

## ASTORIA BREAKFAST | 3 900

Homemade pastries and buffet selection  
Your choice of hot dishes from the menu  
Selection of freshly squeezed juices  
Sparkling wine  
Tea, coffee and mineral water

### HOT DISHES

**Eggs of your choice**  
fried, scrambled, poached, boiled

**Omelette served with your choice of the following**  
pork ham, smoked turkey, smoked trout, Gruyère cheese, fried mushrooms, tomato and bell pepper sauce, chives  
*pick your side dishes: roasted tomato, fried mushrooms, pork sausage, bacon, baked beans hash browns*

**English Breakfast**  
eggs, toast, roasted tomato, fried mushrooms, pork sausage, bacon, baked beans, hash browns and gravy sauce

**Eggs Benedict**  
poached eggs, pork ham, smoked turkey or smoked trout, hollandaise sauce, English muffin

**Shakshuka**  
eggs baked with tomato and bell pepper sauce, arabic spices, fresh coriander and grilled pita bread

**Oatmeal, semolina or rice porridge**  
milk or water based

**Sirniki**  
with soured cream and homemade berry sauce

**Buckwheat bowl**  
with avocado, edamame beans, Parmesan, soft-boiled egg  
*Supplement: pork ham, smoked turkey or smoked trout*

### ASIAN DISHES

**Soya chicken broth,**  
soft boiled egg, noodles, oyster mushrooms, pak choi

**Egg-fried rice,**  
ham, green peas and chives

**Honey-soy glazed fried salmon,**  
steamed rice, fresh lime

## ENHANCE YOUR BREAKFAST

**Champagne Paul Bara Grand Cru Bouzy Brut Reserve** 125 ml | 3 550

**Astoria Crémant de Bourgogne Brut** 150 ml | 2 100

**Mimosa cocktail** | 1 100

**Bellini cocktail** | 1 100

**Avocado** 70 gr | 800

**Truffle** 2 gr | 1 000

**Smoked salmon** 50 gr | 1 000

**Keta caviar** 30 gr | 1 500

**Black caviar premium** 30 gr | 9 500

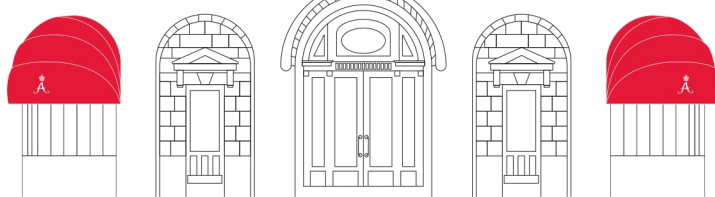
**Black caviar select** 30 gr | 11 000

**Strawberries** 50 gr | 550

**Berries** 50 gr | 800

*Gluten free and dairy free products available upon request  
For our dishes we aim to locally source sustainable ingredients*

Prices are quoted in roubles and inclusive of VAT



### ZAKUSKI TO SHARE

#### Sturgeon black caviar

Premium 30 gr / 50 gr / 125 gr | 9500 / 15000 / 36000

Selected 30 gr / 50 gr / 125 gr | 11000 / 18000 / 45000

**Keta caviar** 50 gr | 1500

Caviar is served with pancakes or toasts

**Marinated & smoked salmon** 40 gr  
Gravlax and mustard sauce | 950  
Gin and juniper berries | 950  
Smoked salmon | 950

**Marinated Baltic herring** 120 gr | 550  
boiled potatoes and dill, pickled red onion

**Assorted fish** 160 gr | 2400  
salmon Gravlax, smoked salmon, smoked sturgeon and smoked mackerel

**Assorted charcuterie** 160 gr | 1800  
dried deer tenderloin, smoked pork balik, smoked duck breast & lard, served with horseradish, mustard, pickled cornichon and toasted Borodinsky bread

**Assorted local and imported farmer's cheese** 200 gr | 2600  
served with grissini, pecan nuts, grapes and fig jam

**Assortment of fresh and marinated vegetables** 250 gr | 1150  
Baku cucumbers, Uzbek tomatoes, radish, bell pepper, fresh herbs, pickled cornichon, sour cabbage, salted black and white milk mushrooms

