



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



Hotel Baltschug
Kempinski

MOSCOW

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



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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



Hotel Baltschug
Kempinski

MOSCOW

Vanilla
Chocolate
Caramel

Ice cream

Mango
Raspberry & strawberry

Sorbet

Milk chocolate fountain
Strawberries
Pineapple
Marshmallows

Chocolate bar