

# LENTEN MEALS

## Salads & Starters

Baked eggplants <i>with grated tomatoes</i>	540 rub.
Milky mushroom tartare <i>served with Russian rye bread toasts</i>	780 rub.
Slippery Jack mushroom salad <i>seasoned with fragrant oil</i>	480 rub.
Salad with baked vegetables <i>seasoned with citrus sauce</i>	520 rub.
Russian salad with porcini mushrooms <i>and lenten mayonnaise</i>	680 rub.
Squid <i>with lettuce leaves</i>	590 rub.

## Soups

Borsch with prunes <i>served with lenten sour cream</i>	420 rub.
Baked pumpkin cream soup <i>with dill oil</i>	410 rub.

## Hot appetizers

Draniki <i>potato pancakes with lenten sour cream</i>	490 rub.
Mussels in tomato sauce <i>with white bread croutons</i>	1280 rub.

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## Main dishes

Grilled prawns <i>with green pepper sauce</i>	1990 rub.
Crushed potatoes <i>with porcini mushrooms</i>	780 rub.
Stewed buckwheat <i>with porcini mushrooms</i>	690 rub.
Celery root steak <i>with homemade sauce</i>	680 rub.
Fried milky mushrooms with vegetables <i>served with crushed potatoes</i>	790 rub.
Pepper stuffed <i>with vegetables and pearl porridge</i>	640 rub.
Vegetable stew <i>on baked eggplant</i>	670 rub.

## Desserts

“Napoleon” cake	420 rub.
Cherry strudel	470 rub.
Fresh juice jelly	410 rub.

## Russian honey drinks

Raspberry sbiten	190 rub.
Cinnamon sbiten, hot	290 rub.