

LET'S HAVE BREAKFAST AND TAKE OUR TIME.

08:00 AM – 04:00 PM

WITH BREAD

Cornbread sandwich with poached egg, trout and potato cream	790.-
Sandwich with tuna, avocado, poached egg and red caviar	990.-
Chicken burger with omelet, tomatoes and smoked aioli sauce	620.-
A sandwich with «that very» sausage and Camembert on a cranberry tartine	520.-

SANDWICH ON A CROISSANT

chicken thigh, mushrooms, creamy sauce	650.-
scrambled eggs, bacon, cheddar	570.-

EGGS

Cream cheese scrambled eggs with shrimp	800.-
Omelet with trout and spinach sauce	850.-
Scrambled with Mortadella and Parmesan cheese	750.-

PORRIDGE

Buckwheat porridge with shrimp, baked pepper and bisque sauce	820.-
Millet porridge with bacon and baked Camembert cheese	580.-
Oatmeal porridge topped with strawberries, coconut cream and pecan nuts	650.-

PANCAKES AND COTTAGE CHEESE PANCAKES

Pancakes with beef, potato cream, and dill	790.-
Pancakes with condensed milk sauce and pecans	430.-
Coconut cream cheese pancakes with fresh strawberries and yuzu	670.-

MENU

08:00 AM – 04:00 PM

04:30 PM – 10:00 PM

APPETIZERS

Tuna tartare with strawberries and wasabi sauce	770.-
Bruschetta with tomatoes and baked peppers on classic tartine	560.-
Bruschetta with duck, stracciatella and cherries on cranberry tartine	620.-

SPREAD ON BREAD

Creamy tuna paste with brioche	530.-
Smoked trout with cottage cheese cream and classic tartine	530.-
Duck breast rilette with cream cheese and cranberry tartine	530.-

SALADS

Salad with trout, zucchini and Asian dressing	820.-
Salad with shrimp, sun-dried tomatoes and Mentaiko sauce	820.-
Salad with duck, cherry tomatoes, vitello tonnato and nuts	750.-
Warm salad with chicken liver, roasted peppers and smoked sour cream sauce	690.-
Vegetable salad with arugula, avocado and olive oil	600.-
Green salad with nut sauce and cashew	470.-

SOUPS

Fish soup with trout and pike-perch	750.-
Tomato soup with shrimp and fennel	790.-
Chicken soup with wheat noodles	490.-

MENU

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04:30 PM – 10:00 PM

MAIN COURSE

Volga pike-perch with mashed potatoes and tomatoes	970.-
Dumplings with smoked pike-perch, potato cream and crispy onions	520.-
Chicken thigh with baked potatoes and unagi sauce	620.-
Veal cheeks with broccoli, crushed tomatoes and Cheddar cheese	1100.-

PASTA

Noodles with shrimp and bacon	780.-
Noodles with veal cheeks and roasted peppers	650.-
Asian-style vegetable noodles	510.-
Parma ham ravioli with creamy horseradish sauce	750.-
Beef spaghetti with spicy tomato-oyster sauce	860.-

CHEF'S PIE

360.-

AS A DESSERT

Croissant with cream cheese, cherry jam, and fresh berries	670.-
Lemon & limoncello cake	370.-
Carrot cake with cheese cream	330.-
Shortcrust pastry dessert with condensed milk and banana	370.-
Cheesecake «Royal»	390.-
Dessert «Borodinsky loaf»	560.-
Poppy brioche	270.-
Canele	240.-

BREAD BASKET:

600.-

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

MENU

08:00 AM – 03:00 PM

03:30 PM – 08:00 PM

COFFEE

Nizhny Novgorod-roasted beans from the masters of the TEMP specialty coffee shop

Double espresso	200.- 50 ml
Americano	200.- 200 ml
Filter coffee	200.- 200 ml
Cappuccino	300.- 220 ml
Large cappuccino	350.- 300 ml
Latte	350.- 300 ml
Flat white	350.- 220 ml
Raf classic vanilla	400.- 300 ml
Raf with jasmine	400.- 300 ml
Chocolate-macadamia raf	450.- 300 ml
Salted caramel latte	400.- 300 ml
Strawberry lemon latte	400.- 300 ml
Espresso tonic	400.- 300 ml
Bumblebee coffee	450.- 250 ml
Cold brew cherry-almond	450.- 250 ml
Apple-cinnamon filter coffee	300.- 220 ml
PLANT MILK	+150.-

AUTHOR'S TEA

	600 ml
Cherry-raspberry with thyme	450.-
Blueberry-mint	450.-
Raspberry-thyme	450.-

MENU

08:00 AM – 04:00 PM

04:30 PM – 10:00 PM

TEA

	600 ml
Assam	350.-
Da Hong Pao	400.-
Earl Grey with cornflower	350.-
Ivan tea	350.-
Tie Guan Yin	400.-
Milk oolong	350.-
Green with jasmine	350.-
ADD THYME / MINT / CHAMOMILE TO YOUR TEA	+30.-

HOT DRINKS

Matcha latte	350.- 300 ml
Cocoa	350.- 300 ml

COLD DRINKS

Lemonade grapefruit-basil	300.- 250 ml
Lemonade peach-tarragon	300.- 250 ml
Lemonade pink cactus-lavender	300.- 250 ml
Lemonade blackcurrant-mint	300.- 250 ml
Blackberry-grapefruit iced tea	300.- 250 ml
Fresh	400.- 250 ml
Rich	250.- 200 ml
Dausuz	250.- 350.- 270 ml 850 ml

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

neчepka

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