RESTAURANT «MERCHANT'S CLUB»



MENU CARD

COLD DISHES

Cheese dish The most popular cheeses: «Gouda», «Mozzarella», «Parmesan», «Dorblu» with honey, French walnut ধ্ৰ grapes	1/200/30/30	400 ρ
Meat basket Baked ham, chicken carpaccio, tongue, brisket meat, horseradish	1/200/25/30	400 ρ
Fish basket Salmon spiced salting, smoke dried trout & dollar fish — the very taste adorable by the merchant Sherstnev!	1/150/30	510 ρ
Vegetable basket Bright & rich basket of ripe tomatoes, fresh cucumbers, sweet pepper & rich herbs	1/220/30	180 ρ
«Atlantic» herring Famous cold collation served with vinegar-cured onion প্ৰ boiled potatoes, crusted with butter	1/100/120	140 ρ
Pickles Salted & vinegar cured cabbage with cornichons & cherry tomatoes	1/280	120 ρ
Marinaded mushrooms Scrunchy black pepper-mushrooms প্র "Slippery Jacks" with bulb onion rings প্র aromatic sunflower oil	1/170	300 ρ
Beef Carpaccio Balsamic vinegar cured sliced sirloin with lettuce and "Parmesan"	1/330	490 ρ
Salmon Terrine Light salted salmon filled with Russian cream cheese & fresh cucumbers salad	1/100/50	310 ρ
Tongue with Horseradish	1/100/50	210 ρ
Light-salted salmon	1/150	420 ρ
HOT DISHES		
Julienne "made by chef" With chicken With white mushrooms	1/100 1/100	160 ρ 290 ρ
《Genovese》 shrimps Tiger shrimps flamed with original sauce & rosti potatoes	1/50/100/50	570 ρ
Grilled tiger shrimps Grilled tiger shrimps with mix-salad & cherry tomatoes	1/150/50	675 ρ
«Quiche Lorraine» with gobbler	1/200	180 ρ

<u>SALADS</u>

«Caprese classic» Salad Italian salad with «Mozzarella» cheese		1/225	300 ρ
«Greek» salad Traditional vegetable salad with «Feta» cheese with "Greek" marinade	왕 tomatoes 왕 cucumbers 왕 olives, served	1/240	230 ρ
"Cesar" salad Classic receipt with lettuce & cherry tomatoe	s, «Cesar» sauce & «Parmesan» cheese		
You may order to your "Cesar":	Chicken breast Salmon (chef brine treatment) Tiger shrimps	1/240 1/240 1/250	250 ρ 360 ρ 610 ρ
«Coral reefs» salad Delicate salad with fried tiger shrimps, calaman lettuce	ri & mussels, served with cherry tomatoes &	1/220	640 ρ
Olivier salad, receipt of 1860 year	ır	1/370	+ 410 ρ
Gobbler salad with cheese «Do	r-blue»	1/220	290 ρ
with citrus marinade "Dressed herring" classic receipt		1/260	200 ρ
Tongue & mushrooms salad on	tomato Carpaccio	1/220	190 ρ
Salad with salmon & asparagus Delicate parboiled salmon fillet with lettuce & tomatoes & toasts	soft asparagus with citrus marinade, cherry	1/230	340 ρ

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Cream soup with spinach & veal	1/300	225 ρ
Sterlet fish soup Traditional fish soup	1/300	300 ρ
Russian solyanka Thick soup of vegetables & meat	1/300	210 ρ
Ukrainian borsch Served with Borodino toasts & bacon	1/300	180 ρ
Chicken soup with dumplings & shpetkings	1/300	110 ρ
Cream soup with white mushrooms, served "in bread"	1/300	250 ρ
Magyar soup «Gulyas» With veal filet	1/300	240 ρ
<u>PASTA</u>		
Carbonara	1/280	250 ρ
Pasta «DEL MARE» with seafood	1/300	510 ρ
Tagliatelle with salmon & broccoli	1/280	480 ρ
Cannelloni with veal	1/220	390 ρ
Fettuccine with white mushrooms	1/280	470 ρ
PELEMENE		
Siberian Pelemene with beef & pork. Served in pot with bouillon if so desired	1/200/10/50	210 ρ
A la merchant Pelemene with veal. Baked in pot with sour cream & cheese	1/300	310 ρ
A la czar Pelemene with chicken & veal. Baked in pot with mushrooms, bacon & sour cream	1/300	310 ρ

HOT MEAT DISHES

Ribeye-steak Marbled beef steak with vegetable garnish	1/390/110	1600 ρ
Filet-minion with pepper sauce Beef fillet steak. Served with mashed potatoes & spinach	1/140/120/50	530 ρ
Ossobuco Italian meat dish of the calf of the leg, accompanied by roasted beet	1/350/150	490 ρ
Veal a la Graf Stroganov's receipt with baked potatoes	240/120/60	430 ρ
Cachatore chicken Grilled chicken. Served with a bunch of grapes	1/250/50/40	395 ρ
Eisbein Pork fore shank served with sour cabbage & sauce	1/550/150	570 ρ
Fried potatoes with pork &vegetables	1/400	400 ρ
Pork steak Pork neck grilled. Served with fresh vegetables	1/160/160	390 ρ
Rack of lamb with potato chateau	1/200/150	990 ρ
Lamb a la Caucasus Parboiled lamb fore snack. Served with bouillon & vegetables	1/440/250	790 ρ
Chicken steak with Italian and sour sauce Served with French fries	1/170/120/100	390 ρ
Shepherd's gobbler pie Layered casserole with gobbler, vegetables and mashed potatoes	1/350	290 ρ

HOT FISH & SEAFOOD DISHES

Salmon steak in «Champagne» sauce Delicate salmon filet parboiled in wine & served with mashed potatoes & spinach	1/160/150/30	580 ρ
Dorado filet grilled with baked potatoes & Catalan sauce	1/120/100/70	530 ρ
Sea bass baked with vegetable julienne	1/220/120	880 ρ
Pike perch with courgette & shrimps in cheese-cream sauce	1/350/80/20	750 ρ
<u>GARNISHES</u>		
Vegetables grilled Sweet paper, aubergine, courgettes, tomatoes & champignons	1/230	290 ρ
Fried potatoes with white mushrooms	1/200	210 ρ
French fries	1/180	140 ρ
Mashed potatoes	1/150	70 ρ
Rice a la India	1/170	70 ρ
<u>SAUCES</u>		
Tar tar	1/50	50 ρ
«Teriyaki» sauce	1/30	60 ρ
Red bilberry sauce	1/50	50 ρ
Tomato	1/50	50 ρ
Mustard	1/50	50 ρ

DRINKS

Cranberry drink	1/200 1/1л	50 ρ 250 ρ
Fresh	1/200	200 ρ
Grape fruit, apple, carrot fresh with cream, orange		
Choice of juices	1/200 1/1л	50 ρ 250 ρ
Choice of mineral water BonAqua Arhyz Sarov Borjomi	1/330 1/500 1/500 1/500	100 ρ 120 ρ 100 ρ 140 ρ
Russian kvass	1/200 1/1 л	40 ρ 200 ρ
Coca cola, Sprite, Schweppes, Fanta	1/250	90 ρ
Georgian lemonade «Bardzimi»	1/500	100 ρ
Choice of tea	1/450 1/750	150 ρ 250 ο