

FEODOR DOSTOEVSKY

THE RESTAURANT  
OF RUSSIAN CUISINE



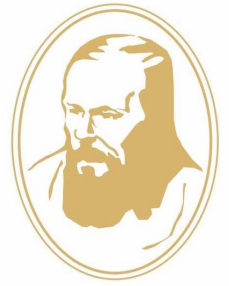
# THE FEODOR DOSTOEVSKY RESTAURANT

COMPREHENSIVE COLLECTION OF GASTRONOMIC PREDILECTION

# MENU

SAINT PETERSBURG  
2016 – 2017





## FEODOR DOSTOEVSKY AND THE GUIDING PRINCIPLES OF THE HOUSE

"How pleasure and happiness make a person excellent!"

F.M. Dostoyevsky, "WHITE NIGHTS"

1848

"Woe be unto so callous a host that doth neither heed the wishes nor discern the desires of his guests. So mean a creature understandeth not the niceties of hospitality, deserveth not the name of host and be henceforth shunned by one and all."

Dating from the same time as the above-quoted wisdom was the precept that the thoughtful host administered vodka in droplets, the magic number being thirty-five, that his guests might partake of the elixir's medicinal properties for the restoration of the organism.

If you, our esteemed guest, allow us to apply these two sententious precepts of hospitality, we beg to demonstrate that we are not to be counted among the former and that we earnestly adhere to the latter.

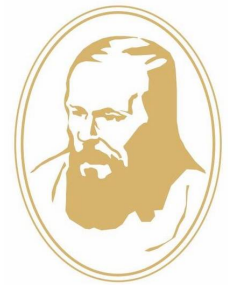
We therefore proffer a thimbleful of ice-cold vodka, thirty-five drops to be sure, accompanied by a freshly salted cucumber pickle. Be you thus supplied with the essentials for toasting, we bid you raise your dram-glass, along with us, and quaff the contents to the memory of that most genial of hosts, whose name our humble establishment bears, Feodor Dostoevsky.

This modest though meaningful token of our hospitality is, needless to say, ON THE HOUSE.

# CHAPTER I

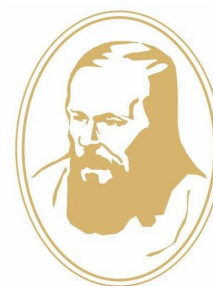
## REFRESHINGLY CHILLED

### HORS D'OEUVRES

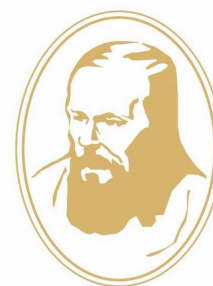


- 1. A KREMLIN BANQUET TRADITION** 630  
THREE TYPES OF FISH FROM SIBERIAN RIVERS AND NORTHERN SEAS, ICE SMOKED
- 2. SALMON SALTED BY CHEF** 750  
WITH BEETS IN FOUR HYPOSTASIS WITH CARAMELIZED APPLES,  
HORSERADISH PEARLS AND GOLDEN CAVIAR
- 3. GRAND PAS** 650  
VEAL TONGUE BRAISED WITH HERBS, ROAST BEEF IN THE ENGLISH MANNER,  
ROAST PORK BASTED WITH RUSSIAN RYE WINE, PORK FAT – RUSSIAN!  
After tasting this extraordinary cuisine, and arriving in an unusually good mood, publisher  
Kushelëv-Bezborodko was not upset by the tardiness of "Uncle's dream", but instead  
immediately sent Dostoevsky an advance of a thousand rubles for one more novel.
- 4. VEAL EN GELÉE NATURELLE WITH HORSE-RADISH COULEE** 310  
Had Alexey Ivanovich not been so emotional about his two favourite passions,  
roulette and jellied meat, readers might never have had the pleasure  
of learning the protagonist's fate in "The Gambler".  
«The Gambler» 186
- CHEF'S PICKLED VEGETABLES IN LIGHTLY SALTED RUSSIAN MARINADE**
- 5. Freshly salted Cucumbers** 210
- 6. Piquant-marinated tomatoes with various root vegetables** 250
- 7. Sauerkraut** 150
- 8. A terrine of Milk mushrooms in fresh-dill dressing served with sunflower seed oil** 290
- 9. Milk mushrooms in a variety of marinades** 310  
When poor Goliadkin, in Dostoevsky's The Twin, failed to receive an invitation to Clara's  
birthday celebration at the home of the Berendelevs, the desperate suitor nevertheless  
contrived a way to gain access to the main ballroom, where he was greeted by the  
astonishing sight of a vast array of Russian pickled and marinated vegetables, he was so  
much more astonished however when his twin appeared.  
"The Twin" 1846

