

Dear Guest,

Welcome to our unique "Hozyain Taigi" restaurant-museum. The restaurant was named after the eponymous film with Vladimir Vysotsky as a star. The shooting of this movie took place not far from Krasnoyarsk, in the village Vyesjii Log.

In the interior of the restaurant you can admire the unique photographs and props from the archives of "Hozyain Taigi" and "Vertical" movies, manuscripts of Vladimir Semenovich, the photographs from his personal archive, the collection of skiing equipment and other museum exhibits. These details do not strike the eye, but they make our restaurant memorable and different from others.

We did our best to make you feel the Russian spirit, in particularly, the breadth of the Siberian soul through the menu of the "Hozyain Taigi" restaurant. We have collected the rare recipes of traditional local dishes that are presented to you in the original performance by our team of cooks.

Enjoy your gastronomic trip!

ALEKSEY ROVINETS

CHEF OF THE RESTAURANT
«HOZYAIN TAIGI»

Aleksey took a course with Yunas Grip, chef of the restaurant «Scandinavia» in Moscow, also with the following chefs: Andrey Savidov, chef of the restaurant «Expedition» in Moscow, Alexander Gavrilchev, brand-chef of the restaurant «Expedition» in Moscow, Kirill Martynenko, managing partner and brand-chef of the steak-house chain «Torro Grill» in Moscow.

He was also participant of a catering service of VIPs at the Universiade-2013 in Kazan.

Aleksey was a member of the jury of the Home Kitchen festival «Hearth» in 2014, of the magazine «Home Kitchen Academy».

Aleksey took part in TV cooking shows such as «Time for dinner» on the First channel and «We go eat» on NTV.



CHEF'S
SPECIAL

CHEF RECOMMENDS



STROGANINA MEAT ON AN ICE FLOE

400/100/80 g

A type of Siberian sashimi: slices of frozen reindeer meat and valuable elk meat served cold on an ice floe with 3 glasses of original liqueur, pickled onion and special sauces.

Строганина мясная
на льдине



2400.

CHEF'S
SPECIAL

STROGANINA MEAT



SLICED WHITE SALMON with classic sauces

120/70 g

Sliced frozen white salmon served with lemon sauce. The combination of these two flavors is considered a classic of the genre.

Строганина из нельмы
с классическими макалами

990.

CHEF'S
SPECIAL

SUGUDAY OF WHITEFISH

120/80 g

Tender pieces of whitefish marinated in salt, pepper and wine vinegar. Whitefish is considered to be a delicacy, and at the same time everyday food of native people of the North.

Сугудай из муксуна

620.

AYBARCH** OF REINDEER MEAT

120/70 g

The pickled onions, horseradish and cranberry-mustard sauce give its spicy taste.

Айбарч из мяса
северного оленя

520.



RUBANINA OF STARLET with spicy sauce based on home-made adzhika

100/50 g

It's prepared according to the ancient recipe (1905) from the village of Posolskoye on Baikal.

Рубанина из стерляди

990.



**Aybrach is frozen meat so called by nomadic Komi people.

Paradoxically, aybrach warms in cold weather so the reindeer herders eat it all winter.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH



POLAR PONTOON*

350/110/100 g

Sliced white salmon, whitefish, sockeye salmon, scallops, sturgeon and salad «Indigirka» are served on ice block with three glasses of hrenovuha.

Полярный «Плашкоут»

2600.

CHEF'S
SPECIAL

** «Indigirka» is a salad of small pieces of fish with salt and pepper served as a part of the Polar pontoon.

Indigirka salad recipe:

Any whitefish species should be slightly thawed. Fillet is cut into cubes and put into the cup. Onion is cut into small cubes and added to the fish with salt and pepper. Then the cook adds

oil and places the salad into the refrigerator. When the salad is marinated it can be brought to the table.

HOZYAIN
TAIGI



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COLD APPETIZERS

CHEESE PLATE

280/120 g

It is served with honey walnuts and grapes. Garnished with some fresh and aromatic strawberry it tastes bright and original.

Ассорти сыров

1400.

CATCH OF THE YENISEI AND SALTWATER FISH

250/20 g

White salmon, grayling, cold-smoked whitefish, cold-smoked and salted trout are served with lemon and herbs.

Улов из енисейских и морских рыб

1200.

ASSORTED NORTHERN FISH CAVIAR

150/130 g

Omul caviar, salmon caviar, grayling caviar with delicious pancakes cooked in cream and fried in butter.

Ассорти икры северных рыб со сметаной и зелёным луком

2200.

CHEF'S SPECIAL

LIGHT-SALTED RAINBOW TROUT

with mini potatoes

Форель радужная слабой соли с мини-картофелем

120/100/10 g

580.

LIGHT-SALTED GRAYLING

with mini potatoes

Хариус слабой соли с мини-картофелем

120/100/10 g

580.

SMOKED WHITEFISH

with mini potatoes

Муксун холодного копчения с мини-картофелем

120/100/10 g

580.

LIGHT-SALTED WHITE SALMON

with mini potatoes

Нельма слабой соли с мини-картофелем

120/100/10 g

990.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

JERKY DEER

with cheesecake and honey-mustard dressing

190 g



Smoked fillet of reindeer drizzled with a delicate cream cheese, dried tomatoes and pine nuts. It is served with a pear soaked in red wine with spices.

Вяленый олень с чизкейком и медово-горчичным соусом

580.

CHEF'S SPECIAL

HOMEMADE MEAT STOCKS

300/150 g

Roasted reindeer, boiled tongue, rolls of wild duck, roast beef, cured caribou and «Vozhan pal» are served with creamy horseradish and mustard.

Мясные запасы собственного приготовления

1200.



FRESH VEGETABLES

with feta cheese and herbs

Свежие овощи с брынзой и зеленью

470/50 g

560.

APPETIZER OF RIPE TOMATOES

with mozzarella and pesto

300 g

Arugula leaves are perfectly combined with ripe tomatoes and spicy flavored sun-dried tomatoes.

Закуска из спелых томатов с Моцареллой и соусом «Песто»

690.

HOMEMADE PICKLES

500/50 g

Salted tomatoes, cucumbers and sauerkraut with caraway seeds from our own stocks.

Домашние разносолы

560.