**Homemade Pirozhki** 60 gr | 250 per piece  
cabbage & egg, minced beef

### HOT STARTERS

**Mushroom julienne vol-au-vent** | 1100  
served in a puff pastry basket with cream and red wine sauce

**Seared Far Eastern scallops** | 3200  
smoked potato purée, Champagne butter sauce and Sturgeon black caviar

**Pan seared foie gras** | 1900  
roasted seasonal fruits, celeriac purée and toasted brioche

### HOMEMADE

#### PELMENI & VARENIKI

**Siberian pelmeni** | 900  
salted butter, dill and soured cream or chicken bouillon and fresh herbs

**Kamchatka crab pelmeni** | 1800  
salted butter, dill and soured cream

**Prawn & chicken pelmeni** | 950  
buckwheat popcorn, salted butter and coriander

**Wild mushrooms & black truffle pelmeni** | 1500  
salted butter and soured cream

**Potato vareniki** | 700  
smoked Suluguni cheese, bacon and red onions

### SOUPS

**Borsch** | 800  
beetroot, poached beef, cabbage, soured cream and mini cabbage pie

**Solyanka** | 900  
olives, salted cucumbers, local salami, lemon, capers, soured cream and mini cabbage pie

**Leningrad style Rassolnik** | 800  
with pickled cucumber, beef, pearl barley and root vegetables

**Ukha** | 1600  
with sturgeon, pike-perch, salmon and vegetables

**Jerusalem artichoke and black truffle soup** | 1100  
with pink pepper and artichoke chips

**Chicken soup** | 650  
noodles, chicken breast, vegetables and parsley

**Homemade bread** 450 gr | 400

*Our bread made with five types of flour: wheat, whole wheat, oatmeal, rye and spelt, with flax and sesame seeds added, made with bio-sourdough which helps digestion and supports immunity*

### CUTLETS

**Pozharsky cutlet** | 1500  
pickled cucumber, pan fried potatoes, onions and tomato sauce

**Chicken Kiev** | 1350  
wild garlic butter, buckwheat porridge, green peas, mushrooms, truffle goat cheese and cranberry sauce

**Pike perch and salmon cutlet** | 1450  
pan fried potatoes, bacon, Tartare sauce

### FISH

**Grilled Murmansk flounder** | 1500  
crushed potatoes and sautéed mushrooms

**Grilled salmon** | 2200  
with spinach, mussels, clams, prawns and white wine sauce

**Steamed halibut filet** | 2400  
pearl barley, beetroot, green asparagus and champagne butter sauce

**Seared Atlantic sea bass filet** | 2800  
fried morels, poached asparagus, pink radish and Edamame beans reheated in a buttered fish broth

### MEAT

**Russian Golubtsy** | 1150  
Savoy cabbage roulades with minced beef, pork and rice, tomato-paprika sauce and soured cream

**Chicken Tabaka** | 1400  
new potatoes, mushrooms and yogurt sauce

**Beef Stroganoff** | 1600  
mushrooms, mashed potatoes and soured cream

**Veal tenderloin prince Orloff** | 2600  
sliced potatoes, red onion, sauce Mornay, spring morels

**Black Angus marble rib eye steak** 300 gr | 5050  
Café de Paris butter, spicy peppercorn sauce

**Roasted beef tenderloin** | 4500  
pan fried foie gras, sautéed mushrooms, celeriac purée and truffle sauce

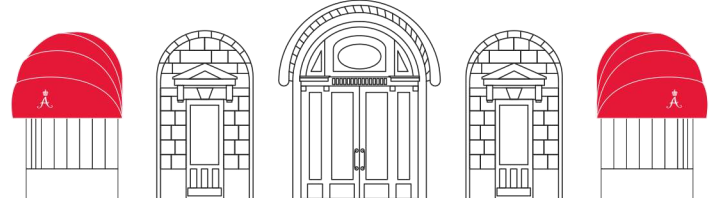
**Herb crusted roasted rack of lamb** | 2200  
braised lamb shoulder and potato zucchini cake, confit tomato and eggplant puree, lamb jus

### VEGETARIAN

**Pearl barley porridge** | 1100  
beetroot, green asparagus, Buratta

**Grilled vegetable kebab with zucchini, carrot, bell pepper, eggplant** | 950  
quinoa and pomegranate salad, coriander pesto

**Potato draniki** | 800  
seasonal seared mushrooms, sour cream sauce



## DESSERTS

**Diana Vishneva** | 1300

*Dessert created by Astoria Pastry in collaboration with the famous ballet dancer. Sugared cranberry, baked apple with cinnamon, yogurt mousse spheres with cranberry filling, caramelized puff pastry and cranberry mousse balls with dulce de leche*

**Napoleon cake** | 750

**Pavlova with tropical fruits** | 1100

**Classic Medovik** | 750

with honey biscuit ice cream and cloudberry jam

**Fabergé Winter Rosé** | 1300

*The dessert created in partnership with Faberge Museum. A lacy gold-sprayed dark chocolate egg, filled with mint mousse, chocolate crumble with salt, chocolate mousse and chocolate-mint ganache, accomplished with white chocolate and mint mini-truffle.*

*The egg is nestled on lush velvety petals made of dark chocolate and decorated with gold leaf*

**Baked cheesecake** | 900

with lemon zest and fresh berries

**Vanilla ice cream profiterole** | 750



caramelized hazelnut, vanilla Chantilly, hot chocolate sauce

**Raspberry and pistachio tartlet** | 1150

with soured cream sorbet

**Hazelnut and Dulcey cake** | 750

**Ice cream and sorbets (per scoop)** | 450

 - Astoria signature dish  - gluten free dish

We believe in sourcing fresh products only and will be glad to present full description for menu items upon request.  
For a full list of allergens, please ask a team member.  
Prices are quoted in roubles, VAT included.