

Slavic Cuisine
UNCLE VANYA

Menu



BLACK CAVIAR *3, 4*

Served with blini or potato pancakes.
Fried quail eggs and sour cream

STURGEON	<i>50 g</i>	90.—
SEVRUGA	<i>50 g</i>	105.—

RED CAVIAR *3, 4*

Served with blini or potato
pancakes, and sour cream.

KETA	<i>100 g</i>	41.—
TROUT	<i>100 g</i>	30.—

COLD SNACKS FOR COMPANY

“SLAVIC SEA” *4, 14*

sturgeon balyk, cold smoked trout, vodka cured salmon,
duo of mackerel, Riga sprats, herring Mathieu
36.—

MEAT LODGE

home-style meat platter with Khrenovina sauce
(chicken roulade, dried duck breast, beef tongue,
ham hock, oven-braised veal)
34.—

FROM GRANDMOTHER’S CELLAR

home-style salted foods platter (cucumbers, tomatoes,
wild mushrooms, garlic, cabbage, pickled peppers)
22.—

HOME-STYLE SALO *1*

(salt-cured pork fat with garlic, smoked, spicy with paprika,
lard, Borodinskiy bread toast)
18.—

COLD SNACKS

HOT-SMOKED CASPIAN STURGEON FILLET ^{4, 7}
with marinated lingonberries and cream - horseradish cream
21.—

VENISON TARTAR ^{3, 6}
on toasted Borodin bread with traditional toppings and dried egg yolk
19.—

“MURMANSK SALO” ⁴
(mackerel fillet - marinated in spices and herbs)
with steamed potatoes and sweet onions
16.—

BALTIC TRIO ⁴
Fish platter with three types of herring
(soused, smoked, pickled Karelian-style) with crushed potatoes
13.—

PACKAGE FROM THE CAUCASUS ^{7, 8}
Grilled aubergine roulades with sheep cheese, barberries and walnuts
11.—

BEEF TONGUE ⁸
cooked, with nut sauce, garlic and cognac
11.—

DELICACY ASPIC ⁹
pork hocks, veal and ox tail
10.—

“HUNTER’S SNACK” ^{1, 3, 4, 7, 9, 10}
Baltic sprats in spicy brine on Borodin rye bread
with red onions and quail eggs 4 pcs
8.—

HOT SNACKS

PANCAKES WITH BLACK CAVIAR **zog** ^{1, 4, 7}
and home-style sour cream
30.—

KING CRAB DONUTS ^{1, 2, 4, 7, 14}
Kamchatkan King Crab, crawfish, sauce, trout caviar
19.—

PANCAKES WITH HOME-STYLE SOUR CREAM AND ^{1, 4, 7}
pike caviar (25g) **17.—** / trout caviar (30g) **17.—**

POTATO PANCAKES WITH MILD-CURED SALMON ^{1, 4, 7}
scallions and sour cream
17.—

HOME-STYLE PIE PLATTER ^{1, 3}
with mushroom, meat and cabbage filling
16.—

MUSHROOM JULIENNE ⁷
with Kostroma cheese
13.—

“KUNDYUMKI” ^{1, 3, 7, 9}
with egg, cheese and porcini
12.—

POTATO PANCAKES ^{1, 7}
with wild mushroom and champignon sauce
12.—

“RASTYGAI” ^{1, 3, 4, 7}
a pie in Slavic style, filled with halibut and salmon
9.—

SALADS

“INDIGIRKA”⁴

(traditional Yakut salad) with lightly frozen sea bass fillet,
two types of onions, green salad, trout roe and lemon sauce
17.—

“NORTHERN SALAD”^{3, 4, 10, 14}

with shrimps and squid and pike roe
16.—

HOT SALAD WITH VEAL TONGUE^{7, 8, 9, 10}

autumn vegetables, pine nuts and honey-mustard sauce
15.—

SALAD WITH FRIED BRINZA CHEESE^{7, 8}

field tomatoes, figs, sweet onions and herbs,
Balsamic vinegar and olive oil dressing
13.—

UNCLE VANYA SPECIAL OLIVIER SALAD^{3, 10}

with braised turkey and home-style Provencal mayonnaise
13.—

DRESSED HERRING LAYERED SALAD^{3, 4, 7}

with beetroot, boiled eggs, potatoes, carrots and onions
13.—

FRIED ROOT VINAIGRETTE

with barrel-pickled cabbage and cucumbers,
made with cold-pressed sunflower oil
9.—

HOME-STYLE PELMENI^{1, 7}

WITH LAMB* 15.—

WITH TENDER TURKEY MEAT* 15.—

TRADITIONAL WITH PORK AND BEEF* 14.—

*Pelmani can be ordered with hearty veal broth 2.50

HOME-STYLE PIEROGI^{1, 7}

WITH KAMCHATKA CRABS 18.—
AND KING TIGER PRAWNS

Served with sour cream, horseradish and caper sauce

WITH MUSHROOMS AND POTATOES 13.—

WITH CHERRIES 11.—

SOUPS

FISH SOLYANKA^{4, 14}

fish soup cooked using the old recipe from a 19th century cookbook
16.—

ROYAL UKHA⁴

with three types of fish and pepper-infused vodka
14.—

HEARTY KUBAN BORSCHT⁹

cooked with veal ribs
14.—

SAUERKRAUT SOUP WITH DUCK MEAT

and sour cream
14.—

HOT MEAT COURSES

OVEN-STEAMED LEG OF LAMB

with grilled eggplant, home-style fried potatoes
and barberry sauce
27.—

OX-CHEEKS 7, 9

slow braised for 24 hours, with mashed potatoes,
onion marmalade and wine sauce
23.50

FRIED CORN CHICKEN FILLET 1, 3, 7, 9, 10

breaded in pistachios, with apple – sweet potato pie
and blueberry sauce
21.50

BEEF STROGANOFF 7

with wine and cream sauce, porcini, gherkins
and garlic-cheese mashed potatoes
21.50

“KIEV” CUTLET 7

with turkey breast, herbed butter, potato puffs
and wild mushroom sauce
21.50

VENISON MEATBALLS 7, 10, 12

with honey-mustard mashed potatoes and lingonberry sauce
21.50

ROASTED CHICKEN GIBLETS 7, 9

in a clay pot with autumn root vegetables, beans and sour cream
16.—

HOT FISH COURSES

ROASTED STURGEON FILLET 4, 7

with clarified butter, hot potato salad, and red and black caviar sauce
27.—

ZANDER FILLET 4, 7

with buckwheat and smoked salmon
in sour cream sauce, baked in parchment
21.—

MONASTERY-STYLE BAKED COD 1, 3, 4, 7

Served with potatoes and wild mushrooms stewed in cream
21.—

PIKE CROQUETTES 4, 7, 14

with soft mashed potatoes and river crawfish sauce
19.—

For companies of 6 or more people, a service fee of 10% of the invoice amount is applied.

ALLERGENS

1 - Wheat, rye, barley, oats	6 - Soybeans and products thereof	10 - Mustard and products thereof
2 - Crustaceans and products thereof	7 - Milk and products thereof	11 - Sesame seeds and products thereof
3 - Eggs and products thereof	8 - Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts and products thereof	12 - Sulphur dioxide and sulphites
4 - Fish and products thereof	9 - Celery and products thereof	13 - Lupin and products thereof
5 - Peanuts and products thereof		14 - Molluscs and products thereof