AGARICS, SAFFRONS AND CEPES

with onion and sour cream

Грузди, рыжики, белые грибы с луком и деревенской сметаной

200/50 g

560.

* «Vozhan pal»

In 1960s petroleum geologists and explorers brought from the mainland to Western Siberia the lard that was a success to Hunt people. They called it «Vozhan pal» which means a big chunk of fat meat.

HOZYAIN TAIGI

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SALADS

* Siberian fern Orlyak is harvested only 2 weeks in June when it is vernal. Everyone: Russians and Evenkis, Nenets and Buryats enjoy it!

FERN SALAD WITH REINDEER MEAT SEASONED with northern berries

230 g

Roasted reindeer tenderloin, Siberian fern Orlyak*, baked bell pepper, fried ceps and pine nuts are garnished with northern berries, the highlight of this dish.

Салат с папоротником и олениной, с заправкой из северных ягод

580.

WARM VEAL SANDWICH with herbs

250 g

WARM SALAD

Slices of tender veal with a mix of lettuce, Yakut pancake coated in spicy Dijon mustard sauce. An excellent choice for real men!

Тёплый сэндвич из телятины с зеленью

620.

SALAD OF TENDER CALF ROAST BEEF with celery and pine pancakes

300 g

Juicy roast beef, fried celery, cherry tomatoes with mushroom sauce are essential in the old taiga recipe.

Салат из нежного ростбифа телёнка с сельдереем и кедровыми лепёшками

620.

OLIVIER SALAD

with boiled tongue and red caviar

280 g

This salad is cooked following the classical recipe. The highlight of this dish is boiled tongue and a fillet of wild duck. The salad has a very refined taste.

Салат «Оливье» с отварным языком и красной икрой

590.

WARM SALAD OF CHICKEN GIBLETS

with sun dried tomatoes and ginger sauce

250 g

Gentle chicken liver and hearts contain many vitamins and minerals. Sun-dried tomatoes, fried chanterelles, and flavorful pine nuts give an unusual taste to this dish.

Тёплый салат из куриных потрошков с подсушенными томатами и имбирным соусом

620.

SALAD OF TENDER RABBIT MEAT

220 g

The combination of three tastes of rabbit meat, of mushrooms, of roasted peppers with ginger sauce reveals the excellent taste and aroma of the dish.

Салат из нежного мяса кролика

590.

SALAD WITH ROASTED VENISON and cherry tomatoes under the spicy sauce

200 g

Reindeer meat, combined with a spicy homemade sauce creates a new unique taste. Decorated with cheese chips, the salad is served on a plate of cedar.

Салат с жареной олениной, пряным соусом и запеченными томатами черри

580.

CHEF'S SPECIAL

CHEF'S SPECIAL

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

SALADS

SALAD

WITH GRILLED SALMON, TIGER PRAWNS
WITH WARM CREAMY PEANUT SAUCE

Fillet of salmon with arugula, cherry tomatoes and grapefruit poured with warm natural cream, walnuts and some Tabasco sauce. This adds a spicy note to the salad. The dish will be gourmets delight.

Салат из запеченного лосося, тигровых креветок с теплым сливочно-ореховым соусом

250 g 720.

SALAD WITH SMOKED OMUL*

caviar and curry sauce
(recipe from Severobaikalsk)

300 g

This salad is prepared with cold boiled potatoes, sliced red onion, caviar of Baikal omul, pickled cucumbers and capers and cream sauce. The taste of this salad is unique.

Салат с копчёным омулем, икрой и соусом «Капри» по северобайкальскому рецепту

590.

CHEF'S
SPECIAL

* Smoked omul is considered to be the best of Baikal delicacies. Local residents have their little secrets how to give a unique taste to smoked omul.

SALAD WITH SQUID, shrimps and fragrant dill sauce

280 g

Mini squids, shrimps, cold smoked trout and light-salted salmon. The dish is very flavorful and that is why extremely attractive.

Салат с кальмарами, тигровыми креветками и душистым укропным соусом

780.

SUMMER SALAD with arugula and cherry tomatoes

200 g

On the numerous requests of the guests, we have included your favorite salad with pine nuts and some bright and fragrant pesto in the menu of our restaurant.

Салат «Летний» с рукколой и помидорами черри

590.

SALAD OF PICKLED FRESHWATER FISH

with caviar and mushroom sauce

200 g

The salad includes light-salted trout, white salmon, fresh vegetables, celery and cucumber.

Салат из речных рыб слабой соли, с омулевой икрой и заправкой из белых грибов

620.

CAESAR with seafood and grilled salmon

220 g

Caesar sauce prepared following the original recipe of the Chef.

Цезарь с морепродуктами и жареным лососем

720.

CAESAR SALAD

with chicken fillet

220 g

Roman lettuce, freshly roasted chicken breast, Parmesan cheese, specially baked ciabatta make this salad truly perfect!

Салат «Цезарь» с филе цыплёнка

560.

COLORFUL FRESH VEGETABLE SALAD

with parmesan cheese

240 g

The salad of cucumbers, tomatoes, bell pepper and giant olives with fragrant olive oil and dill.

Пёстрый салат из свежих овощей с сыром «Пармезан»

440.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

HOT APPETIZERS

MINI-COURNIK* WITH MUSHROOMS

and pine nuts

230 g
Мини-курник с грибами и кедровыми
орешками

480.

CHEF'S
SPECIAL

SCALLOP ON VEGETABLE FETTUCCINI

145 g
Гребешок на феттучине
из овощей

720.

* Cournik (Chicken cake) is one of the most famous Russian pies. It is considered to be the King of cakes, we can even name it the top of the culinary art.

In the days of Ivan the Terrible, it was served to the king's table for special occasions. For a long time cournik was the inapplicable decoration of the Russian wedding table. It was made high multilayered and richly decorated cake with figures of dough.

Usually they bake courniks for the wedding for both houses: the groom's and the bride's. One cournik was decorated with the figures of little men symbolizing a large family with many children, another one – with flowers and so –called «bozhenochki» wishing cheerful and happy life to the newly-married couple.

Every element of the wedding cake also had a profound meaning: a flour as a basis of life, groats as consent character and well-being, chicken and eggs were associated with the concept of fertility and procreation

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HOZYAIN TAIGI

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

BRANDED PANCAKES with salmon caviar

Драники фирменные
с лососевой икрой

140/30 g

480.

