





MENU RIVER PARK

STARTERS

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| CLUB SANDWICH 800 g The huge five-layer sandwich capable to glut the hungriest guest! Includes: several fried bacon slices, three eggs, tomato and chicken breast sous-vide* | 620 P |  |
| BEEF TARTARE 140 g The basis of a dish is filet of veal tempered by shock cold, extra virgin olive oil and sauce from a perilla (leaves of the Japanese cilantro). Added with cossette of a cured yolk | 520 P | |
| TUNA TARTARE WITH AVOCADO 180 g The fresh tuna seasoned with olive oil. The taste of seafood is shaded with cream fresh, salty capers and astringency of arugula | 550 P | |
| LIGHT-SALTED YENISEI MUKSUN 100 g White northern fish. Served with dill oil | 490 P |  |
| LIGHT-SALTED RED SALMON 100 g Home-salted red fish | 430 P | |
| SAGUDAI FROM MUKSUN 70 g Fillet of a northern fish, gently marinated with spices that lightly shade the taste of a fish | 310 P | |
| STROGANINA (SLICES OF FROZEN FISH SERVED COLD) FROM NORTHERN FISH ON ICE 110 g Sterlet and muktun under shock-freezing, served on ice | 670 P |  |
| HOMEMADE PICKLED HERRING 350 g Served with boiled potato and flavored butter | 290 P | |
| ASSORTED SALO (LARD) ON BROWN BREAD 150 g | 160 P | |
| PICKLED MILK MUSHROOMS 150 g Served with sour cream and onions | 490 P | |
| ASPIC (KHOLODETS) FROM ELK WITH HOMEMADE HORSERADISH 150 g | 320 P | |
| SPRING-ROLL WITH A SMOKED EEL 140 g Wrapped in a rice paper and a nori (dried seaweed), filled with a cream cheese, cucumber and tobiko. Served with the Teriyaki sauce | 480 P | |
| SPRING-ROLL WITH A MILD-CURED SALMON 170 g Rolled from a rice paper. The flavoring combination is complemented with hummus, a cucumber and Philadelphia cheese. Served with light soy sauce | 480 P | |
| CHICKEN SPRING-ROLL WITH SHRIMPS 180 g Rolled with a lettuce leaf, rice noodles and spicy dressing. Served with a spicy and sweet sauce in Asian style | 390 P | |
| SANDWICH WITH RILLETTES OF RED FISH 250 g We cook rilletes from smoked fish - soft paste with white wine and spices. Fried slices of bread, iceberg salad, pickled onions, cream cheese and a fresh cucumber finish the dish | 420 P | |
| KIMCHI 150 g The Chinese cabbage, pickled according to the traditional Korean recipe | 220 P |  |
| CHICHARRON 150 g Traditional Mexican snack - airy chips from a pork skin with the spicy Salsa sauce | 180 P | |
| CLASSIC HUMMUS 350 g Traditional hummus from chickpeas, Tahini paste and oriental spices mix «Ras el kanout». Served with fresh pitas | 260 P |  |
| BRUSCHETTA WITH TUNA 70 g The crackling ciabatta slice decorated with juicy lettuce leaves, omelet strips, tomatoes and a mild tuna | 180 P | |
| BRUSCHETTA WITH MOZZARELLA 70 g The fried toast from rye bread baked with pesto from spinach, dried tomatoes, bacon and Mozzarella cheese | 180 P | |
| BRUSCHETTA WITH AVOCADO 60 g Chopped fresh and dried tomatoes, avocado, capers and basil on a slightly toasted slice of the Italian ciabatta | 180 P |  |
| MILLEFEUILLE FROM GRAVLAX AND AVOCADO 250 g Layers from slices of a light-salted salmon, avocado and cream cheese are complemented with the dill oil which is ideally uniting tastes of all ingredients | 760 P | |
| CEVICHE FROM TIGER SHRIMPS 250 g Mexican dish made from chopped tomatoes and fresh shrimps pickled in a «tiger milk» (lime juice, chili pepper, onions and fresh cilantro) | 560 P | |
| VITELLO TONNATO 160 g Classical Italian dish from the veal made by a sous-vide*. Very rich taste is shaded by astringency of arugula and Parmesan cheese | 540 P | |
| STARTERS FOR A COMPANY | | |
| CHARCUTIER 780 g Big platter of delicacies from all over the world | 1900 P | |
| ANY INGREDIENT CHARCUTIER 50 g | 200 P | |
| FISH PLATTER 190 g Assorted light-salted and smoked fish | 760 P | |

