



Starters and cold appetizers

- **Beef carpaccio with arugola and black olives 600 rub**

Tender veal fillet, flavored with aromatic herbs, balsamic vinegar and olive oil, served with arugula, olives, sun-dried tomatoes, Parmesan cheese

110 g

- **Tataki of reindeer fillet 750 rub**

Juicy slices of wild deer fillet, with arugula, pickled capers, sun-dried tomatoes, combined with olive oil, lemon juice and decorated with crispy bruschetta of Borodinsky bread.

110 g

- **Millefeuille of king crab with avocado 800 rub**

Crab meat, avocado, sun-dried tomatoes, fresh cucumber, chopped into small cubes, seasoned with homemade mayonnaise and wasabi, served on a crispy puff pastry

200 g

- **Caesar Salad with Magret duck breast 550 rub**

Slices of tender duck breast, roasted in its own juice, fresh Romaine leaves, cherry tomatoes, dressed with a classic sauce "Caesar", decorated with crunchy croutons and Parmesan cheese.

250 g

- **Niçoise classic salad with stewed salmon and poached eggs 450 rub**

Fresh Kenyan green beans, cherry tomatoes, olives, anchovies and poached egg with tender salmon.

250 g

- **Olivier Salad with veal tongue, quail and king crab 600 rub**

Young potatoes, pickles, capers, tender quail egg combined with fresh salmon caviar, quail and veal tongue, seasoned with "Rose" pepper.

300 g



Hot appetizers

- **Layer Cake with four kinds of cheese 250 g**

Tender puff pastry combined with Parmesan, Gouda and Dorblu cheese.

150 g

- **Tiger shrimp brochette 400 rub**

Juicy tiger shrimps skewered on lemongrass, with mixed salad and lime.

140 g

- **The duo of white and green asparagus grilled with sauce "Bearnaise" 500 rub**

Fresh green and white asparagus, sun-dried tomatoes, under the fragrant sauce "Bearnaise"

120 g

- **Sea scallop with crispy crust of Parmesan cheese 600p**

Juicy sea scallops with crispy crust of Parmesan cheese, tender puree of green peas and bacon

200 g

- **Foie gras escalope with wild mushrooms and "Porto" sauce 750 rub**

Tender foie gras escalope, combined with wild fried mushrooms and "Porto" sauce

120 g

Soups

- **Tomato soup 200 rub**

Tomato cream soup with Provençal herbs, garlic, celery and casarecce pasta

300 g

- **Consommé soup with homemade noodles and chicken fillet 250 rub**

Classic chicken broth with tender chicken breast, green asparagus and quail egg.

300 g

- **Minestrone Genovese 300 rub**

Soup made of fresh, chopped vegetables - Kenyan beans, zucchini, leeks, broccoli, celery, and young potatoes with "Pesto" sauce

265g

- **Bouillabaisse cream soup with scallops and crab meat 500 rub**

Tender cream soup made of red mullet, bream, whitefish with anise, fennel and saffron stigmas.

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Main Course

- **Beef fillet in a creamy mushroom sauce with roast potatoes 1200 rub**

Tender veal fillet combined with fragrant creamy mushroom sauce, wine, onion and roast potatoes

130/20/120 g

- **New York strip steak with grilled vegetables and arugula 900 rub**

Striploin steak with juicy grilled vegetables and arugula

180/120/5g

- **Veal ossobuco with potato gnocchi, "Pesto" sauce and mini carrots**

600 rub

Tender veal shank with original vegetable sauce, mini carrots, potato gnocchi and "Pesto" sauce

250/130 g

- **Stewed in Mediterranean herbs lamb shank with mashed potatoes and mini carrots 1400 rub**

Stewed lamb shank with vegetables, herbs and mini carrots, combined with baked mashed potatoes and fragrant sauce

450/250/15 g

- **Deer medallions with mushrooms and sweet potatoes 1700 rub**

Wild deer fillet with porcini mushrooms, sweet potato, red wine sauce and fresh thyme

130/40/100 g

- **Flambe calf liver with "Demi-Glace" sauce and "Chateau" potatoes 550 rub**

Tender calf liver with fragrant "Demi-Glace" sauce, onion, sun-dried tomatoes, young potatoes and arugula leaves

400 g



Fish

- **Baked whole Baikal Omul fish with parsnip puree and mixed salad 1150 rub**

Baked Omul fish with creamy parsnip puree, lime, mixed salad and "BerBlan" sauce
300/150/50/10g