FRIED POTATOES

with bacon and mushrooms

Картофель жареный со шкварками и
белыми грибами

400/50 g

420.

TIGER PRAWNS with spicy sauce

Тигровые креветки
с пикантным соусом

180/40 g

1200.

WHITE SALMON AND WHITEFISH DUMPLINGS

dressed with pike caviar

240/55 g

This dish appeared unexpectedly
and became an integral part
of the menu of the restaurant
«Hozyain Taigi». It was
made on special request
of the Prime Minister
of the Russian Federation.

Пельмени из нельмы
и муксуна с заправкой
из шучьей икры

640.

CHEF'S
SPECIAL

DUMPLINGS

RABBIT MEAT DUMPLINGS

320/50 g

Served with roasted hare
giblets and green onions.

Пельмени из зайца

480.

SIBERIAN DUMPLINGS

with strong broth

240/50 g

Homemade dumplings are cooked following an old
recipe from the village Atamanovo. They are made from
two kinds of meat with special herbs on concentrated
aromatic broth with roots of vegetables.

Пельмени «Сибирские» с крепким наваром

480.

VENISON DUMPLINGS

with juniper

240/30 g

Juicy dietary venison dumplings with
juniper berries added to the stuffing
to make the forest flavor.

Пельмени из оленины
с можжевельником

480.

HOZYAIN
TAIGI

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SOUPS

BREAD BASKET

420 g

Assorted homemade breads.

Хлебная корзина

100.

FISH SOUP FROM WHITEFISH* И ПЕЧЕНИ НАЛИМА

440/50 g

Fish soup from whitefish is a something special. The broth occurs to be nourishing, with a beautiful golden hue. It has a specific note of freshness related to whitefish. It is served in a pot with red onion and with a glass of icy hrenovuha.

Уха из муксуна и печени налима

560.

CHEF'S SPECIAL

* Note, that whitefish is not only very tasty but also health-giving food.

It is especially salubrious for people with poor health and those who need to replenish quickly the energy supply. That is why the meals with whitefish are regarded with reverence by fishermen, hunters and all those people who spend a lot of time in extreme conditions. Easily digestible fats of this fish give sustained energy for everyone.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

FISHERMAN'S SOUP

with pie

400 g

Nourishing strong whitefish broth with potatoes and bulb onions.

Суп рыбака с расстегаем

520.



CREAM SOUP

with spinach

Крем-суп сливочный из шпината

400 g

420.

OKROSHKA

with meat and sour cream

400 g

It is a traditional Russian soup with beef and boiled tongue on kvass with mustard and horseradish. By request of the guest it can be dressed with mineral water or whey.

Окрошка мясная с деревенской сметаной

420.



CREAM- SOUP

with mushrooms and ceps

Крем-суп из шампиньонов и белых грибов

400 g

560.

CHEF'S SPECIAL

SHULYUM

of small wildfowl

400 g

Traditional hunting soup cooked on broth of Siberian roots. It is served in marching pot with chips from rye bread.

Шулюм из мелкой дичи

520.



SIBERIAN GOULASH SOUP WITH 4 KINDS OF MEAT

400 g

Stewed reindeer, elk, deer and hare served with cedar pancake and sour cream. Treats for real hunters!

Сибирский суп-гуляш из 4х видов мяса

580.

STEWED SHCHI

with sour cream

400 g

Ши томленные с деревенской сметаной

420.

SOUP OF ELK MEAT

with vegetables and juniper

400 g



The soup of elk meat with mashed roots and juniper is served with a Yakut pancake and stewed reindeer heart and soaked cranberries.

Суп-пюре из мяса лося с кореньями и можжевельником

580.

CHEF'S SPECIAL

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HOZYAIN TAIGI

MEALS FOR HEAT-STONE

**HOT
SALE!**

ROASTED VENISON RIBS on heat-stone

за 100 g

580.

We offer
surprisingly
tasty dishes
cooked
**ON HEAT-
STONE!**

The idea of heat-stone appeared in ancient times when primitive man accidentally dropped the meat of a mammoth on a hot stone. Astonished, he discovered the world of new taste and the world of new sensations.

Since then, people succeeded in creating of equipment for a kitchen of their way from the fire to high-tech devices but the call of the ancestors was stronger than these contrivances and the man has returned to his experience of primitive cooking

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH



TIGER SHRIMPS

on fire stone

за 100 g

Креветки тигровые
на жаркамне

660.

VEAL MEAT on heat-stone

Телятина

за 100 g 520.

FILET MIGNON STEAK on heat-stone

Стейк «Филе миньон»

за 100 g 720.

RACK OF LAMB on heat-stone

Каре ягненка

за 100 g 660.

**CHEF'S
SPECIAL**

The guests of the restaurant have a unique opportunity to bring the product of their choice up to the desired degree of roasting.

Feeling a real opportunity to control the preparation process, observing the principles of healthy eating, providing free- fat cooking, combined with a wide selection of vegetable will remain for a long time in the memory of our guests!

RIBEYE STEAK on a fire-stone

за 100 g

Beef steak from the rib section at heat-rock is particularly delicate and fragrant.

Стейк «Рибай» на жаркамне

720.

MARBLED BEEF STEAKS

For cooking steaks we use grain-fed marbled beef of the highest quality. Bulls (special beef breed), living in the exceptionally ecological and clean conditions. For 5 months they are fed only with the choicest wheat.

As a result of this diet the meat becomes a so-called Marbled. Thin streaks of fat are formed between the fibers of meat giving resemblance to a piece of marble. When cooked on the grill fat melts and because of this meat becomes juicy and tender.

We recommend this to all meat lovers!

DEGREES OF ROASTING MEAT

MEDIUM RARE – with blood

MEDIUM – medium rare

MEDIUM WELL – almost-done

WELL DONE – complete roasting

FILET MIGNON STEAK

Of the beef tenderloin, the most tender and the lean meat.

Recommended
MEDIUM
preparation

Стейк «Филе-миньон»

за 100 g 820.

RIBEYE

Steak beef steak ribs especially delicate and fragrant.

