
LENTEN MENU

DRINKS

Sea-buckthorn sbiten (honey, ginger, sage, sea-buckthorn) /250 ml	250
Cherry compote with dried apricots and Sagan Dayla /250 ml	250
Cloudberry and dandelions kissel /250 ml	250
Cowberry mors drink with chestnut honey /250 ml	250

APPETIZERS AND SALADS

Pear, fennel, radish and roasted poppy seeds /240 g	470
Slippery jacks, boletus, smoked baby potatoes and mustard /320 g	1100
Green tomatoes, quinoa, tarragon, red basil /310 g	960
Quinoa and avocado tabbouleh /250 g	620
Green peas vinegret, pickled onion and baked potatoes /250 g	520
Coal-baked eggplant terrine, pumpkin oil and toasted Borodino bread /270 g	650
Fried courgettes, cucumbers and walnut dressing /250 g	720

SOUPS

Pickled cucumbers soup /350 g	460
Pumpkin soup with truffle /290 g	410

HOT DISHES

Baked pumpkin, pomegranate and parsley pesto /450 g	580
Brussel sprouts, pecan and vinaigrette sauce /180 g	730
Cauliflower, curry and raisins /250 g	720
Potato pancakes, sour cream and roasted mushrooms /200 g	860
Roasted vegetables (beets, pepper, apple, young potatoes, tomato, broccoli and baby carrots) /370 g	690

DESSERTS

Sweet potato and sea buckthorn /150 g	510
Pear strudel /320 g	680
Abkhazian lemon sorbet and pomelo /85 g	370