*Served with mustard sauce*

### ***LEG OF LAMB (FOR 20 GUESTS)***

***16 000 rub. (1400/2000 gr.)***

*Grilled leg of lamb with herbs*

*Served with plum sauce and baked vegetables*

### ***VENISON (FROM 30 PORTIONS)***

***1 200 rub. (60/60 gr.)***

*Venison with spelt wheat, mushrooms, cowberry and hazelnuts*

*Served with juniper sauce*

### ***SALMON WITH PANCAKES (FROM 30 PORTIONS)***

***420 rub. (40/80/10 gr.)***

*Salted salmon*

*Served with buckwheat pancakes and sour cream*

### ***3 KINDS OF CAVIAR WITH PANCAKES (FROM 30 PORTIONS)***

***550 rub. (20/80/20 gr.)***

*Caviar salmon, pike and whitefish*

*Served with pancakes, sour cream, greens, eggs and capers*

Prices include 20% VAT.

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



**KULEBIAKA (FOR 10 GUESTS)**

**12 500 rub. (150/25 gr. per portion)**

*Kulebiaka – pie with salmon, pike perch and smoked trout under “Champagne with caviar” sauce, cooked by the firm recipe of “Metropol” in 1905*

**OYSTERS (FROM 50 PORTIONS)**

**700 rub. (1 pax./20gr.)**

*Mediterranean oysters*

*Served with Mignonette sauce and lemon juice*

**3 KINDS OF TARTARE (FROM 30 PORTIONS)**

**1000 rub. (25/25/25 gr.)**

*Salmon ceviche, sugudai of muksun and tartare from Sakhalin scallop*

*Served with caviar of flying fish*

**DUCK CONFIT (FROM 30 PORTIONS)**

**570 rub. (70/10/40 gr.)**

*Served with cranberry sauce and apples in caramel glaze of maple syrup*

**CHICKENS ROMAINE (FROM 30 PORTIONS)**

**320 rub. (100/30 gr.)**

*Chickens in orange juice glaze*

*Served with Romaine salad, anchovies sauce and Grana Padano cheese*

**KURNIK (FOR 20 GUESTS)**

**5 500 rub. (3700 gr.)**

*Traditional pancake pie with guinea fowl, mushrooms and rice with Béchamel sauce, cooked by the firm recipe of “Metropol” in 1905*

**DUMPLINGS STATION (FROM 30 PORTIONS)**

**450 rub. (100/50 gr.)**

*Three kinds of dumplings - pike with caviar and fish broth, mushroom with mushroom consommé, fried classic meat*

*Served with sour cream*

**MOZZARELLA (FROM 30 PORTIONS)**

**460 rub. (60/105 gr.)**

*Three kinds of cheese – mozzarella, mozzarella buffalo and stracciatella*

*Served with tomatoes, basil, arugula and pesto sauce with ciabatta*

**CHEESE STATION (FROM 30 PORTIONS)**

**460 rub. (40/40 gr.)**

*Brie cheese, Grana Padano cheese, Goat cheese and Dorblu cheese*

*Served with crackers, honey, fig jam, grapes and nuts*

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***PEACH MELBA WITH ZABAIONE (FROM 30 PORTIONS)***

***250 rub. (70 gr.)***

*Delicate dessert with vanilla crumbs, peach, vanilla cream and zabaione from white wine*

***SORBET (FROM 30 PORTIONS)***

***400 rub. (45 gr.)***

*Raspberry and beet sorbet with almond, chocolate sauce, cream of whipped cream, chocolate shavings and confectionery with multicolored vermicelli*

*Served in a waffle cup or in a can*

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