



## *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



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Pecan nuts  
Orange mustard  
Fruit bread

### **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



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**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



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5

Baked pineapple salmon  
Stir-fried asparagus and carrot

6

Coconut shrimp curry  
Saffron rice

**Fresh juices**

Orange, grapefruit, apple, carrot, beetroot

**Dessert**

**Hot**

Cherry strudel  
Toffee pudding  
Vanilla sauce  
Caramel sauce

**Cold**

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

**Assortment of homemade ice creams and sorbets**



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**Ice cream**

Vanilla  
Chocolate  
Caramel

**Sorbet**

Mango  
Raspberry & strawberry

**Chocolate bar**

Milk chocolate fountain  
Strawberries  
Pineapple  
Marshmallows