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| CHEESE PLATTER 250 g Harmonious platter from cheeses of local production | 920 P | |
| MEAT PLATTER 170 g Assorted homemade meat appetizers | 550 P | |
| PICKLES FROM SIBERIAN CELLARS 245 g | 250 P |  |
| BEER SNACKS PLATTER 340 g Specially to beer we offer all sorts of snacks | 440 P | |
| MAGADAN PRAWN 350 g The prawn caught in the Sea of Okhotsk, cooked and quickly frozen directly on the fishing vessel | 940 P | |

SALADS


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| ROAST BEEF AVOCADO SALAD 230 g Roast beef marinated in soy sauce with coriander, served on a pillow from lettuce leaves and tomatoes-concasse with addition of spicy red onions. Seasoned with fragrant estragon oil | 590 P | |
| CAESAR SALAD 250 g Juicy lettuce leaves with spicy sauce based on anchovies and our know-how - chopped chicken breast cutlet | 400 P | |
| GREEN-SALAD WITH PICKLED CHEESE 210 g Siberian variant of Greek salad, made from local vegetables | 320 P | |
| SMOKED CHICKEN SALAD 200 g Unusual combination of a smoked chicken and sweet peach on a lettuce leaves bed, a fresh cucumber and astringent arugula | 260 P | |
| SIBERIAN FERN WARM SALAD 160 g Local specialty: fried veal, carrots, the Siberian fern combined with pickled honey agarics that emphasize mushroom taste of a salad | 360 P |  |
| TONGUE AND GREEN APPLE SALAD 140 g Elegant salad based on fresh apples, cucumbers, greens, juicy Crimean onions and of course boiled tongue. Decorated with rye chips | 250 P | |
| RUSSIAN SALAD WITH BOILED QUAIL 200 g | 290 P | |
| CHICKEN WARM SALAD 240 g Chicken, stewed with garlic and thyme, and fried vegetables on a juicy lettuce leaves bed | 250 P | |
| VINEGRET WITH HONEY AGARICS 200 g The interesting version of classical salad, with adding of pickled honey agarics and chips from pumpernickel bread | 180 P |  |
| CRACKLING VEGETABLES SALAD 125 g The mix of the fresh vegetables seasoned with oil, decorated by greens and a slice of a white baguette | 190 P |  |
| BAKED BEET SALAD 220 g Combination of the spicy baked beet, sweet notes of dried apricots and an acerb dried cranberry. Seasoned with the Italian Pesto sauce, added with mild cream cheese buttercream | 370 P | |
| SALAD FROM HOT-SMOKED STERLET 160 g Boiled potato, juicy lettuce leaves «Iceberg» and hot-smoked sterlet in savory mustard sauce | 590 P | |
| SHRIMPS AND ARUGULA WARM SALAD 145 g The tiger shrimps fried in flavored oil. Served with tomatoes and arugula. A touch-up - shaved Parmesan | 580 P | |

SOUPS






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| SOLYANKA 300 g Served with pampushkas, sour cream and lemon | 380 P | |
| BORCH 420 g Served with pampushkas, garlic and homemade salo (lard) | 300 P |  |
| SOUP FROM A PIKE PERCH WITH COULIBIAC FROM WHITE FISH 320 g Flavorful fish soup with pike perch, cooked on a chicken broth. Served with fresh coulibiac with a Siberian carp | 280 P | |
| GRUZYDYANKA 370 g Vegetables and the Siberian milk mushrooms, stewed on slow fire in chicken broth with herbs. Served with home-made bread from rye dough | 330 P |  |
| RUSSIAN CABBAGE SOUP FROM SAUERKRAUT 250 g | 190 P |  |
| MUSHROOMS AND HOMEMADE NOODLES SOUP 300 g Flavorous soup with cepes and egg noodles | 220 P | |
| PUMPKIN CREAM-SOUP 230 g The mild, flavorful pumpkin cream-soup made on broth with addition of onions and a root of a celery. Added with mild cream cheese and olives powder | 250 P | |
| RAMEN 400 g Well-known Japanese soup. It includes wheat noodles, chicken breast, tiger shrimps, champignon mushrooms, nori (dried seaweed), a half of a boiled egg and of course the traditional Japanese «Dashi» broth giving the dish this unique taste | 340 P |  |

