

✧ SPECIAL OFFERS ✧

*AVAILABLE FROM 16:00



TUESDAY

**TAR
TAR**
Day

TAR-TAR & WINE — 450.-*

THURSDAY

WE INSIST!

**HOMEMADE TINCTURE
OF THE WEEK - 100 RUBLES**



BRUNCH
SATURDAY & SUNDAY

12:00 - 16:00

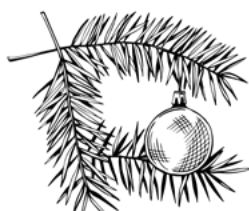
**ORDER TWO DISHES AND GET TEA
OR COFFEE AS GIFT**

IF YOU HAVE AN ALLERGY TO ANY PRODUCT, PLEASE INFORM YOUR WAITER.

❖ NEW YEAR MENU ❖

NEW GASTRONOMIC COMBINATIONS FROM THE CHEF,
WHICH ARE DESIGNED TO ENHANCE THE NEW YEAR MOOD

FORSHMAK FROM THE YENISEI GRAYLING WITH PIKE CAVIAR AND WARM BUNS (155 r).....	380
CRISPY SHRIMPS WITH CRUSHED TOMATOES AND PUMPKIN MOUSSE (150 r).....	480
MIMOSA SALAD WITH KAMCHATKA SOCKEYE SALMON AND CAVIAR WITH DRIED YOLK AND CRISPY POTATOES (185 r).....	490
VINAIGRETTE SALAD WITH TUGUN FISH, PIKE CAVIAR AND DILL SAUCE (170 r).....	390
STEWED CALF SHANK WITH JERUSALEM ARTICHOKE CREAM AND DEHYDRATED PLUM (190 r).....	590
RACK OF DAGESTAN LAMB WITH POTATOES AND ROASTED PEPPER SAUCE (320 r).....	980
GRILLED CHICKEN WITH SMOKED PUMPKIN CREAM, CITRUS DEMI AND AGED CHEESE MOUSSE (275 r).....	560
BASKET SAN SEBASTIAN ON BOILED CONDENSED MILK WITH PERSIMMON AND TANGERINE ZEST (185 r).....	360



→ COLD APPETIZERS ←

KHAKASS BULL TENDERLOIN TARTARE WITH WHITE MUSHROOMS CAVIAR AND FRIED TARTINE (120/45 g)	470
SOCKEYE SALMON TARTARE WITH BAKED PEPPER MUHAMMARRA, CILANTRO LEAVES AND CRISPY CHIPS (120 g)	490
YENISEY WHITEFISH SUGUDAI WITH CAVIAR (115 g)	460
DIFFERENT NORTHERN YENISEY FISHES WITH MINI POTATO AND RED PICKLED ONION (195 g)	690
ROAST BEEF WITH TRUFFLE SAUCE ON KUBAN SEEDS AND SALTED BARREL MUSHROOMS (150 g)	640
HERRING ON RYE TOAST WITH BEETROOT VINAIGRETTE, HORSERADISH MOUSSE AND DRIED YOLK WITH MUSTARD SEEDS (140 g)	360
YENISEY SMORREBROD WITH LIGHTLY SALTED GRAYLING AND PIKE CAVIAR WITH POTATOES AND CREAM HORSERADISH (190 g)	390
BRUSCHETTA SET (60/60/50/55 g)	490
SALMON AND GUACAMOLE / EGGPLANT AND CHILI SALSA / GUINEA FOWL PATE WITH TOMATO MARMALADE / VEAL ROAST BEEF WITH TAIGA PESTO AND HORSERADISH	
CHICKPEA HUMMUS WITH CRISPY EGGPLANT IN GINGER GLAZE (215 g)	340
DEER PATE WITH RAISINS SOAKED IN PORT WINE AND FOREST NUTS (150 g)	380
PLATE OF SIBERIAN DRY-CURED PRODUCTS: MOOSE / MARAL / DEER (20/25/25 g)	720
DIFFERENT FARM CHEESE WITH HOMEMADE BERRY JAM, LINEN CHIPS WITH CARAMEL PECAN (120/40/15/10 g)	740
FARM SALTY AND SMOKED RUSSIAN SALO WITH MUSTARD AND SPICY ADJIKA (100/15/15 g)	340
WHOLE WHEAT & MALT SOURDOUGH BREAD WITH SMOKED FARM BUTTER (140/140/30 g)	180

