

RESTAURANT
SEAFOOD
FAR EASTERN CUISINE



YOUR CHEF TODAY-SUSLOVA
DARIA
our restaurant wishes you a great
stay

RESTAURANT
SEAFOOD
FAR EASTERN CUISINE

COMPOSITION
OF THE MENU

SNACKS
HOT MEALS
SALADS
UNSWEET BAKING
DESSERTS
THE DRINKS



Snacks

Assorted Far Eastern Bruschettes

Far eastern salmon

Pumpkin, grade "Japanese"

Venison fillet, thigh

Cremetta cheese Cream 20%

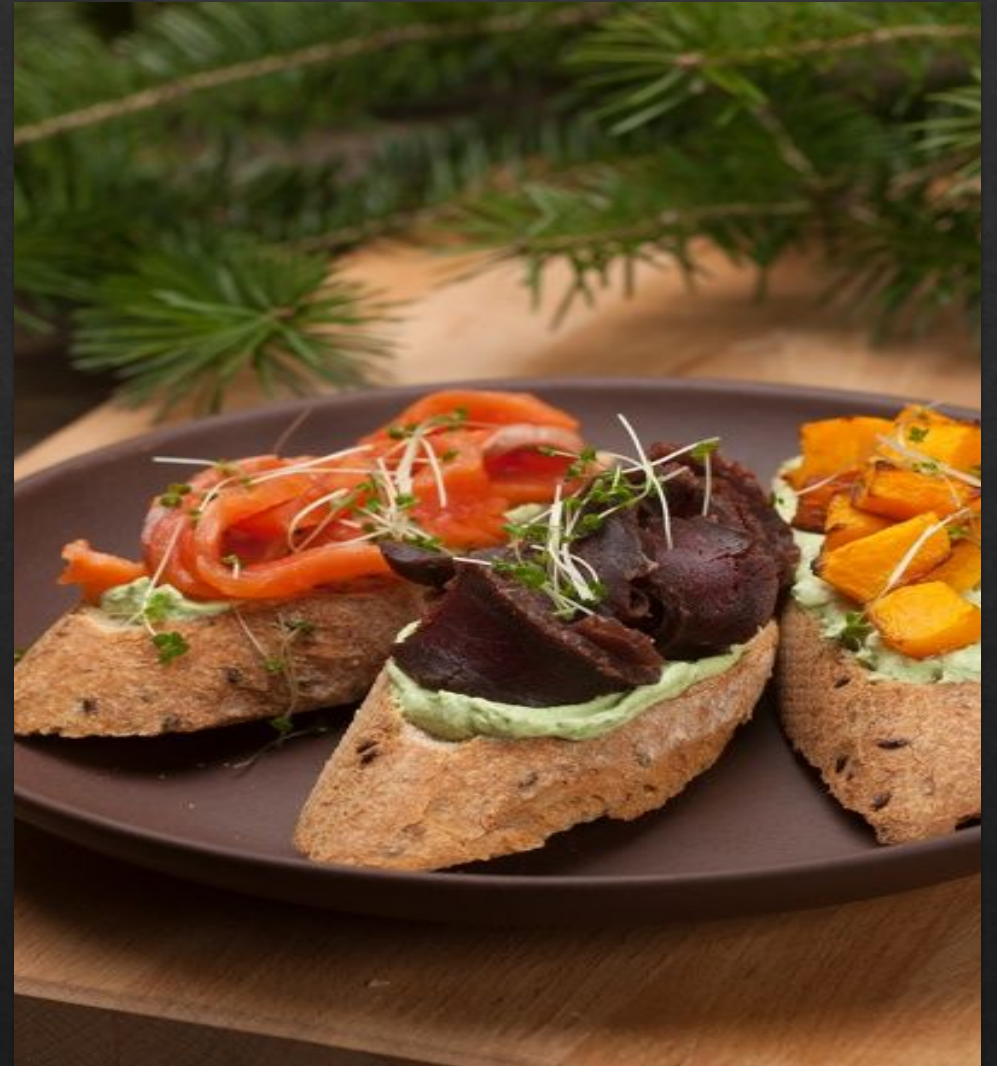
Juniper berry

Rosemary

Ramson

Cereal loaf

3,98€



Snacks

Baked giant oysters

Far Eastern oyster fresh

Processed cheese like "Friendship"

Grated mozzarella cheese

Korean bread crumbs

Egg yolk

Cream

7,39€



Snacks

White and red fish terrine

Fillet of black grenadier

Fillet of salmon fish

Milk

Cream

Onion

Dry seaweed

4,55€



Hot meals

Baked little-eyed grenadier steak with vegetable
sauté

Small-eyed grenadier steak without breading

A tomato

Zucchini

Thyme 2 sprigs

Garlic

8,35€



Hot meals

Venison with lingonberry sauce

Deer fillet, thigh

Pumpkin variety "Japanese"

Cream 15-20%

Frozen lingonberry

Red wine

Fresh spinach

Rosemary

6,26€



Hot meals

Grilled octopus

Octopus fresh

Pumpkin

Sweet potato

Cream 15-20%

Fresh mint

Fresh basil

Cucumbers "Gherkins"