Recommended
MEDIUM
preparation

Стейк «Рибай»

за 100 g 820.



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* Price for the raw product weight

HOZYAIN TAIGI

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GRILL Jospo®

Passion for Grilling

CHEF'S SPECIAL

VEAL STEAK

with potato pancakes and mushroom sauce

Стейк из телятины с картофельными блинами и грибным соусом

за 100 g 620.

GRILLED VEAL RIBS

with roasted vegetables
Duet tasty and healthy!

Каре молочного тельца гриль с печеными овощами.

за 100 g 680.

Great pride of the restaurant is a grill Jospo with live fire. This versatile grill oven in which to cook the meat, fish, vegetables, seafood. It differs from others in that in the preparation of meat significantly reduces the heat treatment due to the high temperature which rises to 500 degrees, and do not use oil

Meat or fish enveloped crust continues to prepare the inside.

With this technology, all dishes are extremely tasty and fragrant juicy

Unique taste, appetizing appearance, ruddy crust and juicy, full preservation of vitamins and mineral composition, the characteristic smell of smoke will not leave anyone indifferent!



PORK NECK

with Pomodoro sauce

Свинная шея с соусом «Помодор»

за 100 g 420.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

VENISON

with cranberry sauce and ferns Orlyak

130/150/50 g

Оленина с брусничным соусом и папоротник «Орляк»

780.

CHEF'S SPECIAL

CHEF'S SPECIAL

CUTLET OF WILD BOAR AND VENISON

with buckwheat

160/100/80 g

Котлета из кабана и оленины с гречкой 780.

PORK RIBS

with Pomodoro sauce

320/80 g

Juicy ribs with thyme and rosemary and tomato pomodoro sauce.

Ребрышки свиные с соусом «Помодор»

760.



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HOZYAIN TAIGI

** Venison

Venison has a delicate taste. As for the content of protein, veal exceeds beef. Apart from that venison is almost fat-free and therefore it is considered a dietary product. Produced in ecologically clean regions of the north, meat obtained is not only tasty but also extremely salubrious.

GRILL Josper®

*Passion
for Grilling®*

LAMB'S TONGUE

with mini potatoes, cranberry
sauce and Yakut pancakes

150/100/80 g

Язык ягненка с мини-
картофелем, брусничным
соусом и якутскими
лепёшками

1100.

**CHEF'S
SPECIAL**

RACK OF LAMB

with grilled vegetables

New Zealand lamb that
is used for the preparation
of this dish is considered
to have the best quality
in the world.
This meat is exceptionally
tender and tasty.

Каре ягненка с овощами-гриль

за 100 g 890.

RACK OF REINDEER

with roasted
potato wedges

Каре северного оленя
с картофелем
по-деревенски

за 100 g 680.

WHITE SALMON FILLET

grilled with vegetables

Филе нельмы на гриле
с овощами

за 100 g 1200.

**CHEF'S
SPECIAL**

STURGEON FILLET

grilled with vegetables

Филе осетрины на гриле
с овощами

за 100 g 1200.

OMUL FILLET

grilled with vegetables

Филе омуля на гриле с овощами

за 100 g 620.

SALMON FILLET

grilled with vegetables

Филе семги
на гриле с овощами

за 100 g 720.

LAKE HERRING

grilled with vegetables

Сиг на гриле с овощами

за 100 g 560.

TROUT FILLET

grilled with vegetables

Филе форели на гриле
с овощами

за 100 g 620.

WHITEFISH (CHIR)

grilled with vegetables

Чир на гриле с овощами

за 100 g 560.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

MEAT RECIPES

QUAIL STUFFED with pine nuts and mushrooms

160/150/40 g

It is served on a bed of mashed potatoes with red wine sauce and soaked cranberries. Strips of vegetables and baked cherry tomatoes decorate this tasty meat.

Перепёлка фаршированная кедровыми орехами и грибами

780.

CHOPS OF DUCK with pears in puff pastry

170/200/70 g

Baked pear combined with duck meat results in a correct gustatory balance. This dish has a very elegant and beautiful presentation that, as a rule, adds aesthetic pleasure to the meat-lovers.

Котлеты из утки с грушей в слоёном тесте

680.

CHEF'S
SPECIAL

CHICKEN in Provence herbs with baked potatoes

350/100/50 g

Цыпленок в прованских травах с печеным картофелем

620.

BEEF STROGANOFF with mashed potatoes

210/150/20 g

The classic dish of fine-cut young calf. It is recommended as a dietary meal and for kids menu.

Бефстроганов из говядины с картофельным пюре

680.

RABBIT with mushrooms, bacon, mashed potatoes, and the scent of white truffle

200/150 g

This dish of Russian cuisine will be tastier by getting the new bright and unique aroma of white truffles.

Кролик с грибами, беконом и картофельным пюре и ароматом белого трюфеля

760.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

FILLET OF WILD DUCK with apple pie and cranberry sauce

120/100/55 g

This dish will always attract the attention of our guests with its singularity and its effective presentation. You should try it as it's not every day that we pamper ourselves. The meat of wild ducks is very tasty: it is soft, tender, juicy and very nutritious.

Филе дикой утки с яблочным пирогом и брусничным соусом

890.

BOAR TENDERLOIN: baked in puff pastry with mashed salsify

200/100/80 g

When baking sweet juicy tenderloin of wild boar is very unusual to supply it with red wine sauce and mashed salsify. Fresh berry notes will give you new flavors and taste sensations. Our chef recommends to offer yourself the pleasure of trying it. Don't ever resist your temptations!

Вырезка кабана запечённая в слоёном тесте с пюре из козлородника

890.

REINDEER STEAK with potato cream, fern and deer liver pate.

130/150/15 g

Стейк из оленины с картофельным кремом, папоротником и паштетом из печени оленя.

780.

FISH RECIPES

* Baikal omul is a real treasure. Vitamins are more than enough in this fish. Baikal omul contains valuable fish oil, so that the fillet of omul brings many benefits.



WHITEFISH FILLET

in an aromatic-spicy marinade on the pillow of mashed potatoes

130/150/50 g

Our chef prepares muksun following a special recipe at low temperature under vacuum that makes the fish juicy and aromatic.

Филе муксуна в ароматно-пряном маринаде на подушке из картофельного пюре

820.