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| PHO-BO 400 g The Vietnamese spicy soup with slices of marinated beef on the beef broth enriched with the whole palette of national spices | 450 P |  |
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HOT STARTERS

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| MOZZARELLA NUGGETS 260 g Chicken fillet sous-vide* is wrapped up by slices of Mozzarella cheese and deep-fried until crisp in the English breading. Served with the garlic Aioli sauce | 380 P | |
| CHICKEN WINGS 250 g Deep fried chicken wings. Served with spicy-sweet Thai sauce | 350 P | |
| FOREST MUSHROOMS JULIENNE WITH CHICKEN BREAST 170 g The French classics in the Siberian way - it is tasty, beautiful and rich dish | 340 P | |
| CALF TONGUE BAKED IN SOUR CREAM 135 g The fried calf tongue in juicy sour cream and mustard sauce, is complemented with crackling pickles cut in small pieces | 360 P | |
| HOT-SMOKED YENISEI STERLET 100 g Dish from our own smoke house. Sterlet is smoked on cherry and apple wood chips | 690 P |  |

MAIN COURSES

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| VEAL BEEFSTEAK WITH FRIED POTATOES 310 g Flavorous beefsteak from chopped meat with the fried egg. Served with home-style fried potatoes | 470 P | |
| FILET MIGNON 250 g The most gentle steak from beef. Medium grilled, this steak will show the real taste of a meat | 690 P | |
| MARBLE PULP OF A BULL-CALF (ONE MEAT CUT) 300 g of raw meat The juicy, flavored meat grilled to ideal temperature with oil and herbs. Recommended medium-well | 1250 P | |
| WOK VEAL WITH HUMMUS 350 g The friendship of the Middle East and Asia: a combination of the veal fried thoroughly on a wok with vegetables in the Teriyaki sauce and classical hummus. Served with pitas | 520 P | |
| PORK RIBS IN ORANGE GLAZE 500 g The most delicate pork ribs baked to a caramel crust under honey and orange glaze. Served with French fries and stewed cabbage «Shoucroute» | 690 P | |
| GRILLED PORK NECK WITH TOASTED POTATO 350 g A big portion of grilled meat, served with Idaho potatoes and «Demi-Glace» sauce | 580 P | |
| CHOPPED LAMB CUTLET 170 g The hammered and thinly cut lamb soaked in onions juice. Served with arugula, chopped tomatoes and mustard sauce based on «Demi-Glace» | 420 P | |
| MUTTON FRIED WITH VEGETABLES 280 g Fried mutton with vegetables. Served on a pan | 480 P | |
| POZHARSKY CUTLET 400 g Big chopped chicken breast cutlet in the crispy breading. Served with French fries and our sauce «Green Bouillon» based on parsley and extra virgin olive oil | 460 P |  |
| CHICKEN LIVER WITH HUMMUS 350 g Flavorous chicken liver fried on a wok with herbs and vegetables is perfectly combined with classical hummus. Served with pitas | 390 P | |
| CHICKEN BREAST SOUS-VIDE WITH RICE 270 g For those who prefer healthy lifestyle. Chicken breast, marinated in the Teriyaki sauce, cooked by a sous-vide* | 370 P | |
| THE WHOLE CHICKEN BAKED WITH HERBS 330 g Chicken gherkin, marinated in herbs and baked until crisp. Served with the slices of fried potatoes | 640 P | |
| TAIGA PELMENI WITH ELK MEAT 350 g Siberian specialty: pelmeni stuffed with three types of meat. Sour cream and freshly ground black pepper supplement a dish | 450 P |  |
| ELK MEAT STEWED WITH CHANTERELLES AND SOAKED COWBERRY 220 g Siberian specialty: elk meat stewed with spices and mushrooms till softness, supplemented with a soaked cowberry | 550 P |  |
| CABBAGE ROLLS STEWED IN SOUR CREAM 250 g Cabbage rolls stuffed with three types of meat, stewed in sour cream sauce | 310 P | |
| BEEF BURGER WITH PEANUT-HONEY SAUCE 500 g Flavorous burger with chopped meat cutlet, mild peanut and honey mayonnaise, cornichon, cilantro and Cheddar cheese. Fried egg and bacon added. Served with French fries | 650 P |  |
| DIABLO BURGER WITH BEEF CUTLET 420 g Cutlet from chopped meat, hot sauce made from sour cream, Cheddar cheese, bacon and the crunchy leaf of a fresh salad perfectly do the part! Served with French fries | 650 P |  |

