

Soups



Borscht

Traditional red beetroot borscht is typically made from meat with sautéed vegetables, and beet sour

15.5



Solyanka

Sour and savory soup made with a variety of mix of smoked meats pickles lemon and olives

16.5



Chicken Noodle

The soup is loaded with chicken meat, homemade noodles, dill, vegetables

10



Okroshka

Include fresh vegetables, chicken meat and sausage, eggs and herbs

12

Salads



Olivier salad

Colorful plate of peas, potatoes, carrots, onions, meat, pickles, and eggs all mixed with mayo

10



Dressed Herring

Layered salad of pickled herring fillets, finely chopped onion, beets, carrots, potatoes, eggs and dressing

10



Greek Salad

Refreshing & delicious salad with cucumber, tomatoes, olives, peppers, & feta

9



Vitamin boost

Healthy salad with mix of cool, cucumber, tomato, bell pepper dressed with unrefined sunflower oil

7

Salads



Caesar Salad

Romaine lettuce leaves with croutons, Parmesan cheese and the original Caesar dressing. Served with chicken fillet

13.5



Salmon Salad

Thin slices of salted salmon served over greens, tomatoes and feta cheese with a light dressing and pine nuts

15



Vinaigrette

It consists of boiled beets, potatoes, carrots, pickled cucumbers, onions, and green peas

10

Appetizers



Baguette with red caviar

12



Forshmak

Herring pâté with onion, eggs, butter, and spices

12



Baked zucchini

Zucchini sticks with tomatoes and baked cheese

10



Eggplant rolls

Filled with beef

13.5



Eggplant rolls

Filling of white cheese, garlic and walnuts

12.5

Main course



Chicken à la Creme Pasta

Tender chicken pieces with
porcini mushroom prepared
in cooking cream

17



Cabbage rolls

Filled cabbage leaves with
minced meat and rice.
Cooked in tomato sour
cream souse with veggies

12



Chicken Kiev

Breaded chicken fillet rolled
and filled with butter and dill.
Served with Salad

*Filling with cheese – €2.50

15



Beef Stroganoff

Features flavorsome beef,
hearty mushrooms and
sour cream for the most
tender and delicious taste

19

Main course



Chicken schnitzel

Served with Salad

15



Hot skillet

Stewed potatoes with
meat homemade style

20



Meat patties with mashed potatoes

Minced chicken meat

20



Meat patties with mashed potatoes

Mix of finely minced
pork and beef

18

Main course



Sea bream

Tender fish from the oven with grilled vegetables

26



Steak of Sturgeon

Quality fish with a rich and tender texture with vegetables

28

Side dishes



Potato puree

Special preparation
with milk, butter

5



Fried potato

Crispy potato chips with
spices from the house

5



Baked potato

Homemade baked
potato with bacon

5



Rice with veggies

White basmati rice with
vegetables

5

Dumplings



**Pelmeni with
pork/beef**

14.50



**Pelmeni with
chicken**

15.50



**Pelmeni with salmon
& red caviar**

20



**Vareniki with
cottage cheese**

13.5



**Vareniki with
potatoes/mushroom**

14



**Vareniki with
potatoes**

13.5



**Pierogi with
potatoes, mushroom
& cottage cheese**

16



**4 Khinkali with
pork/beef**

17



**Vareniki with
Cherry**

14

Dumplings



Gyoza
with pork or chicken

6



Gyoza
with veggies

6



Cheburek
with beef and pork

10

Potato pancakes



Potato pancakes
Classic

11



Potato pancakes
Salmon

14

Desserts



Medovik

Traditional honey cake with sour cream. It's soft, moist, with lots of caramely-nutty flavour

8.5



Napoleon

Many layers of puff pastry with a whipped pastry cream filling

8.5



3 Cottage cheese pancakes

10



Kiev cake Roshen

Meringue layers with chopped hazelnuts and cacao buttercream filling

6.5

Beverage Cold



Coca Cola

3.5



Coca Cola Zero

3.5



Sprite

3.5



Fanta

3.5



Appel juice

3.5



Still Water

3



Sparkling water

3



Red Bull

4.5



Beer 0,0

4



Orange juice

3.5



Tarhun

Carbonated soft drink with tarragon flavor

4.5



Dushes

Carbonated soft drink with ripe pear flavor

4.5



Saperavi

Carbonated soft drink with grape flavor

4.5



Borjomi

Georgian mineral water

4.5



Kvas

Traditional beverage made from rye bread

4.5

Beverage Hot



Coffee

3



Cappuccino

3.20



Latte Macchiato

3.5



Espresso

3



Tea

2.5



Fresh mint Tea

4



Ginger tea

4



Sea buckthorn tea

5



Fresh berries tea

5

Allergens



Gluten



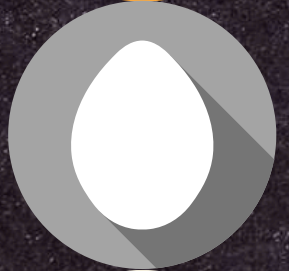
Seeds



Beans



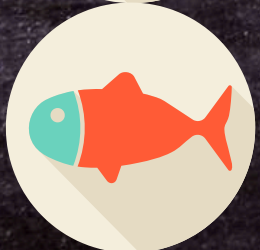
Nuts



Eggs



Lactose



Fish

**Our dishes
may contain
the listed
allergens.**

**For more
information,
please contact
our staff.**



Saen

H A N D M A D E F O O D