Dijon mustard

Capers

Anchovies

Teriyaki sauce

11,38€



SALADS

Olivier salad with crab meat

Potatoes

Carrot

Fresh cucumber

Pickled cucumber

Eggs

Green frozen peas

Crab meat

Homemade mayonnaise

4,55€



SALADS

Seaweed salad with squid

Squid

Seaweed

Nut sauce

Quail egg

2.84€



SALADS

Pacific herring vinaigrette

Pacific salted herring fillet

Red onion

Pickle

Sauerkraut

Boiled beets

Boiled carrots

Boiled potatoes

Canned green peas

3.41€



UNSWEET BAKING

Cold pie with little-eyed grenadier

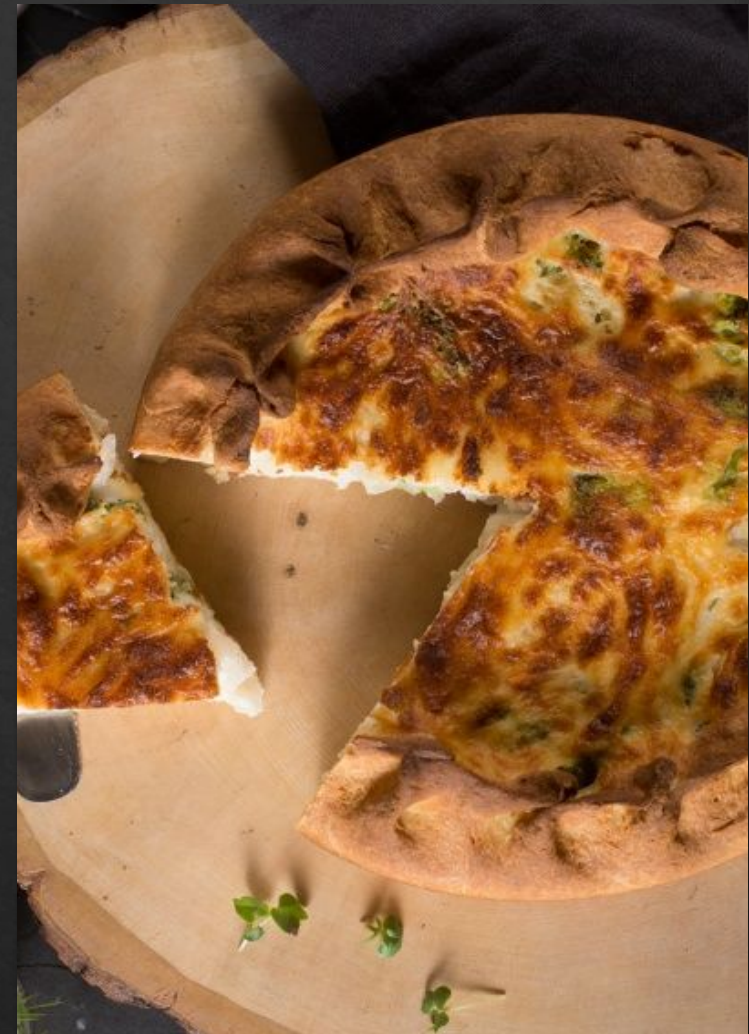
Macrurus small-eyed fillet without skin

Cauliflower

Broccoli

Fresh carrots

2.28€



UNSWEET BAKING

Little-eyed grenadier pancakes

Macrurus small-eyed fillet

Chicken egg

3.07€



UNSWEET BAKING

Black Grenadier Pie

Fillet of black grenadier

Fresh potatoes

Fresh onions

Fresh carrots

egg

3,98€



DESSERTS

Soufflé "Bird's milk" on agar-agar

Agar-agar

Water

Sugar

Butter

Condensed milk

Egg white

Lemon acid

Vanillin

3.98€



DESSERTS

Honey-creamy jelly with pine nuts

Honey from the Ussuri taiga

Cream

Far Eastern pine nuts

Gelatin in plates

Persimmon, pomegranate seeds

4.55€



THE DRINKS

French press with
taiga thyme and
cranberries

Pepper ginger tea

Ginger root

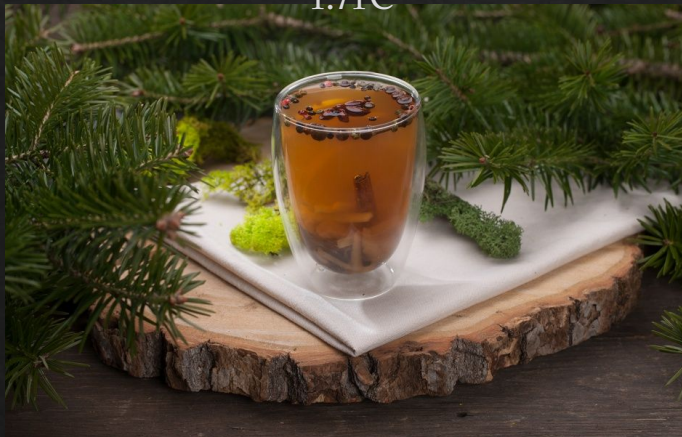
Lemon half

Honey

Peppercorns

Cloves, star anise, thyme, cinnamon
stick, cardamom seeds

1.71€



Coarse coffee beans

Water

Fresh cranberries Dried thyme

Honey

1.71€



Cedar tea with lemongrass and thyme

Sugar Lymonnik Fresh or dried
thyme

Taiga fee

Pine syrup

or honey on pine nuts

1.71€



RESTAURANT
SEAFOOD
FAR EASTERN CUISINE

Thank you for choosing our restaurant
we are waiting for you again!!!



OUR RESTAURANT OPENS
FROM 10 AM TO 12 PM