



## **Cold appetizers**

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- **Siberian pickles            300 rub**

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

- **Vegetable platter        300 rub**

Classic assorted fresh vegetables  
250 g

- **Fish platter                650 rub**

Assorted salted salmon, salted and cold-smoked omul fish  
250 g

- **Baikal whitefish Sagudai (slightly marinated sliced fish)    350 rub**

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

- **Meat platter                600 rub**

Meat platter of roasted ham, beef, marinated in mustard grain and home pickled  
300 g

- **Cheese platter            600 rub**

"Mondara" cheese assorted platter  
300 g

- **Fruit platter                1000 rub**

Pineapple, grapes, kiwi, grapefruit, apple, orange, pear  
1 kg



**MERGEN**  
RESTAURANT

**Starters**

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- **Classic greek salad** **300 rub**  
Classic vegetable salad with feta cheese and olives  
300 g
- **Caprese with mozzarella and pesto sauce** **350 rub**  
Unforgettable combination of mozzarella cheese, juicy tomatoes and pesto sauce  
130 g
- **Salad with beef tongue and crayfish** **350 rub**  
Young potatoes, pickles, combined with veal tongue and crayfish  
165 g
- **Salad with duck magret breast and brie cheese** **350 rub**  
Juicy lettuce, smoked duck magret breast, brie cheese, with a spicy Dijon dressing  
100 g
- **Arugula with shrimps and parmesan cheese** **300 rub**  
Arugula and tiger shrimp combined with cherry tomatoes, parmesan cheese and vinaigrette sauce  
135 g
- **German potato salad** **450 rub**  
Spicy mix of potatoes, bacon and sausages with pickles and mustard sauce  
240 g
- **Salad with Baikal omul fish** **400 rub**  
Unusual taste of salad reaches by combination of salted Baikal omul fish with fresh vegetables and juicy lettuce, under special honey dressing  
300 g
- **Salad with beef tongue** **450 rub**  
Tender veal tongue with fresh vegetables and homemade dressing  
300 g



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**Hot appetizers**

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- **Julienne of porcini** **350 rub**  
Fragrant white mushrooms, baked with white sauce and cheese  
230 g
- **Scallops baked with Parmesan cheese** **500 rub**  
Tender scallops baked with fragrant parmesan cheese  
200 g
- **Brochette of assorted fish** **550 rub**  
Assorted seafood on a skewer of Schisandra  
180 g
- **Beef mini-hooshoors** **100 rub per one**  
Traditional Buryat dish of dough and minced meat, sautéed in oil  
80 g

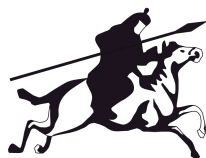


**MERGEN**  
RESTAURANT

**Main Course**

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- **Grilled salmon steak with green asparagus on a pedestal of ravioli** **600 rub**  
Tender grilled salmon combined with green asparagus, eggplant caviar, rich "Pesto" sauce and lime  
280 g
- **Grilled tiger shrimp** **600 rub**  
Grilled tiger shrimp with fragrant herbs  
235 g
- **Chicken leg stuffed with mushrooms** **350 rub**  
Juicy chicken leg with wild mushrooms and herbs  
230 g
- **Duck leg confit with creamy parsnip puree** **650 rub**  
Classic French cuisine: stewed duck leg confit combined with creamy parsnip puree, accompanied by garlic flavor and decorated with mixed salad  
320 g
- **Gordon bleu chicken fillet** **250 rub**  
Juicy chicken roulade stuffed with cheese and bacon  
250 g
- **Liver beef stroganoff with mushrooms and young potatoes** **400 rub**  
Stroganoff, prepared with young potatoes according to the classic recipe  
200/120
- **New York strip steak with young potatoes** **650 rub**  
Striploin steak with young potatoes  
180/120/5
- **Pork steak** **350 rub**  
Grilled tender pork steak, with aromatic spices and herbs  
180/5
- **Lamb shank stewed in aromatic herbs** **800 rub**  
Tender lamb shank with herbs and mashed potatoes  
450/250/5 r



## **MERGEN** RESTAURANT

### **Garnish**

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- **Grilled vegetables** 150 rub  
300 g
- **Mashed potatoes** 150 rub  
250 g
- **Basmati rice** 150 rub  
150 g
- **Young potatoes with herbs and garlic** 150 rub  
185 g
- **Mixed lettuce and salad platter** 150 rub  
100 g

### **Bread**

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- **Homemade bread** 50 rub  
60 g

### **Desserts**

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- **Apple pie** 200 rub  
100 g
- **Bird cherry cake** 100 rub  
100 g
- **Panna cotta with berry sauce** 100 rub  
100 g

### **Non-alcoholic drinks**

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- **Cranberry** 200 rub  
1 L
- **Cowberry** 200 rub  
1 L
- **Sea buckthorn** 200 rub