## CHAPTER II SALADS



1. **CURED HERRING UNDER A LUSH BLANKET OF DICED BEETS** 350  
DRESSED IN KOUBANN TOASTED SUNFLOWER SEED OIL  
Twas the mere thought of relishing this appetizing dish of herring and beetroot that assuaged the otherwise tyrannical Foma Opiskin in Dostoevsky's *The Village of Stepanchikovo*.  
«The Village of Stepanchikovo» 1859
2. **KAMCHATKA CRABMEAT WITH AVOCADO AND OLIVE OIL VINAIGRETTE** 850  
Stephan Verhovensky, though a professor of liberal bent, was a serious gourmet, who took a fancy to appetizing crabmeat salads while basking in the sunshine of hospitality furnished by the general's wife.  
«Demons» 1871
3. **ALDER SMOKED SALMON** 490  
WITH POTATOES, A QUAIL EGG, ITALIAN LEAVES, CHERRY TOMATOES AND CUCUMBERS IN THE CHEF'S OWN MIXTURE OF HERBS  
After reading the novels of Victor Hugo, who was an acknowledged judge of fine salmon, Dostoevsky resolved to write *The Brothers Karamazov*.
4. **LUCIEN OLIVIER'S FAMOUS SALADE-MACÉDOINE WITH PROVENÇAL DRESSING** 390  
Anton Lavrentievich, the chronicler of Dostoevsky's novel "Demons", was, in a word, obsessed by this enticing hors d'oeuvre, though, admittedly, he never chanced to meet the salad's creator, Monsieur le Chef Olivier.
5. **GREEN SALAD OF ROMAINE, ROQUETTE AND ICEBERG** 590  
WITH CHEF'S VINAIGRETTE DRESSING, SERVED WITH DINER'S CHOICE OF SLICES OF **ENGLISH ROASTBEEF** AND CHERRY TOMATOES
6. **PAS DE DEUX TRES DELICAT** 480  
VEAL FILLET À L'ANGLAISE AND PIQUANT ROAST PORK, SERVED WITH A POTPOURRI OF FRESH VEGETABLES À LA DIJONNAISE
7. **SEASONAL GREEN SALAD WITH THE CHEFS OWN MIX OF HERBS** 350
8. **VINAIGRETTE WITH MILK MUSHROOM** 530  
AND A FEW GRAMS OF LOVE ON THE TIP OF A KNIFE



### CHAPTER III HOT APPETIZERS

1. LE CAVIAR IMPERIAL CASPIAN SEA BLACK CAVIAR with Russian Blini 2945
2. LE CAVIAR IMPERIAL RED SALMON ROE with Russian Blini 750

Ranked by Foma Opiskin, as well as the manservant Vidopliasov, in Dostoevsky's tale "The Village of Stepanchikovo", as the most highly prized of Russian culinary accomplishments, blini-crêpes were deemed by them both to be at their audacious best when relished with caviar.  
«The Village of Stepanchikovo» 1859

3. FRESHWATER EEL WITH KAMCHATKA CRAB BAKED EN COQUILLE 850

Svidrigailov, who, in Crime and Punishment, was made to suffer the torments of the damned by an endless procession of apparitions, began sensing an eerie link between his own tortured soul and the world beyond. Twas the mere thought of eel en coquille that brought him back to reality.  
«Crime and Punishment» 1866

4. ESCARGOTS IN GARLIC BUTTER À LA BOURGUIGNON 1250

How unexpected 'tis for Dostoevsky's readers to learn that the brilliant psychologist/criminologist Porphyry Petrovich could so easily find himself distracted by thoughts of escargots.  
«Crime and Punishment» 1866

5. DAILY SPECIALS FROM THE CHEF 590

6. CHAMPIGNONS AND PORCINI MUSHROOMS BAKED IN SMETANA 350

Svidrigailov's Adonis-like charm and handsomeness in Crime and Punishment was uncannily bewitching; in sad reality he was little more than a devil in disguise... but with a saintly appreciation for these divinely creamy baked mushrooms.  
«Crime and Punishment» 1866

#### PELMENY BY THE DOZEN,

7. WITH SALMON AND THE PIKE PERCH 430
8. WITH DIFFERENT MEATS 450
9. WITH PORCINI MUSHROOMS, TRUFFLES AND FOIE GRAS SAUCE ½ DOZEN 750

The lame woman Marya Timofeevna Lebyadkina loved her secret husband Stavrogin with devout unambiguity, the brother indeed, the captain Lebyadkin, desired to blackmail he husband, but on ordinary days as well as on fasting ate pelmeni with various fillings.

