Brunch menu on 28 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
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
**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**

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**
Ice cream
Vanilla
Chocolate
Caramel

Sorbet
Mango
Raspberry & strawberry

Chocolate bar
Milk chocolate fountain
Strawberries
Pineapple
Marshmallows