Brunch menu on 21 April

**Seafood Bar**
Fresh Oysters with Lemon/Pumpernickel bread with cheddar cheese/red wine vinegar onions
Marinated steamed prawns in shell
Marinated mussels in shell
Smoked salmon
Beetroot marinated salmon
Cold smoked butter fish and trout
Salmon carpaccio with red radish dressing
Tuna and seabass sashimi, wasabi, soy sauce
Strawberry shrimp ceviche cocktail
Cocktail sauce, Horseradish crème, Honey-dill Sauce

**Caviar Corner**
Salmon caviar
Thin Russian Blini
Smetana
Traditional additives

**Tartare station**
Classic beef Tartare with Capers, shallots, Dijon mustard, olive oil, sea salt, black pepper
Tuna Tartare with dill, Fresh cucumber and chilli
Served with sourdough bread chips

**International and local cold cuts**
Parma ham
Beef pastrami
Roast beef
Chorizo
Cooked ham

**International and local cheese selection**
Blue cheese
Camembert
Suluguni
Goya
Goat cheese
Dried apricots
Cold appetisers
Carpaccio of beef with roasted quail eggs
Mini roast beef rolls with wakame seaweed salad
Veal tongue tonnato
Foie gras pistachio praline
Pea and prosciutto salad with goat cheese
Burrata with tomatoes and rocket

Salad Bar
Salad leaves
Cucumber, tomato, bell pepper, artichokes, sweet corn, marinated roasted peppers, marinated mushrooms, grilled zucchini and eggplants
Dressings: Thousand Island, Lemon, Yoghurt dressing, Pesto, Olive oil, Balsamic vinegar
Additives: pine nuts, sunflower and pumpkin seeds, caper berries, pearl onion, olives

Soup
Spicy lamb and chickpea soup
Creamy Borsch purée with spring onion

Russian station – cold
Herring under the coat
Olivier salad with ham
Eggplant rolls with raisin, nuts and cottage cheese
Traditional Russian pickled vegetables

Russian station – hot
Beef Stroganoff
Chicken cutlets Pozharsky

Bread station
Baguette
Bread rolls, brown/white/wholewheat
Farmer bread
Wholewheat bread
Rye bread
Fruit bread
Butter
Assorted piroshki: meat, cabbage, mushrooms

From the pizza oven
*Stone oven baked pizza*
- Parma ham
- Crispy bacon
- Grilled mushrooms
- Marinated peppers
- Rocket
- Basil
- Burrata cheese
- Mozzarella cheese

Live Pasta station
- Farfalle, Penne, Spaghetti
- Squid, Mussels, Baby shrimps
- Sauces: Cream sauce, Pesto, Tomato sauce, Bolognese, Carbonara
- Additives: Mushrooms, Bell pepper, Tomato concasse, herbs, shallots, garlic
- Parmesan, Truffle oil, Fresh chilli flakes

Carving
- Lamb rack, mint gremolata
- Bourbon-orange glazed ham
- Rosemary sauce

Main Course
1. Grilled beef medallions, chimichurri sauce
   - Almond Broccoli florets
2. Veal stew with artichokes
   - Gruyère and spinach quiche
3. Rabbit roulade, sugar pea-coriander sauce
   - Zucchini and corn cakes
4. Chicken liver with morels, caramelised onions and Madeira
   - Roasted baby potato
Baked pineapple salmon
Stir-fried asparagus and carrot

Coconut shrimp curry
Saffron rice

Fresh juices
Orange, grapefruit, apple, carrot, beetroot

Dessert
Cherry strudel
Toffee pudding
Vanilla sauce
Caramel sauce

Hot
Honey cake
Cake with raising
Painted eggs
Tiramisu
Almond dessert (gluten-free)
Black Forest cake
Strawberry dessert
Lemon mini cakes
Kulich
Pistachio éclair
Latte Macchiato
Cheesecake
Fresh sliced fruits
Selection of chocolate pralines
Brownie with cookies
Chocolate mousse
Macaroons

Cold

Assortment of homemade ice creams and sorbets
<table>
<thead>
<tr>
<th>Ice cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla</td>
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<tr>
<td>Chocolate</td>
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<tr>
<td>Caramel</td>
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<table>
<thead>
<tr>
<th>Sorbet</th>
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<tbody>
<tr>
<td>Mango</td>
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<tr>
<td>Raspberry &amp; strawberry</td>
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<table>
<thead>
<tr>
<th>Chocolate bar</th>
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<tbody>
<tr>
<td>Milk chocolate fountain</td>
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<tr>
<td>Strawberries</td>
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<tr>
<td>Pineapple</td>
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<tr>
<td>Marshmallows</td>
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