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| CHICKEN BURGER WITH BEET 460 g Juicy chicken cutlet chopped in a special way. The baked beet seasoned with orange sauce, that gives freshness and spicy flavor. Served with French fries | 500 P | |
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| DUCK LEG CONFIT WITH CELERY PUREE 350 g Duck leg sous-vide* slowly stewed. Served with celery puree with nutmeg in cherry sauce with addition of red wine | 760 P | |
| DUCK BREAST WITH VANILLA SAUCE 250 g Delicately fried duck breast with a warm fig and soy-vanilla sauce based on a rice wine and natural vanilla | 750 P | |
| DORADO ACQUA PAZZA 300 g The Neapolitan way of stewing of fish in the «mad water» containing white wine, tomatoes and parsley | 980 P | |
| ONE-PIECE-COOKED SALMON 220 g Fillet of a salmon fried or steamed according to your taste. Served with the refreshing arugula salad and a lemon in cream-mushroom sauce | 990 P | |
| PIKE CUTLETS 195 g Fish cutlets for gourmets. Served with creamy caviar sauce | 440 P | |
| SIBERIAN CARP STEAK 190 g The fillet of the Siberian carp fried till gold color in breadcrumbs. Served with baked vegetables | 300 P |  |
| POTATO PIEROGI (VARENIKI) 245 g | 230 P |  |
| SIBERIAN CHERRY AND CUSTARD PIEROGI (VARENIKI) 240 g | 280 P |  |
| POTATO FRITTERS 185 g Served with cucumbers salad | 210 P |  |

SIDE DISHES

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| FRIED POTATO WITH MUSHROOMS 260 g | 320 P |  |
| PEARL-BARLEY PORRIDGE, STEWED WITH VEGETABLES 200 g | 170 P | |
| DRANIKI (POTATO PANCAKES) 130 g Served with sour cream and dill oil | 160 P | |
| POTATO MASH 150 g | 150 P | |
| VEGETABLES EN PAPILOTTE 60 g Vegetable straws, stewed in oil on a small fire | 150 P |  |

DESSERTS


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| NAPOLEON 150 g Favourite cake from the childhood - the crackling puff pastry and creme anglaise | 250 P | |
| CREAM-CARAMEL TART 140 g Bright dessert from two layers of caramel: creamy-white and chocolate covered with the caramelized nuts | 280 P | |
| TOFFEE PUDDING 160 g The classical English dessert called on its homeland as Sticky toffee pudding. Prepared on the basis of dates and poured down with hot caramel while serving | 240 P | |
| «TAIGA» DESSERT 80 g The dessert full of vitamins - cowberry and fried pine nuts in a sweetened condensed milk | 190 P |  |
| AN APPLE, BAKED WITH HONEY 250 g | 270 P |  |
| «PRAGUE» CAKE 140 g | 200 P | |
| HONEY CAKE (MEDOVIK) 180 g Classical honey cake with a scoop of ice cream | 200 P | |
| BIRD CHERRY («CHEREMUHA») CAKE 100 g Siberian specialty: soft cake layers from bird cherry flour are soaked with syrup and interbedded by a sour cream | 150 P |  |
| CHOCOLATE BROWNIE 50 g Traditional American dessert: thick chocolate cake in a chocolate glaze with shredded walnuts | 120 P | |
| HANDMADE SWEETS 10 g | 30 P | |
| PANNA COTTA WITH RASPBERRY COULIS 100 g Variation of a classical Italian creamy dessert | 170 P | |
| «POTATO CAKE» 50 g | 70 P | |

*sous-vide - cooking by long braising in a vacuum at a low temperature

 - Siberian specialty

 - Vegan dish

 - Big size

 - Spicy dish

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