BAIKAL OMUL FILLET*

with vegetables

120/140 g

Tender meat of omul melts in your mouth! Vegetables fried in crab butter are in perfect harmony with the noble taste of omul.

Филе байкальского омуля с овощами

820.

WHITE SALMON

baked with potatoes and spinach

120/250 g

Stewed pieces of white salmon with potatoes and cream sauce baked in the oven will not leave anyone indifferent!

Нельма запечённая с картофелем и шпинатом

1200.

CHEF'S SPECIAL

WHITE SALMON**

baked in parchment with thyme with cranberry walnut broths

130/215 g

Siberian cuisine dishes are prepared from the northern fish wrapped in parchment with thyme and pepper, olive oil and fragrant garlic. Served on a bed of roots and stewed fruit gives a special forest flavor and unique taste to the fish.

Нельма запечённая в пергаменте с чабрецом, с бруснично-ореховым взваром

1200.

CHEF'S SPECIAL

CUTLET OF WHITEFISH AND PIKE

with mashed potatoes

120/100 g

The classic dish of the piscatorial villages in the lower reaches of the river Yenisei. Enjoy the richness and taste of the river fish. We recommend to choose the wine that is in harmony with the pike.

Котлета из муксуна и щуки с картофельным пюре

560.

WHITEFISH FILLET

IN SPICY BREADING WITH PINE NUT GROATS

150/150/30 g

Fillet whitefish breaded in a mixture of dried olives, sundried tomatoes and thyme. The highlight of this dish is a pine nut groats. Cedar nut is a natural eco-friendly product that promotes the normalization of metabolism in the body, maintaining the health and preserving human health. Be sure to try this dish!

Филе муксуна в пикантной панировке с кашей из кедрового ореха

820.

CHEF'S SPECIAL

** This dish was presented by the chief cook of the restaurant «Hozyain Taigi» on the 1 channel in the "Lunchtime" to Natalia Koroleva and Alexander Oleshko. This truly culinary masterpiece arouse the great interest and the admiration of all the members of the jury and the audience in the studio. According to voting results, our restaurant won the first place!

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

DESSERTS

SIBERIAN DESSERT

130 g
Taiga cranberries with
fragrant honey and pine nuts.
Сибирский десерт
с брусникой
290.

CREAMY CHEESEY MOUSSE

with forest berries
175 g
Сливочно-творожный
мусс с лесными ягодами 360.

CARAMELIZED PEAR with creamy ice cream

150 g
Карамелизированная груша
со сливочным мороженым
320.

Fragrant pears in the hot
caramel cake served
with the air of a light
puff pastry cream and
a scoop of ice cream.

BLUEBERRY CHEESECAKE

150/25 g
Черничный
чизкейк
360.

Delicate creamy
cheesecake following
the original recipe with
the addition of blueberries,
yogurt and chopped almonds.

HOMEMADE BIRD CHERRY CAKE

130 g
Prepared following the
traditional Siberian recipe
using the bird-cherry flour and
impregnated with sour cream.

Домашний черемуховый торт

320.

CHOCOLATE-MANGO INSPIRATION

210 g
Шоколадно-
манговое
вдохновение
320.

This chocolate cake prepared following a French recipe
with a filling of peach. The mango ice cream, blackberries
and blueberries give a very special taste to it. It is served
with creamy vanilla sauce.

It is very refreshing
in hot weather.

STRAWBERRY SOUP

with cream ice cream 300 g 320.

Суп клубничный
со сливочным
мороженым

Unique collection of natural Siberian sweets. Marmalade from
fresh cranberries and sea buckthorn, halva and roasted nuts
from pine nuts and zhimki, air biscuits and honeycomb are
elements of original cuisine.

BRANDED POPPY DESSERT

with fruit pastes
120 g
Фирменный
маковый десерт
с фруктовой
пастилой
320.

Homemade poppy
seed cake saturated
with custard and
chocolate filling.
It is prepared
following
the original recipe
and has a unique
taste!

CRASHED VIOLET

230 g

Homemade shortbread cookies with cream mousse
of halva in a pot of dark chocolate. The idea of the
original desert came to our chef while being at training
in Moscow.

Разбитая фиалка

320.

GINGER CAKE

180 g
Имбирный торт
320.

Ginger cake
reminds you
a taste of
childhood. The
combination of
spices, crumbly
cakes, raisins
and sour cream
dips you in a
festive atmosphere
and warm home
evenings with
family

HOMEMADE ICE CREAM

Is prepared from natural products
with different flavors.

Мороженое домашнее
150 g 270.

HANDMADE CHOCOLATES

Are made from Belgian chocolate
of highest standard.

1 piece/20 g 70.

TAIGA SET FOR TEA

120 g 360.

Таежный сет
к чаю

TEA

TEA WITH SEA-BUCKTHORN BERRIES AND MINT

Royal-buckthorn berries tea with the addition of fresh mint and strawberry will surprise you with its unique taste and aroma.

Чай с облепихой и мятой

500 ml 350.

GINGER TEA WITH LEMON

The original warming tea with ginger root, lemon slices, mint, honey and spices.

Чай с имбирем и лимоном

500 ml 350.

TEA WITH FOREST BERRIES

It is a unique mix of wild berries.

Чай с лесными ягодами

500 ml 350.

TEA WITH THYME AND MINT

Refreshing, soothing collection of oregano, thyme and mint.

Чай с чабрецом и мятой

500 ml 350.

TEA WITH ROSEHIP AND CRANBERRIES

This Siberian tea which is a perfect combination of wild rose, mountain honey, taiga cranberries and fresh mint.

Чай с шиповником и брусникой

500 ml 350.

VELES TEA

This is a willow-tea with the young shoots of black currant. It has unparalleled medicinal properties, delightful aroma and a special unique taste. Famous Russian writer Leo Tolstoy liked the daily tea with leaves and shoots of black currant, believing that this drink makes clear thoughts, gives courage and inspiration.

Велесов чай

500 ml 350.

HERBAL TEA

«MORNING STAR»
«DAISY / «MINT»

Травяной чай «Утренняя звезда»
«Ромашка / «Мята»

300/600 ml 250./390.

