

EVENING MENU

04:30 PM – 10:00 PM

WITH BREAD

Scallop with shrimp sauce
on cream brioche 950.-

Bruschetta with tomatoes
and baked peppers on classic tartine 500.-

Bruschetta with eel in unagi sauce
on classic tartine 900.-

Bruschetta with duck, stracciatella
and cherries on cranberry tartine 600.-

APPETIZERS

Shrimp ceviche with capers and yuzu
dressing 650.-

Veal tataki with wasabi sauce 600.-

Salmon with teriyaki tomatoes, stracciatella
and avocado 750.-

SALADS

Salad with duck, cherry tomatoes, vitello
tonnato and nuts 600.-

Salad with shrimp, sun-dried tomatoes
and Mentaiko sauce 730.-

Crispy Asian-style pickled vegetables 350.-

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PASTA

Beef and oyster mushroom pappardelle	630.-
Salmon pappardelle	960.-
Ravioli with Parma ham and cream cheese	650.-
Ravioli with shrimp and bisque sauce mousse	630.-

MAIN COURSE

Halibut with potato cream and parmesan biscuits	1050.-
Chicken thigh with baked potatoes and unagi sauce	600.-
Veal cheeks in demi-glace sauce and creamy buckwheat risotto	870.-

DESSERTS

Dessert «Borodinsky loaf»	550.-
Cottage cheese pancakes with coconut cream, fresh strawberries and yuzu sauce	670.-
Lemon cake with limoncello and a scoop of ice cream	370.-
Carrot cake with cheese cream	330.-
Pancakes with boiled condensed milk sauce and pecans	370.-
Cheesecake «Royal»	380.-
Poppy brioche	250.-
Vanilla ice cream	170.-

BREAD BASKET:

Classic, pecan-parmesan , pumpkin tartin, «Borodinsky» bread,
whipped butter, tuna pate, smoked trout pate

490.-

From the creators of the «Park Kultury» restaurant
and the specialty coffee house «TEMP»



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