



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 3 900

Astoria Crémant de Bourgogne Brut
150 ml 2 100

Mimosa cocktail 1 100

Bellini cocktail 1 100

Avocado 70 gr 800

Truffle 2 gr 1 100

Smoked salmon 50 gr 1 100

Keta caviar 30 gr 2 300

Black caviar premium 30 gr 9 900

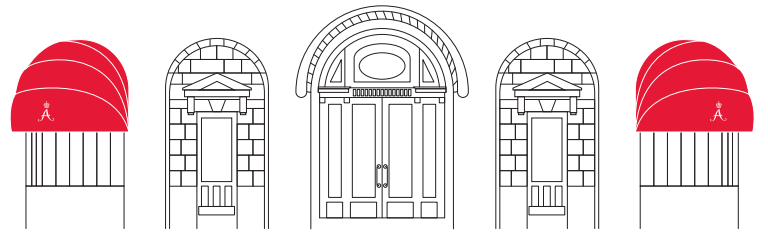
Black caviar select 30 gr 12 000

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