



Šašlik À la Carte 23.10.2018– 6.4.2019

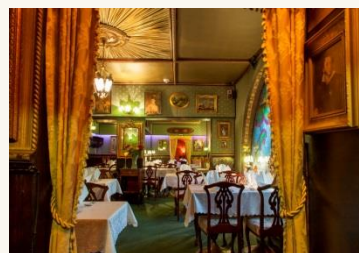
Starters

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| Pan-fried zucchini breaded with buckwheat , Matsoni sauce, dill and petals | 11,00 |
| Russian style pickled cucumber with acacia honey and smetana | 10,00 |
| Porcini mushrooms Julienne with puffy dill brioche | 13,00 |
| Borscht soup and lamb cabbage piroszki | 11,00 |
| Selection of smoked fish and kefir sauce | 16,00 |
| Vorschmack with traditional accompaniments | 13,00/24,00 |
| Bear and smoked pork side in aspic , smoked apple and beetroot | 15,00 |
| Pelmeni in consommé or with smetana | |
| Bear pelmeni | 18,00 |
| Crayfish pelmeni | 16,00 |
| Zakuska , rich assortment of best Russian appetizers <i>(prepared for two or more persons, price per person)</i> | 26,00 |
| Blini with smetana, onion, chopped egg and | |
| Whitefish roe 30 g | 19,00 |
| Vendace roe 30 g | 25,00 |
| Salmon roe 30 g | 17,00 |
| Troika roe selection 45 g | 28,00 |
| Seaweed caviar 30 g <i>Vegetarian</i> | 15,00 |
| Beluga/Oscietra caviar 30 g | price of the day |

From Šašlik's bakery

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| Warm garlic bread for 2 persons | 4,00/pc |
| Russian rye bread for 2 persons and bay leaf butter | 4,00/pc |

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Main dishes

Our kitchen uses genuine charcoal oven!

All main dishes are served on a hot griddle with Russian accompaniments:

i.a. roasted beetroot, lecsó, zucchini onion salad, marinated red cabbage, sauerkraut flavoured with juniper berries and garlic potatoes

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| Red sole brushed with sage butter herb salad with rose petal vinaigrette | 31,00 |
| Scampi and scallop in skewer dill garlic butter and grilled lemon | 35,00 |
| Grilled rainbow trout cutlet ginger sauce | 26,00 |
| Wild mushrooms, onion and pickled cucumber on skewer cream sauce flavoured with mushrooms | 24,00 |
| Vegan bean Lobio honey grilled turnip | 22,00 |
| Chicken Kiev crispy chicken fillet stuffed with lemon parsley butter | 26,00 |
| Juicy pork belly dark apricot sauce | 26,00 |
| Spiced beef Šašlik style paprika marinated beef sirloin with sauce of red pepper and pickled cucumber | 28,00 |
| Larded slow braised elk shoulder rich onion sauce and preserved cranberries | 34,00 |
| Ivan's sword <i>Classic dish</i> beef fillet, lamb fillet and bacon, Adjika sauce (prepared for two or more persons, price per person) | 37,00 |
| 100% Ground bear skewer flambéed lingonberry sauce | 52,00 |
| <i>Bear speciality of the day</i> | <i>price of the day</i> |

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Desserts

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| Baked Alaska à la Catherine the Great and strawberries Romanoff <i>(prepared for two or more persons, price per person)</i> | 12,00 |
| Luscious dark chocolate beetroot cake raspberry coulis and rosemary ice cream | 11,50 |
| Fluffy pomegranate mousse salted nuts and honeycomb | 11,00 |
| Šašlik's petit fours | 10,00 |

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