



## 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 4 700

**Astoria Crémant de Bourgogne Brut**  
150 ml 2 300

**Mimosa cocktail** 1 100

**Bellini cocktail** 1 100

**Avocado** 70 gr 800

**Truffle** 2 gr 1 100

**Smoked salmon** 50 gr 1 100

**Keta caviar** 30 gr 2 300

**Black caviar premium** 30 gr 9 900

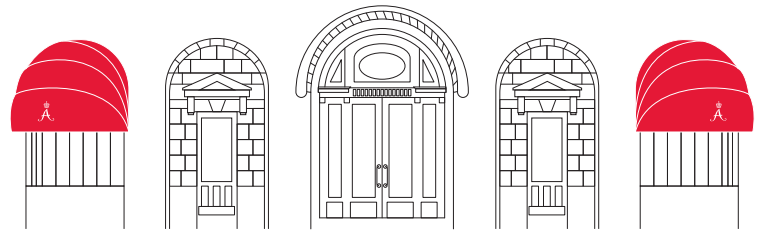
**Black caviar select** 30 gr 12 000

**Strawberries** 50 gr 800

**Berries** 50 gr 1 100

*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 | 9900 / 16000 / 39000

Selected  
30 gr / 50 gr / 125 gr | 12000 / 19000 / 49000

**Keta caviar** 50 gr | 3200

Caviar is served with pancakes or toasts

⊗ **Marinated & smoked salmon** 40 gr  
Gravlax and mustard sauce | 1350  
Gin and juniper berries | 1350  
Smoked salmon | 1350

⊗ **Marinated Baltic herring** 120 gr | 750  
boiled potatoes and dill, pickled red onion

**Assorted fish** 160 gr | 3200  
salmon Gravlax, smoked salmon,  
smoked sturgeon and smoked mackerel

**Assorted charcuterie** 160 gr | 2500  
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 | 3300  
served with grissini, pecan nuts,  
grapes and fig jam

♥ ⊗ **Assortment of fresh  
and marinated vegetables** 250 gr | 1300  
Baku cucumbers, Uzbek tomatoes, radish,  
bell pepper, fresh herbs, pickled cornichon,  
sour cabbage, salted black and white milk  
mushrooms

**Homemade Pirozhki** 60 gr | 300 per piece  
cabbage & egg, minced beef

**STARTERS & SALADS**

♥ ⊗ **Seasonal salad** | 900  
red radish, cucumber, lettuce, boiled egg,  
dill, soured cream

♥ ⊗ **Russian Vinegret salad** | 700  
boiled red beets, potatoes, carrots,  
green peas and pickled cucumbers

♥ ⊗ **Stracciatella** | 1300  
beetroot confit, raspberry dressing, roasted  
pecan nut

**Foie gras and chicken liver parfait** | 1300  
port wine jelly, toasted brioche

♥ ⊗ **Fresh vegetable salad with Circassian  
cheese** | 1200  
sunflower oil dressing and roasted seeds

**Russian dressed herring** | 800  
boiled potatoes, carrots, beetroot, egg

⊗ **Black Angus marble beef tartare** | 2500  
fresh tomato juice, toasted sour dough,  
pomme paille

⊗ **Astoria Stolichny salad** | 850  
roasted chicken breast, potatoes, carrots,  
pickled cucumber, green peas, boiled eggs,  
mayonnaise

⊗ **Kamchatka crab Olivier salad** | 2800  
green peas, carrot, avocado, white radish,  
mayonnaise

**Kholodets** | 950  
traditional cold meats in aspic, beef and pork,  
pickled vegetables and horseradish sauce

**HOT STARTERS**

♥ **Mushroom julienne vol-au-vent** | 1200  
served in a puff pastry basket  
with cream and red wine sauce

**Pan seared foie gras** | 2900  
roasted seasonal fruits, celeriac purée  
and toasted brioche

**HOMEMADE  
PELMENI & VARENIKI**

**Siberian pelmeni** | 1200  
salted butter, dill and soured cream  
or  
chicken bouillon and fresh herbs

**Kamchatka crab pelmeni** | 2100  
salted butter, dill and soured cream

⊗ **Prawn & chicken pelmeni** | 1300  
buckwheat popcorn, salted butter and coriander

♥ **Wild mushrooms & black truffle  
pelmeni** | 1700  
salted butter and soured cream

**SOUPS**

**Borsch** | 950  
beetroot, poached beef, cabbage, soured  
cream and mini cabbage pie

**Solyanka** | 950  
olives, salted cucumbers, local salami, lemon,  
capers, soured cream and mini cabbage pie

**Leningrad style Rassolnik** | 950  
with pickled cucumber, beef, pearl barley  
and root vegetables

**Ukha** | 1900  
with sturgeon, pike-perch, salmon  
and vegetables

**Chicken soup** | 800  
noodles, chicken breast, vegetables  
and parsley

**Homemade bread** 450 gr | 550

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

**FISH**

⊗ **Grilled Murmansk flounder** | 1600  
crushed potatoes and sautéed mushrooms

⊗ **Grilled salmon** | 2800  
with spinach, mussels, clams, prawns  
and white wine sauce

**Steamed halibut filet** | 2600  
pearl barley, beetroot, green asparagus  
and champagne butter sauce

**Salmon and pike perch cutlet** | 1800  
pan fried potatoes, bacon, Tartare sauce

**MEAT**

⊗ **Russian Golubtsy** | 1500  
Savoy cabbage roulades with minced beef,  
pork and rice, tomato sauce and  
soured cream

⊗ **Chicken Tabaka** | 1800  
new potatoes, mushrooms and yogurt  
sauce

**Pozharsky cutlet** | 1600  
pickled cucumber, pan fried potatoes,  
onions and tomato sauce

**Chicken Kiev** | 1600  
wild garlic butter, buckwheat porridge,  
green peas, mushrooms, truffle goat cheese  
and cranberry sauce

⊗ **Beef Stroganoff** | 1800  
mushrooms, mashed potatoes  
and soured cream

**Veal tenderloin prince Orloff** | 2700  
sliced potatoes, red onion, sauce Mornay,  
spring morels

⊗ **Black Angus marble rib eye steak**  
300 gr | 5400  
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** | 2900  
braised lamb shoulder and potato zucchini  
cake, confit tomato and eggplant puree,  
lamb jus

**VEGETARIAN**

♥ **Pearl barley porridge** | 1400  
beetroot, green asparagus, Buratta

♥ **Grilled vegetable kebab with zucchini,  
carrot, bell pepper, eggplant** | 1200  
quinoa and pomegranate salad,  
coriander pesto

♥ **Potato draniki** | 950  
seasonal seared mushrooms,  
sour cream sauce