

RESTAURANT  
**SEAFOOD**  
FAR EASTERN CUISINE



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



RESTAURANT  
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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%

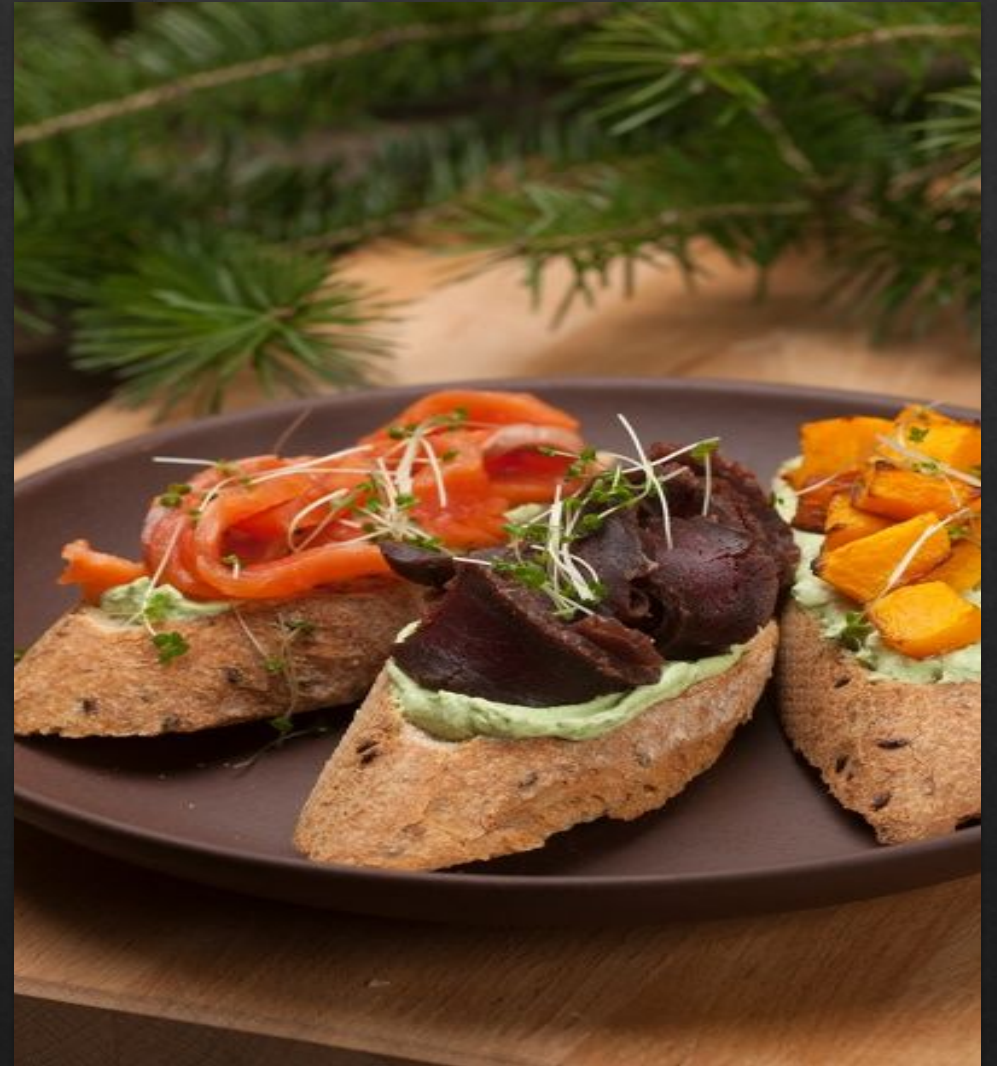
Juniper berry

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

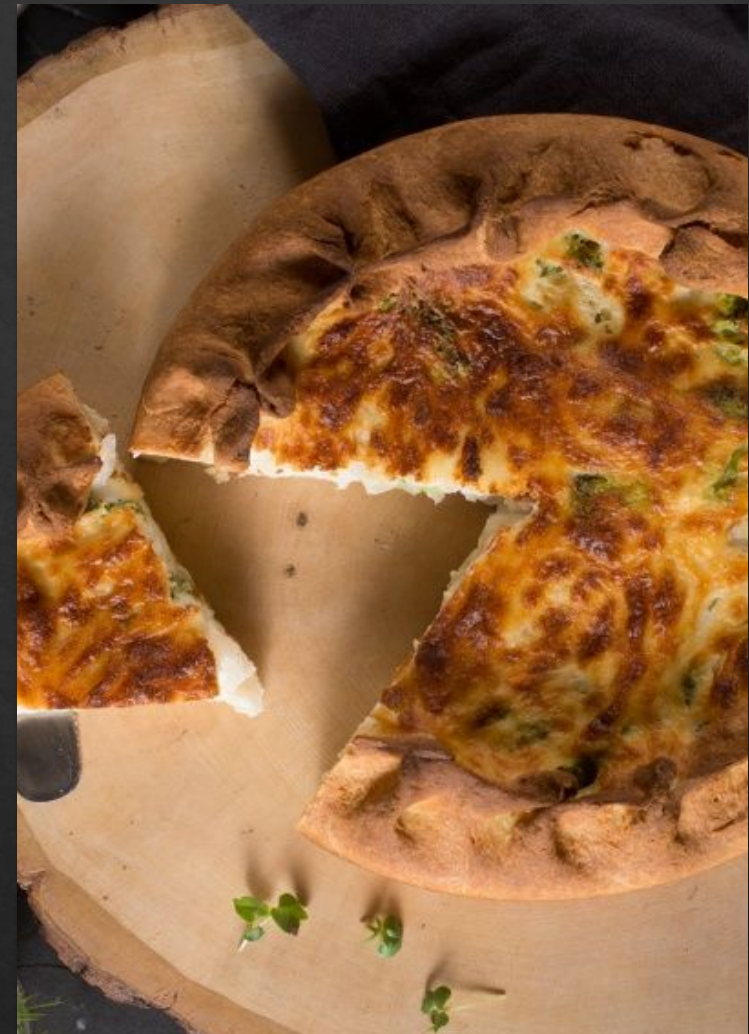
Macrurus small-eyed fillet without skin

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

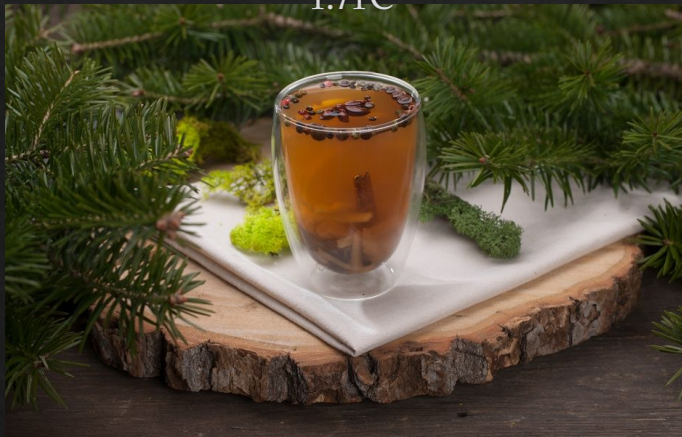
Lemon half

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€





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



OUR RESTAURANT OPENS  
FROM 10 AM TO 12 PM