→ HOT APPETIZERS ←

TURUKHANSKY CHIR IN TEMPURA WITH TARTAR SAUCE AND CILANTRO (165 g)	430
ZUCCHINI PANCAKES WITH CHILEAN SALMON AND STRACIATELLA (180 g)	540
MINI-CHEBUREK WITH MINTY YOGURT AND ADJIKA (120/20/20 g)	340
DRANIKI WITH CAVIAR, SOUR CREAM AND LIGHT SALTED CUCUMBER SALSA (200 g)	390
FRIED SULUGUNI GEORGIAN CHEESE WITH CHERRY SAUCE (170 g)	410

→ SALADS ←

FRESH STRAWBERRIES AND CRISPY EGGPLANT WITH SORREL AND VARIOUS HERBS IN A KUBAN SEED DRESSING (180 g)	390
EXTRA GREEN SALAD WITH AVOCADO, BROCCOLI, ZUCCHINI, PEAS AND SPINACH LEAVES IN VEGAN KIMCHI MAYO (200 g)	490
CAESAR SALAD (220 g)	460
RUSSIAN SALAD WITH SALMON AND CRAYFISH TAILS (200 g)	510
SALAD WITH KAMCHATKA CRAB AND GINGER TOMATOES WITH AVOCADO AND DIFFERENT LEAVES (175 g)	620
TIGER PRAWNS WITH CHERRY TOMATOES AND PERSIMMON (190 g)	590
SALAD WITH ROAST BEEF AND PICKLED OYSTER MUSHROOMS WITH PINE NUTS AND DIFFERENT LEAVES IN TRUFFLE SAUCE ON KUBAN SEEDS WITH PARMESAN (160 g)	470

→ SOUPS ←

TAIGA MUSHROOMS SOUP-PUREE WITH PINE NUTS (290 g)	340
GEORGIAN KHARCHO WITH WARM PITA AND FRESH CILANTRO (320/40 g)	370
SCANDINAVIAN UKHA ON CREAMY BISQUE WITH WILD SALMON, SQUID AND RAPANS (315 g)	440
BORSCH WITH SOUR CREAM, FARM RUSSIAN SALO AND MUSTARD (320/30/20 g)	360

H O T → VEGETARIAN ←

FRIED POTATOES WITH FERN AND LIGHTLY SALTED CUCUMBER WITH TRUFFLE SOUR CREAM (320/40 g)	290
JOSPER BROCCOLI WITH NUT SAUCE (135 g)	420
BAKED EGGPANTS KIMCHI WITH HUMMUS (210 g)	350

✧ FISH AND SEAFOOD ✧

BLACK SEA RAPANS STROGANOFF AND WHITE MUSHROOMS WITH POTATO CREAM (280 g).....	590
GRILLED TIGER PRAWNS WITH GINGER UMAMI MAYO AND SESAME KIMCHI (140/35 g).....	760
PIKE CUTLETS IN CHEESE RELISH WITH MASHED POTATOES AND PICKLED RADISH (300 g).....	560
KAMCHATKA SOCKEYE SALMON FROM JOSPER WITH SPINACH AND PIKE CAVIAR SAUCE WITH GRILLED ZUCCHINI (220 g).....	920
CRAB CUTLETS WITH POTATO PUREE, SUN-DRIED TOMATO SAUCE AND DEHYDRATED YOGURT (280 g).....	690
CARBONARA SQUID WITH PICKLED YOLK AND POTATO CREAM (270 g).....	580
MURMANSK GRILLED HALIBUT IN UNAGI SAUCE WITH SWEET POTATO CREAM AND JOSPER BROCCOLI (200 g).....	790
FRIED KURIL SCALLOP WITH CAULIFLOWER CREAM AND CRAB BISQUE ON CREAM (175 g).....	690

✧ MEAT AND POULTRY ✧

POZHARSKY'S RUSSIAN CUTLET WITH POTATO, MUSHROOMS AND SOUR CREAM SAUCE WITH PICKLED CUCUMBER (150/120/70 g).....	560
DUCK LEG CONFIT WITH POTATO CREAM WITH MUSHROOMS AND TRUFFLE, MILK MUSHROOM TARTARE AND PARMESAN MOUSSE (1 шт / 135 g).....	790
BEEF STROGANOFF FROM VEAL AND TAIGA MUSHROOMS WITH MASHED POTATOES (300 g).....	760
GRILLED DEER TENDERLOIN WITH ROOT VEGETABLE GRATIN AND DEMI-GLASS ON GOOSEBERRIES (200 g).....	660
BAVET STEAK WITH CACHO-E-PEPE SAUCE AND PORCINI MUSHROOM CAVIAR (200*/50 g).....	1060
FLANK STEAK WITH ASIAN COLE SLAW AND BLACK PEPPER SAUCE (200*/110 g).....	790
PORK RIBS IN CURRANT GLAZE WITH BAKED POTATOES AND GARLIC SOUR CREAM WITH DILL AND COLE SLOW (500 g).....	690
CHICKEN KEBAB WITH ADJIKA AND BAKED VEGETABLES MADE IN JOSPER WITH WARM PITA (130/110/70/30 g).....	560
LAMB KEBAB WITH BAKED SPICY EGGPLANT AND BABAGANUSH WITH FETA MOUSSE AND CILANTRO (130/140 g).....	680
CHICKEN SHISH KEBAB WITH POTATO, COLE SLOW AND CHILI YOGURT SAUCE (190/245 g).....	560
VEAL WITH POTATO GRATIN WITH PATE AND MUSHROOM SAUCE (270 g).....	940
PORK SHISH KEBAB WITH ADJIKA AND JOSPER VEGETABLES WITH COLE SLOW WITH WARM PITA (170/255 g).....	690

