



Gala Dinner

Menu №1 (Vegetarian menu)

3200 rub.

Corn with pumpkin cream (25 gr.)
Carpaccio of baked pepper with Pesto sauce, mini-cress salad and nuts mix (130 gr.)
Baked celery, risotto, truffle (100 gr.)
Cauliflower steak with coconut sauce, green peas and oyster mushrooms (200/50 gr.)
“Coffee in Metropol” with ice-cream (sable, espresso biscuit, coffee-mousse) (96 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

Menu №2

4200 rub.

Dried venison on crispy bread (20 gr.)
Tortilla of guinea fowl, lemon brioche, raspberry jelly and berries (110 gr.)
Prawns with vegetable julienne, sesame seeds and lemongrass sauce (50/60 gr.)
Halibut and trout kulebyaka with champagne sauce and caviar (140/100 gr.)
Chocolate "Babylon" (assorted chocolate desserts) (128 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

Menu №3

4400 rub.

Smoked trout cream on brioche (15 gr.)
Stracciatella cheese with sun-dried tomatoes, smoked beetroot and caviar (170/10 gr.)
Pike perch with saffron sauce (110 gr.)
Duck fillet and leg confit, spicy pear with Bigard sauce (170/130 gr.)
“Moscow evenings”, Chantilly cream with chocolate sauce (100 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

Prices include 20% VAT.

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



Menu №4
4600 rub.

Bruschetta with baked eggplant (30 gr.)
Salmon gravlax with cottage cheese whey, green oil and Borodino crumbs (60/50 gr.)
Cauliflower veloute with truffle and eclair with duck and Mascarpone (300/10 gr.)
Beef chateaubriand with celery, asparagus, Port wine sauce and crispy onion (110/140 gr.)
“Tropical pearl” (passion mousse, mango sorbet, coconut meringues) (99 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

Menu №5
4800 rub.

Smoked duck fillet with nuts sauce and crispy salad (20 gr.)
Scallop with zucchini and sweet pepper julienne with cilantro cream (50/80 gr.)
Eggplant and tomato timbale, Ricotta cheese with basil with Pepperoniata sauce (180 gr.)
Venison, mushroom ragout and cowberry with juniper sauce (100/120 gr.)
Green tea cheese cake and chocolate sorbet with mint (99 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

Menu №6
5200 rub.

Dorblu with pistachios (20 gr.)
Far Eastern crab with cucumber, tobiko caviar and mango sauce (110 gr.)
Quail with spicy pineapple and cowberry sauce (150 gr.)
Rack of lamb in pistachio and Gruyer cheese crumbs with sun-dried tomatoes, spicy eggplant and Rosemary sauce (160/170 gr.)
“Apple Garden” with caramel ice-cream and Calvados jelly (135 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

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Menu №7
5500 rub.

Chicken rafaello with celery, apple and pistachios (20 gr.)
Grilled beef tartare with estragon and fois gras (110 gr.)
Fried ravioli with spinach and Parmesan sauce with coho caviar (75/40 gr.)
Chilean sea bass and fennel with Borsch sauce (100/110 gr.)
"Drunk cherry" with vanilla ice-cream and cinnamon ice-cream (112 gr.)
Onion bread (40 gr.)
Oat-rye bread with raisins (45 gr.)
Butter (15 gr.)

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