FRUIT TEA

«GRANDMOTHER'S BASKET»

Фруктовый чай «Бабушкина корзина»

300/600 ml 250./390.

GREEN TEA

«GREENLEAF» / MORGENTHAU
JASMINE TEAR DRAGON

Зеленый чай «Гринлиф» / Моргентхау
Жасминовая слеза дракона

300/600 ml 250./390.

BLACK TEA

ENGLISH BREAKFAST
EXCELLENT EARL-GRAY
IRISH WHISKEY CREAM / PUER

Чёрный чай Английский завтрак
Превосходный Эрл Грей / Ирландский
виски-крем / Пуэр

300/600 ml 250./390.

COFFEE

ESPRESSO

Эспрессо
40 ml 120.

AMERICANO

Американо
170 ml 120.

CAPPUCCINO

Капучино
180 ml 150.

LATTE

Латте
180 ml 180.

LATTE WITH SYRUP

Латте с сиропом
180 ml 200.

IRISH COFFEE

По-ирландски
180 ml 240.

HOMEMADE LEMONADES

PEAR, GINGER, BERRY, GRAPEFRUIT

Лимонады домашний, грушевый, имбирный,
ягодный, грейпфрутовый

300 ml 220.



BEVERAGES

FRESHLY SQUEEZED JUICE

ORANGE /APPLE / PEAR
GRAPEFRUIT / CARROT

Сок свежевыжатый
Апельсиновый / яблочный / грушевый
грейпфрутовый / морковный

100 ml 100.

PINEAPPLE

Ананасовый

100 ml 160.



ASSORTED JUICE

Сок в ассортименте

100 ml 35.

MINERAL WATER

Минеральная вода

PERRIER

«Перье»

330 ml 210.

VITTEL

«Виттель»

250 ml 180.

«BAIKAL»

«Байкал»

500/250 ml

210./150.

FRUIT DRINK

BUCKTHORN WATER \CRANBERRY WATER

Морс брусничный / облепиховый

350/1000 ml 85/240.

BEER

BOTTLED BEER

KLAUSTALLER

alcohol-free (Germany)

Клаусталлер
безалкогольное (Германия)

330 ml 250.

ERDINGER

beer is unfiltered (Germany)

Эрдингер нефилтрованное
(Германия)

330 ml 290.

KRUSOVICE

light dark (Czech Republic)

Крушовице
светлое / тёмное
(Чехия)

330 ml 290.

DRAFT BEER ASAHI

bright

Разливное пиво «Асахи»

330/500 ml

220/320.

HOZYAIN TAIGI



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BANQUET MEALS

COLD APPETIZERS

ROLLS OF TONGUE

with cream- garlic stuffing
240/20 g
It is served with the original sauce, spicy cheese and pine nuts.
Рулеты из языка со сливочно-чесночной начинкой

620.

ROLLS OF SALMON

stuffed with mascarpone cheese
1/184 g
The combination of delicate curd cheese, Siberian pine nuts and balsamic cream.
Рулеты из семги с начинкой из сыра «Маскарпоне»

720.

ZUCCHINI ROLLS

with nut-cheese filling
1/225 g
Fried zucchini with tender tongues, cheese-nut paste and delicate garlic flavor.
Рулеты из цуккини с орехово-сырной начинкой

560.

JELLIED VENISON

with pine nuts and planed horseradish
1000 g
Recommended!
Холодец из оленины с кедровым орехом и струганным хреном

920.

SALAD OF CRAYFISH WITH SHRIMPS

fresh vegetables, buckwheat chips and original dressing with the addition of anchovies.

1/235 g
Buckwheat chips are the invention of our chef. The recipe for their preparation is kept in the strictest confidence.

Салат из раковых шеек с тигровыми креветками, свежими овощами, гречишными чипсами и оригинальной заправкой с добавлением анчоусов.

660.

SALAD WITH SALTED SALMON

1/255 g
Salted salmon fillets, tender flesh tomatoes with pickled onions, salad mix and olives combined with the author's dressing will surprise you and your guests.

Салат из семги слабой соли

720.

SALAD WITH AVOCADO AND SHRIMPS

1/220 g
Giant tiger prawns grilled in the branded marinade are perfect with the buttery taste of avocado. Sweet cherry and green apple manifest themselves very harmoniously in this salad.

Салат из авокадо и тигровых креветок

590.

HOT APPETIZERS

PONKI*

At your choice: fish, meat, mushrooms, lamb fillet
Понки на выбор: рыбные, мясные с грибами, из филе барашка
(3 pieces) 1/190 g

480.

PANCAKE PIE WITH FILLING

is an old Russian recipe with meat stuffing

Блинник по старорусскому рецепту с мясной начинкой

за 1000 g

1480.

CURNIK with mushrooms and pine nuts

за 1000 g

It is a pancake pie, baked in puff pastry with meat of poultry, mushrooms and pine nuts, soaked in sour cream.

Курник с грибами и кедровыми орехами

1480.

Ponki are hot little cakes with various of puff pastry baked in the oven.



SMOKED MEAT ON THE BOARD

Venison, veal tongue, duck breast, veal, rack of lamb served with roasted peppers, garlic, cranberry and tomato sauces. This dish is decorated with strips of vegetables. The aroma of this dish will not leave anyone indifferent!

Мясные копчености на доске

720/250/160 g 3800.

GRILLED VENISON

with roasted mini potatoes

in butter flavored with cranberry sauce

за 1000 g

The highlight of this dish is to use the original marinade with the addition of juniper berries. Juniper - is a spice that always gives a special taste and aroma of meat dishes. Fresh cranberries in combination with a dry wine and spices make the flavor of the sauce very special.

Оленина, запечённая с мини-картофелем, обжаренном на ароматном масле, с брусничным соусом

3800.

ROASTED PORK RIBS

with spicy sauce, fried vegetables and potatoes

Свинные ребра, запечённые с острым соусом, обжаренными овощами и картофелем

за 1000 g

2750.

ROASTED VEAL

with zucchini, bell peppers, tomatoes, potatoes and pomodoro sauce

за 1000 g

Preparation of grilled veal requires a special approach, a lot of knowledge of many culinary subtleties. It is the only way to obtain the tenderness, juiciness and unique taste of the dish.

Телятина, запечённая с цуккини, болгарским перцем, томатами, картофелем и соусом «Помодор»

4600.

