LET'S HAVE BREAKFAST AND TAKE OUR TIME.

08:00 AM – 03:00 PM

WITH BREAD

Sandwich with tuna, avocado, poached egg and red caviar	1050.-
Trout and poached egg sandwich on corn bread	850.-
Burger with a chicken patty, omelet, and cheddar sauce	730.-
Roast beef sandwich with Camembert cheese on cranberry tartine	700.-
Flatbread with beef cheeks, arugula, and a poached egg	850.-

SANDWICH ON A CROISSANT

«Bolognese» style	700.-
chicken thigh, mushrooms, creamy sauce	650.-
scrambled eggs, bacon, cheddar	600.-

EGGS

Cream cheese scrambled eggs with shrimp	800.-
Scrambled with Mortadella and Parmesan cheese	750.-
Omelet with roast beef and cheddar sauce	650.-

PORRIDGE

Buckwheat porridge with shrimp, baked pepper and bisque sauce	820.-
Millet porridge with bacon and baked Camembert cheese	650.-
Oatmeal porridge topped with strawberries, coconut cream and pecan nuts	750.-

PANCAKES AND COTTAGE CHEESE PANCAKES

Pancakes with baked potatoes, green onions and oyster mushrooms	570.-
Pancakes with condensed milk sauce and pecans	430.-
Coconut cream cheese pancakes with fresh strawberries and yuzu	700.-

MENU

08:00 AM – 03:00 PM
03:30 PM – 08:00 PM

APPETIZERS

Bruschetta with roast beef, vitello tonnato sauce and capers	650.-
Bruschetta with duck, stracciatella and cherries on cranberry tartine	620.-
Bruschetta with tomatoes and baked peppers on classic tartine	560.-

SPREAD ON BREAD

Creamy tuna paste with brioche	550.-
Smoked trout with cottage cheese cream and classic tartine	550.-
Duck breast rillette with cream cheese and cranberry tartine	650.-

SALADS

Salad with trout and pickled zucchini	900.-
Salad with shrimp, sun-dried tomatoes and Mentaiko sauce	800.-
Salad with duck, cherry tomatoes, vitello tonnato and nuts	850.-
Warm salad with chicken liver, roasted peppers and smoked sour cream sauce	700.-
Vegetable salad with arugula, avocado and olive oil	610.-
Green salad with nut sauce and cashew	550.-

SOUPS

Tomato soup with shrimp and fennel	790.-
Fish soup with trout and pike-perch	850.-
Chicken soup with wheat noodles	550.-
Potato soup with chicken thigh and bacon	700.-

MENU

08:00 AM – 03:00 PM
03:30 PM – 08:00 PM

MAIN COURSE

Volga pike-perch in an Asian-style glaze, served with broccoli	1100.-
Dumplings with smoked pike-perch, potato cream and crispy onions	550.-
Veal cheeks with potato gratin	1050.-
Chicken thigh with mashed potatoes and a cheese-truffle sauce	890.-

PASTA

Ravioli with smoked trout in a creamy sauce	650.-
Noodles with shrimp, bacon, and a creamy cheese sauce	800.-
Wheat noodles with «Bolognese» sauce	600.-
Spaghetti with roast beef and tomatoes	700.-
Wheat noodles with vegetables in Asian sauce	550.-

CHEF'S PIE 360.-

AS A DESSERT

Tartlet «Apple»	610.-
Tartlet with raspberries and pistachio cream	610.-
Macadamia nut tartlet	610.-
Peanut eclair	300.-
Lemon eclair	300.-
Cheesecake «Royal»	420.-
Carrot cake with cheese cream	350.-
Lemon & limoncello cake	380.-
Shortcrust pastry dessert with condensed milk and banana	380.-
Canele	250.-
Poppy brioche	350.-

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 gingerbread Caribbean rum non-alcoholic	450.- 300 ml
Chocolate-macadamia raf	450.- 300 ml
Salted caramel latte	400.- 300 ml
Latte raspberry-spruce branches	400.- 300 ml
Espresso tonic	400.- 300 ml
Bumblebee coffee	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.-
Blood orange-passion fruit	450.-
Sugar-free shiso apple	450.-

MENU

08:00 AM – 03:00 PM
03:30 PM – 08:00 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
Maple Cocoa with Gin	750.- 220 ml
Sea buckthorn punch	350.- 220 ml

COLD DRINKS

Lemonade grapefruit-basil		300.- 250 ml
Lemonade peach-tarragon		300.- 250 ml
Lemonade blackcurrant-mint		300.- 250 ml
Fresh		400.- 250 ml
Rich		250.- 200 ml
Dausuz	250.- 270 ml	350.- 850 ml

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



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