

ТЭАТЭ



КОРША

MENU

COLD APPETIZERS

Sealight-salted salmon	450
<i>With dill and a spicy sauce (100/30g)</i>	
Tuna, marinated in a sauce based on «chianti».....	630
<i>With avocado and olive paste (100/50g)</i>	
Hot-smoked sturgeon	850
<i>And spicy sauce (80/30g)</i>	
Roast beef with sauce «Dijon».....	520
<i>and lettuce (80/50g)</i>	
Baked ham prescription F.A.Korsha with horseradish.....	390
<i>and salinity (80/50g)</i>	
Carpaccio of beef tongue.....	410
<i>with horseradish (100/30g)</i>	
Duckling with Sweet Pear and Jelly.....	360
<i>(110g)</i>	
Salted Herrings with Potatoes and Mushroom Salad.....	350
<i>(80/80g)</i>	

Aubergine and Zucchini Roll.....	340
<i>With tomato sauce and cucumber jelly (130g)</i>	
Mozzarella with tomatoes under the «pesto» sauce.....	410
<i>With rise chips (160g)</i>	

SALADS

Salad with smoked duck «Magret» and chips of parmesan.....	350
<i>Pineapple, strawberry, pear and «soy» sauce (160g)</i>	
Salad with veal fattening milk, fried in spices..	420
<i>Lettuce with asparagus, croutons and «honey» sauce (170g)</i>	
Salad with king crab.....	720
<i>With cucumbers, tomatoes, pickled apple and mayonnaise sauce (170g)</i>	
Olivier Theatre with chicken breast.....	390
<i>With quail egg and toasted bread Borodino (200g)</i>	
Warm salad with seafood under the «Pesto» sauce <i>With scallops, prawns, squid and «mix» salad (80/50g)...</i>	690
Salad with salmon and cheese mousse.....	470
<i>With lettuce and tomatoes under the «nut-sesame» dressing (160g)</i>	

HOME SALTING

Pickled Cucumbers, Fresh-salted Cucumbers, Sauerkraut, Pickled Custard Marrows, Pickled Cherry Tomatoes.....	180
<i>(80g)</i>	
Drum salted mushrooms stuffed with sunflower oil, Salted Boletus edulis, Salted milk mushrooms.....	410
<i>(150g)</i>	

PASTY

Patty with: Meat, Cabbage, Mushroom, Apples.....	80
<i>1 Piece (40g)</i>	
<i>Hot Appetizers</i>	
Veal cheeks with fruits.....	450
<i>With blueberry sauce (130g)</i>	
Julienne in a tomato sauce with wild mushrooms.....	320
<i>100/30/50g)</i>	
Ravioli with meat.....	390
<i>With sour cream and dill (170/20g)</i>	
Shrimp, baked in cheese sauce.....	320
<i>With tomatoes (100/30/50g)</i>	
Sea scallops with roasted vegetables.....	610
<i>With sauce balsamic (100/30g)</i>	
Calf's tongue, baked with fruit.....	380
<i>With apples, pears, pineapple and strawberries in the «cheese» sauce (110g)</i>	

SOUPS

Borsch with beef.....	370
<i>With pie and cream (300/30/40g)</i>	
Fish soup.....	490
<i>Salmon, cod, barley, vegetables (300g)</i>	
Noodle soup with duck, mushrooms and quail eggs.....	370
<i>With vegetables (300/30g)</i>	

Cream of pumpkin with shrimp and croutons.....	350
<i>(300/30g)</i>	

MEAT COURSES

Beef steak, baked potato, «Besnier».....	850
<i>With sauce «vegetable salsa» and mushrooms (170/100/30g)</i>	
Rack of lamb with grilled vegetables.....	1100
<i>With sauce «barbecue» and tomatoes (250/150/50g)</i>	
Steak «Ribeye» beef (black angus).....	450
<i>The price is per 100 grams of crude product (100g)</i>	
Shin of lamb with vegetables.....	820
<i>With sauce based broth (230/180/50g)</i>	
Cutlet «Pozharsky».....	590
<i>With potatoes and creamy mushroom sauce (180/180/50g)</i>	
Beef Stroganoff.....	750
<i>With potatoes, vegetables and salt (200/180g)</i>	
Duck breast with mango sauce.....	810
<i>With buckwheat ravioli (150/160/30g)</i>	

FISH COURSES

Crispy-covered Salmon.....	710
<i>With «Jasmine» rice, asparagus and cucumber sauce (150/170/30g)</i>	
Baked Carp with potatoes «besnier».....	690
<i>With spinach, asparagus and sauce «Roquefort» (150/150/50g)</i>	
Sterlet with spinach ravioli.....	1800
<i>Served tomatoes, white sauce with black caviar (180/160/60g)</i>	
Pike, Stuffed with Fresh Spinach.....	710
<i>With baked tomatoes and pike caviar (180/150/50g)</i>	
Halibut baked with vegetables.....	820
<i>Asparagus, zucchini, pepper bolgarsky (160/280g)</i>	
Sturgeon monk-style mashed potatoes.....	790
<i>In cream sauce and pickled vegetables (160/320g)</i>	

ADDITIONAL SIDE DISHES

Fried potatoes with chanterelles and porcini mushrooms..... (200g)	410
Grilled Asparagus..... (150g)	370
Buckwheat porridge with mushrooms and onions..... (200g)	300
Potatoes (fried, boiled, mashed potatoes)..... (100g)	410
Cauliflower (fried, boiled)..... (100g)	210
Pepper Grilled..... (100g)	210
Broccoli (fried, boiled)..... (100g)	210
Zucchini grilled..... (100g)	210

DESSERTS

Fruit salad..... <i>With seasonal fruits and berries and fruit syrup (160/30g)</i>	290
Pumpkin Pie..... <i>With sauce «blackberry» (150/30g)</i>	340
Mousse of mango and passion fruit..... (110/50g)Curd dessert with black currant..... (100g)	350
Dessert «Three chocolate»..... <i>Served tomatoes, white sauce with black caviar (130/20g)</i>	350
Eclairs with English cream and hot chocolate 3pc..... (130g)	290
Honey with prunes..... (180g)	350
Sorbet and ice cream in the range of 1 scoop... <i>Ask your waiter (50g)</i>	180

Delicious homemade sweets 1 pc. / 20 gr.....80
Prunes with nuts and chocolate, truffle with hazelnuts, dried apricots in chocolate with hazelnuts.
Assorted Fruit and Berries (100g)

Red currant..... (100g)	590
Grapes..... (100g)	110
Kiwi..... (100g)	80
Pear, apple..... (100g)	80

DESSERTS

Strawberry..... (100g)	280
Pineapple..... (100g)	150
Mandarins..... (100g)	60

FRESH JUICES

200 ML

Juice «Theatrical»..... <i>pineapple-strawberry-pear</i>	420
Juice from apples and beets.....	270
The juice from apple, carrot and celery.....	270
Orange juice.....	250
Juice of kiwi and pears.....	370
Lemon juice.....	250
Apple juice.....	250
Pineapple juice.....	390
Grapefruit juice.....	250

HOMEMADE BEVERAGES

Morse choice: blackberry, cranberry, sea buckthorn..... (200g)	120
Kvass..... (200g)	120