HOZYAIN TAIGI

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EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

We recommend to try our meat specialties from our own smokehouse on the unique recipe from the chef!



GRILLED MEAT MIX

with sauces

1000/800/150 g

(pork, venison, chicken wings, beef, lamb ribs, pickled onions, peppers, zucchini, potatoes, grilled mushroom sauce and the sauce Pomodoro)

Микс мясной на гриле с соусами

4600.

DUCK
grilled with
buckwheat and
mushrooms
за 1000 g
Minced buckwheat and
fragrant porcini reveals and
emphasizes the taste of
a duck. The piquancy of the
dish lends a honey crust.
Утка, запечённая с гречкой
и белыми грибами
2600.

GOOSE
baked
with cabbage
and apples under
the browned crust
за 1000 g
It is an excellent
traditional Russian dish.
Гусь, запечённый
с капустой и яблоками
под румяной корочкой
3700.

PORK
grilled with
mini potatoes
за 1000 g
Tender pork neck prepared for
the new swing techniques and
baked in honey-mustard saucee.
Свинина, запечённая
с мини-картофелем
3600.

HAM HOCK
with sauerkraut stewed
in the Russian stove
за 1000 g
It is the best elegant
decoration of the festive
table!
Рулька свиная, томлёная
с тушёной квашеной
капустой в русской печи
2750.



MEAT PARTY «DISTANT CORDON»

1000/400/100 g

(chicken, pork neck and ribs, chicken wings, mashed potatoes, fried cabbage, pickled onions and sauce Pomodoro)

Мясо на компанию «Дальний Кордон»

2700.



HOT FISH MEALS

SMOKED FISH ON THE BOARD

If you taste once the dishes from our own smokehouse, it will be difficult to deny yourself trying them again. Whitefish from the north of Yenisei, whitefish and grayling from Khatanga, rainbow trout and salmon garnished with deep fried mini potatoes and mushroom sauce and a sauce of white wine and aromatic herbs.

Рыбные копчёности на доске

550/450 g 4200.

BANQUET MEALS

GRILLED FISH MIX with sauces

1150/600/200 g

Having ordered this dish you will enjoy the taste of the northern and marine fish: broad whitefish, grayling, rainbow trout, salmon and tiger shrimps. All this splendor is served with grilled vegetables in tandem of sauces: creamy mushroom and white wine sauce.

Микс рыбный на гриле с соусами

4600.

SMOKED TROUT

with hollandaise sauce
with grilled vegetables

за 1000 g

Trout has excellent taste, which together with hollandaise sauce makes this dish the true festive table decoration!

Форель, подкопченна под голландским соусом с овощами-гриль

4800.

GRILLED STURGEON

with grilled vegetables and
white wine sauce

за 1000 g

This fish is one of the delicious dishes that will adorn any table and will surprise all participants of the ceremony.

Осетрина запеченная с овощами гриль и соусом из белого вина

7200.

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HOZYAIN TAIGI

GRILLED WHITE SALMON

with vegetables

за 1000 g

Grilled white salmon in our restaurant is considered to be the queen of the northern fish and therefore our chefs are cooking it very carefully. It is grilled with a small amount of spices to preserve its natural flavor.

Нельма запеченная с овощами гриль

6600.



GRILLED SALMON

за 1000 g

We grill salmon with whole peel of citrus fruits, grilled vegetables in white wine sauce. This fish has a unique taste!

Сёмга запеченная

4800.

ASSORTED VEGETABLES ON THE GRILL

(peppers, fragrant tomatoes, young zucchini, bulb onions from the Crimea)

за 1000 g

All vegetables are marinated and roasted on an open fire. They are served with fresh lettuce leaves and fragrant herbs.

Ассорти из овощей на гриле

1800.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH

SIBERIAN SHOP

BRANDED LIQUORS

Hrenovuha

It has a bitter taste, being made from root of horseradish, often with different spices and honey

Хреновуха

Liquor «Bear»

made from raspberry and viburnum

Медведь

Cedar nastroika

on the pine nuts

Кедровая

Liquor «Capercaillie»

made from chokeberry and apples

Глухарь

Cowberry Liquor

on cowberry, cranberry, mountain honey

Брусничная

Sandthorn Liquor

on sandthorn, mountain honey

Облепиховая

LUXURY PRESENTS WITH SIBERIAN ORIGINALITY FROM THE RESTAURANT «HOZYAIN TAIGI»

GATHER YOUR GIFT BASKET

Caviar of the river fish:

Baikal omul, pike, grayling, salmon.

Икра речных рыб

Pickles from the cellar:

salted tomatoes, cucumbers, agarics, saffrons and ceps, sauerkraut.

Соленья из погребка

Taiga tea:

Sagan-Daila, Sayan tea, Ivan-tea.

Таёжные чаи

Siberian cold-pressed pine nut oil.

Масло сибирского, кедрового ореха холодного отжима

Jam and honey:

Of pine cones, young pine needles, of Siberian berries, Taiga's cranberries with sugar, Taiga's mountain honey.

Варенье и мед: из сосновых шишек, молодых еловых иголок, из сибирских ягод, таежная брусника с сахаром, мед таежный высокогорный.

Candied pine shoots.

Сосновые цукаты из побегов сосны

Pine nuts of the Siberian taiga.

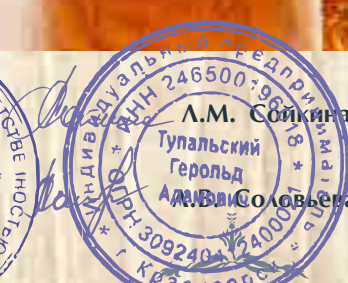
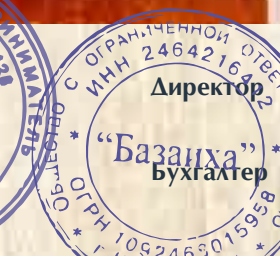
Орех кедровый из сибирской тайги.

Handmade candy.

Конфеты ручной работы

Handmade birch bark basket and cylindrical container with a tight-fitting lid

Тубусы и туеса из бересты ручной работы.