* THE WEIGHT OF THE STEAK IS WRITTEN IN A RAW FORM

✧ DESSERTS ✧

TAIGA MUSHROOMS TIRAMISU (150 g).....	320
MERINGUE WITH RYAZHENKA CREAM AND BOILED CONDENSED MILK WITH LINGONBERRY SORBET AND FREEZE-DRIED RASPBERRIES (140 g).....	330
APPLE PIE WITH BAKED APPLES ICE CREAM WITH SALTY CARAMEL (180 g).....	340
CHOCOLATE GLUTEN-FREE CAKE WITH LACTOSE-FREE BANANA ICE CREAM AND CARAMEL PECAN (125 g).....	290
BLUEBERRY PIE WITH ICE CREAM (280 g).....	390
BASQUE CHEESECAKE WITH SALTY CARAMEL AND FRIED HAZELNUT (160 g).....	340
NAPOLEON CAKE WITH DIFFERENT CARAMEL (165 g).....	310
CHOCOLATE FONDANT AND CARAMEL HAZELNUT ICE CREAM (170 g).....	390
HOMEMADE ICE CREAM (70 g).....	200
CARAMEL ICE CREAM WITH NUTS / SUNDAE MADE FROM FARM'S SOUR CREAM / BASIL ICE CREAM / COCONUT ICE CREAM	

TEA

ASSAM 500 ML	200
EARL GREY 500 ML	200
JASMINE TEA 500 ML	200
STRAWBERRY PIE 500 ML	200
FRUITY 500 ML.....	200
MILK OOLONG 500 ML	200

HERBAL TEA

SPICES AND JOYS 500 ML	240
IVAN TEA, STAR ANISE, ORANGE SLICES, CASSIA, STRAWBERRIES, LOFANT	
WINTER DREAM 500 ML.....	240
IVAN-TEA, STAR ANISE, CLOVES, CARDAMOM, THYME	
SIBERIAN HERBALIST 500 ML	240
IVAN-TEA, SAGAN DAILYA	
BLACKCURRANT 500 ML.....	240
WILLOW TEA, BLACK CURRANT LEAF, RED CURRANT BERRIES	

COFFEE

ESPRESSO 30 ML	140
AMERICANO 150 ML.....	140
CAPPUCCINO 250 ML.....	180
CAPPUCCINO WITH ALTERNATIVE MILK 250 ML.....	270
LATTE 360 ML.....	200
LATTE WITH ALMOND OR COCONUT MILK 360 ML .	300
BUBBLE GUM LATTE 360 ML.....	300
CHESTNUT RAF 360 ML.....	260
FLAT WHITE 180 ML	220

COLD DRINKS

RICH COLA 330 ML	240
RICH TONIC 330 ML	240
LINGONBERRY DRINK 250/1000 ML	90/360
RICH JUICE 200 ML.....	210
ORANGE, TOMATO, APPLE, CHERRY, PEACH	
FRESH JUICE 250 ML	290
CARROT, PEAR, ORANGE, GRAPEFRUIT, APPLE, TOMATO WITH CELERY	
FRESH JUICE 250 ML	340
GRAPEFRUIT, TOMATO WITH CELERY	
«NARZAN» SPRING WATER 500 ML	230
«BAIKAL RESERVE» WATER SPARKLING 500 ML.....	200
«BAIKAL PEARL» WATER STILL 500 ML	200

HOMEMADE LEMONADE

MANGO AND PASSION FRUIT 330/1000 ML ...	180/540
CLASSIC 330/1000 ML.....	180/540
LOVE IS 330/1000 ML.....	180/540
CREAM SODA 330/1000 ML.....	180/540
VIOLET 330/1000 ML	180/540
CLASSIC SODA 330/1000 ML	180/540

HOT CHOCOLATE

HOT CHOCOLATE 120 ML.....	250
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