- **Baikal whitefish fillet on a pedestal of baked mashed potatoes 550 rub**

Appetizing whitefish fillet with creamy mashed baked potatoes
162g

- **Grilled salmon steak with green asparagus on a pedestal of ravioli 750 rub**

Tender grilled salmon combined with green asparagus, eggplant caviar, rich "Pesto" sauce and lime
210g

- **Grilled dorado with parsnip puree and mixed salad 1200 rub**

Juicy dorado with original parsnip garnish, mixed salad, lime and cherry tomato
580 g

- **Mediterranean assorted seafood platter 1100 rub**

Rich Mediterranean assorted platter containing squid, shrimps and scallops, served with mixed salad and lime
360 g



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Chicken and duck

- **Chicken breast baked with Provençal herbs, mashed potatoes and mixed salad 450 rub**

Juicy chicken breast combined with fragrant Provençal herbs, served with creamy mashed potatoes and juicy mixed salad

400 g

- **Corn-chicken Tapaka with potatoes au gratin tapaka 950 rub**

Chicken, fried until crisp, served with potatoes au gratin, mixed salad and spicy garlic sauce, perfectly complementing the dish

400 g

- **Duck magret breast with apple, white asparagus and caramel sauce 1200 rub**

Magret duck breast in caramel glaze, garnished with apples, asparagus and mini carrots

285g

- **Duck leg confit with creamy parsnip puree and mixed salad 900 rub**

Classic French cuisine: stewed duck leg confit combined with creamy parsnip puree, accompanied by garlic flavor and decorated with mixed salad

320 g

Garnish

- **Basmati rice 300 rub**

150 g

- **Young potatoes with herbs and garlic 300 rub**

200 g

- **Grilled vegetables 300 rub**

150 g

- **Mixed lettuce and salad platter 300 rub**

100 g

- **Fried mushrooms 300 rub**

300 g

- **Creamy mashed potatoes 300 rub**

250 g



Pasta and risotto

- **Fettuccine with sauce "Bolognese" 350 rub**

Italian dish, one of the varieties of pasta, served with juicy minced meat, grated Parmesan cheese and classic tomato sauce "Bolognese"

250 g

- **Spaghetti "Carbonara" 350 rub**

Spaghetti with fried slices of bacon: rich aroma and spicy creamy sauce taste, combined with Parmesan cheese

250 g

- **Penne with tomato sauce and basil 350 rub**

Penne – pasta made of durum wheat, with spicy tomato sauce and fresh cherry tomatoes, accompanied by basil flavor

320 g

- **Pasta with truffle sauce 400 rub**

The finest kind of long pastas, combined well with a delicate sauce of white-truffle cream and Parmesan cheese

330 g

- **Farfalle with seafood 950 rub**

Italian farfalle, served with fried seafood, combined with the taste of tomato sauce

380 g

- **Risotto with wild mushrooms 450 rub**

Italian risotto with bright taste and aroma of wild mushrooms, topped with grated Parmesan cheese and creamy sauce

240 g



Desserts

- **Assorted cheese platter with grapes, nuts and chutney 800 rub**
340 g

- **Chocolate brownie with pistachio ice cream 250 rub**
Chocolate brownie with tender pistachio ice cream, drizzled with cherry sauce
190 g

- **Light strawberry cake with "Patisserie" cream 350 rub**
Light strawberry cake with almond biscotti
200 g

- **Caramelized Catalan cream 350 rub**
Tender air cream served with crispy layered pigtail and fresh berries
230 g

- **Banana Tarte Tatin with cream "Anglaise" 500 rub**
Stewed puff pastry banana cake with caramel syrup cream "Anglaise"
200 g



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Siberian cuisine

Cold appetizers

- **Baikal whitefish Sagudai (slightly marinated sliced fish) 400 rub**

Five-minute Baikal whitefish fillets, salted with herbs and onion rings

250 g

- **Smoked and salted Baikal Omul fish with young potatoes 550 rub**

150/100 g

- **Homemade salted bacon with mustard and Borodino bread 200 rub**

Juicy slices of homemade salted bacon with a spicy mustard sauce and fresh Borodino bread

60/20/50 g

- **Siberian pickles 300p**

Siberian mixed pickles platter - cabbage, cucumbers, tomatoes and mushrooms

Great mix of crunchy pickled cucumber, cherry tomatoes, homemade sauerkraut and mushrooms from the forests of Siberia

250 g

Hot appetizers

- **Potato pancakes with sour cream and salmon caviar 250 rub**

Pancakes made of young potatoes with sour cream and salmon caviar.