Дата введения 1.07.2016г

HOZYAIN TAIGI

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INDIGIRKA SALAD

is prepared following a Yakut recipe. It is cooked with northern white fish fillets such as whitefish, broad whitefish, nelma marinated in red onion and seasonings. Indigirka salad is served with boiled potato noisette with balsamic cream, crisps of rye bread and grayling caviar.

Салат «Индигирка»

230 g

720.

ASSORTED PATES

of reindeer liver and goose liver. It is served with Yakut and Scandinavian pancakes, sponge of greens and cranberry sauce. We recommend this great snack for companies!

Ассорти паштетов

240 g 660.

GRAYLING BAKED

with tartar pork cheek meat and potatoes is prepared following a Khatanga recipe with a ceps sauce.

Хариус запеченный с тартаром из шековины и картофеля

230/50 g

620.

PIE WITH PIKE AND MUSHROOMS

In Siberia, no meal is complete without a fish pie. Every home has a cake in the center of the table and all the guests are sure to try it.

Расстегай со щукой и грибами

330 g

480.

YAKUT PIES

with goose liver, elk meat, pork cheek meat and potatoes are served with a creamy mustard sauce and soaked cranberries in a bowl of natural cedar.

Якутские пирожки

180/80 g 380.

BRAND TEA

«HOZYAIN TAIGI»

is a true Siberian tonic tea on the basis of willow-herb, roasted pine nuts and fir cones with the addition of the Siberian taiga herbs. This tasty balmy and useful drink has gained wide popularity in Russia since the 12th century

You will enjoy a pleasant taste and aroma of "Hozyain Taigi" tea as it not only quenches thirst but also has a wide range of wellness effects. No matter whether you choose it hot or cold, brand tea "Hozyain Taigi" relieves fatigue, gives strength and cheerfulness.

Фирменный чай
«Хозяин тайги»

500 ml

350.

HONEY SBITEN

is a hot winter Slavic traditional drink. Sbiten' is based on honey mixed with water, and mint.

This sbiten has bright honey taste and rich herbal flavor.

It has anti-inflammatory and warming effect, very similar to Medovukha.

Сбитень медовый

250 ml

200.

HONEY CAKE

with bee honeycombs

270 g

The taste of this cake will remind you the taste of your childhood. Our honey cake is prepared following the original recipe with good heart and light mood.

Медовик

360.



JAM OF PINE CONES

Jam has a pleasant resinous taste and subtle pleasant aroma of pine needles. During the cold winter evenings hot tea with a couple of spoonfuls of jam will support your immune system and improve your mood. Cones are also edible and very-very tasty, try the jam to appreciate it fully!

Варенье
из сосновых шишек

50 g

170.



SIBERIAN HOMEMADE BERRY JAM

Варенье
из сибирских ягод

50 g

120.



PINE HONEY

It is believed to be a real concentrated charge of vivacity and energy for organism!
Useful to both adults and children, it has a wonderful taste and aroma of pine. Add a spoonful of pine honey into your tea and you will feel the whole palette of taste of this wonderful delicacy.

Мед сосновый

50 g

200.

VEGETARIAN MENU

VINAIGRETTE*

Винегрет

200 g

250.

*The term "vinaigrette" comes from the French word for vinegar. In Europe they called in this way a special mustard sauce based on vinegar and olive oil. There is a legend that the French chef of Emperor Alexander I, watching the work of his Russian colleagues exclaimed "Vinaigre?" pointing to the vinegar... Cooks thought that he had called the salad, which they were ready to serve. And this name stuck for the salad.

The dish, once prepared for the Emperor went beyond the palace walls and has become a favorite snack of the common people.

SALAD OF BEETROOT, with sauce of dried tomatoes

160 g

Beetroot nowadays is one of the most fashionable products.

It is universally self-sufficient and tasty with the other vegetables.

Baked beets with greens biscuit, soft cheese and creamy tomato flavor is a combination we believe great!

Салат из красной свеклы

380.

SALAD OF BAKED BEETS, passion fruit and tangerine

Салат
из печеной свеклы,
из маракуйи и
мандарина

115 g

250.

SALAD OF FRESH CABBAGE with carrots and cranberries

Салат из свежей
капусты с морковью
и брусникой

200 g

230.

MILK MUSHROOMS with boiled potatoes and vegetable oil

Грузди с отварным
картофелем и
растительным маслом

275 g

390.

SAUERKRAUT WITH CRANBERRIES

Квашеная
капуста
с брусникой

200 g

230.

ZUCCHINI PANCAKES

Драники из цуккини

180 g

320.

SALAD OF BAKED PEPPERS with peanut sauce

Салат из запеченного перца

200 g

270.

HOZYAIN TAIGI

VEGETARIAN MENU

BAKED POTATOES

WITH GREEN ONIONS

Baked unpeeled potato retains all the beneficial properties.

Картофель запеченный с зеленым луком

200 g 160.



COCKTAIL OF
FRESH VEGETABLES

"ROOT OF LIFE"

Refreshing and tonic drink made from beets, carrots, apples, oranges with the addition of celery and ginger.

Коктейль из свежих овощей «Корень жизни»

400 g 270.



GREEN APPLE BAKED WITH CRANBERRIES AND PINE NUTS

This Siberian desert is full of vitamins. Slightly bitter berry cranberries emphasize the taste of nuts and honey and give brightness to the dish.

Зеленое яблоко запеченное с брусникой и кедровым орехом

230 g 320.



FRIED POTATOES

WITH MUSHROOMS

It is a favourite dish in many families. And this is not surprising because his cooking does not take much time and the ingredients are available at any time of the year.

Жареный картофель с грибами

250 g 320.



VEGETARIAN OKROSHKA

Окрошка
постная

400 g
250.

SOUP

with ceps,
chanterelles and
mini potatoes

Суп из белых
грибов,
лисичек и мини
картофеля

400 g
320.

STEAMED WHITE SALMON

Нельма
на пару
125/50 g
1200.

STEAMED WHITEFISH

Муксун
на пару
130/10 g
520.

BAKED VEGETABLES

with herbs

Печеные овощи
с травами
275 g
380.

BUCKWHEAT GROATS

WITH SAUTIED
MUSHROOMS

Incredibly flavourful,
nourishing, useful porridge

Гречневая каша
с соте из грибов
260 g
250.