200/20/10 g

- **Battered Baikal Omul fish 200 rub**

Tender pieces of battered Baikal Omul fish

110 g

- **Fisherman's pie 150 rub**

Perfect nourishing appetizer for lovers of homebaked food

180 g



Soups

- **Baikal fish soup 300 rub**

Baikal fish soup with Omul fish, whitefish and young potatoes
300 ml

- **Bukhlyor 300 rub**

Tender mutton soup with homemade noodles
300 g

Main Course

- **Homemade buuzy with mustard 70 rub**

Buryat national steamed dish
1шт/75 g

- **Siberian dumplings in beef broth 300 rub**

150/100 g

- **Dumplings with potatoes and sour cream 200 rub**

135/25g

- **Pike cutlet and Baikal Omul fish with mashed potatoes and salmon caviar 450 rub**

150/250/10 g



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Desserts

- **Homemade pancakes with sour cream, jam or honey** **150 rub**
Thinnest pancakes with fresh sour-cream, homemade jam or honey
60/20/20/20 g

- **Apple baked with cranberries, pine nuts and honey** **300 rub**
A delightful combination of baked apples with honey-nut filling
250 g

- **Bird cherry cake with sour-cream mousse** **250 rub**
Light cake with rich bird cherry taste and light sour-cream sauce
100 g



Non-alcoholic drinks

Espresso 120 rub

Strong rich classic Italian drink with huge popularity around the world.

30 ml

Doppio 160 rub

Double portion of espresso, which has an intense flavor and aroma

60 ml

Americano 150 rub

Espresso with the addition of hot water, prepared by Scandinavian way.

180 ml

Cappuccino 200 rub

Italian coffee-based drink espresso with milk and milk foam

180 ml

Latte 220 rub

Milk drink espresso-based, with the addition of syrup, has a mild tender flavor

200 ml

Latte macchiato 250 rub

Milk drink espresso-based, consists of three layers: milk, coffee, milk foam. It has a delicate taste of milk.

200 ml

Iced coffee 280 rub

French chilled coffee drink with ice cream taste.

200 ml

Latte with Baileys liqueur 300 rub

Fragrant blend of coffee latte and Baileys liqueur.

200 ml

Latte with whiskey 400 rub

Invigorating and warming coffee drink, based on coffee latte and whiskey.

Coffee with brandy, 200 ml

Cognac notes in combination with coffee flavor latte



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Teapots (for 2 persons)

Black Dian Hong 150 rub
500 ml

Black Ceylon 150 rub
500 ml

Green Sencha 150 rub
500 ml

Green Milk Oolong 150 rub
500 ml

Green Tie Guan Yin 150 rub
500 ml

Green Macabeo 150 rub
500 ml

Jasmine green tea 150 rub
500 ml

Fresh juices

Orange 250 rub
250 ml

Яблочный 250rub
250 ml

Морковный 200 rub
250 ml

Грейпфрутовый 350 rub
250 ml



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Smoothie

- Wild berries 250 rub**
200 ml
- Mango- passionfruit 200 rub**
200 ml
- Strawberry-banana 200 rub**
200 ml
- Tropic 200 rub**
200 ml

Milk shakes

- Classic 150 rub**
200 ml
- Banana 150 rub**
200 ml
- Choco 150 rub**
200 ml
- Strawberry 150 rub**
200 ml
- Pineapple 150 rub**
200 ml

Berry juice

- Cranberry 80 rub**
0,2
- Cowberry 80 rub**
0,2
-
- Sea buckthorn 80 rub**
0,2



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Juice

Orange **60 rub**

200 ml

Apple **60 rub**

200 ml

Peach **60 rub**

200 ml

Cherry **60 rub**

200 ml

Tomato with salt **60 rub**

200 ml

Sparkling and mineral water

Pepsi **150 rub**

250 ml

Pepsi light **120p**

250 ml

7up **150 rub**

250 ml

Mirinda **150 rub**

250 ml

Evervess **150 rub**

250 ml

Ferrarelle **200rub**

330 ml

Badoit **250 rub**

330 ml

Evian **300 rub**

330 ml

Aqua Minerale **150 rub**

260 ml