«Demons» 1871

10. RUSSIAN PIROZHKI PIES YEAST-BAKED 110

Rodion Raskolnikov, of Crime and Punishment fame, thought for a time of pursuing a literary career, albeit a secret ambition that remained unfulfilled. His field of expertise remained restricted to appreciating the merits of fine Russian pirozhki. One totally in vain accuses women of a heightened passion for pirozhki: the greatest admirers of pirozhki, especially with a good bouillon are men. And Verkhovensky Pyotr Semyonovich, the main "demon", the head of the secret organization, was no exception.  
«Crime and Punishment» 1866



## CHAPTER IV°

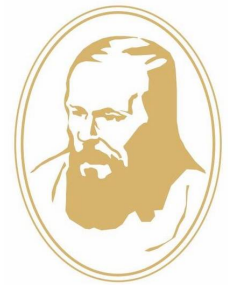
### SOUPS

### CONSOMMÉS, BISQUES

1. **SLOW-SIMMERED MARINATED-CABBAGE SCHEE WITH VEAL BAKED UNDER PUFF PASTRY** 310  
Before each thought-provoking encounter with Raskolnikov, Porfiry Petrovich found that only a bowl of steaming Russian schee prepared him adequately, both physically and mentally, for the arduous interrogation.  
«Crime and Punishment» 1866
2. **BORSCH À LA RUSSE WITH SMETANA** 310  
Borsch, because of its peasant origins, had become rare in high society. Still, Nastasiya Philipovna, in The Idiot, always insisted on having it for luncheon, for only ruby-red borsch reminded her of the lost innocence of her youth.  
«The Idiot» 1868
3. **EPISCOPAL FISH SOUP «UKHA» WITH RASSTEGAI (OPEN PIE)** 470  
After helping the inebriated Marmeladov to reach his doorstep, Raskolnikov was introduced to the Marmeladov family and was served Russian-style bouillabaisse. Had this laudable Russian soup not entered the scene, Crime and Punishment may well never have appeared in the world's bookstalls.  
«Crime and Punishment» 1866
4. **CHICKEN BROTH WITH HOME-MADE NOODLES** 320  
Before a confession, Hippolyte tried the tastiest of noodles. Therefore, the confession turned out to be with a sham. The hero was aided by his love of noodles. It is, of course, not mean deceit, but cunningness on his part. Though Aglaia believed him.  
«The Idiot» 1868
5. **CLASSIC RUSSIAN MEAT SOLIANKA SOUP** 390  
With jolting frequency Nastasiya, Prince Mishkin and Rogozhin failed to understand and sympathize with one another, an unfortunate state of affairs due principally to their failure to appreciate solianka's salubrious effect on the diner's mood. Would they had heeded the advice of Charles Baudelaire.  
«The Idiot» 1868
6. **CABBAGE SCHEE «A LA PUSHKIN» WITH PORCINI MUSHROOMS AND SIBERIAN VEAL-FILLED DUMPLINGS** 390

THE DISH IS RECOMMENDED BY THE COMMITTEE ON EXTERNAL AFFAIRS OF  
ST. PETERSBURG CITY COUNCIL

## CHAPTER V



### DINNER SPECIALITIES FISH and SEAFOOD

- 1. WHOLE SMOKE-BAKED STERLET-STURGEON FOR 2 PERSONS 4500**  
SAUCED WITH RHINE WINE AND GARNISHED WITH CAVIAR AND SALMON ROE  
Catherine Ivanovna was so striking a beauty that she never failed to spellbind Alesha Karamazov. Yet when his eldest brother Dmitry introduced the two of them, Alesha's heart was first captured by the baked sterlet-sturgeon.  
«The Brothers Karamazov» 1880  
  
THE DISH IS RECOMMENDED BY COMMITTEE ON EXTERNAL AFFAIRS OF ST. PETERSBURG CITY COUNCIL
- 2. COULIBIAC OF SALMON AND PIKEPERCH IN THE MUSCOVITE MANNER 910**  
Makar Devushkin, of "Poor Folk", though approaching middle age and isolated by lonely habits, succumbed to pangs of love when Varenka was near. Thus began their torrid correspondence. In one of his epistles filled with bright thoughts, he described the memorable joy of freshly poached brook trout.  
«Poor Folk» 1845
- 3. FILLET OF SALMON GRILLED WITH HERBED BUTTER ROSETTE 950**  
Svidrigailov was particularly partial to fish. On one occasion, as he sat waiting in a café for the arrival of Roskolnikov's sister, his appetite got the better of him. He made haste to order a grilled salmon fillet.  
«Crime and Punishment» 1866
- 4. FISHCAKES FROM PIKE SERVED WITH A TARTAR SAUCE AND SPINACH 650**
- 5. PIKEPERCH (ZANDER) WITH RUSSIAN PORCINI MUSHROOMS 840**  
**AND SAUCE CHARDONNAY**  
This Dardanelov a bachelor but still not that old, had long been in love with Madame Krasotkin, and had more than once respectfully, breathless with fear and delicacy, ventured to offer her his hand, but she had flatly refused. If it had not been for his love of "zander a la Polonaise" Dardanelov, through some mysterious sign would not have had the right to dream. Such larks!  
«The Brothers Karamazov» 1880



## CHAPTER VI DINNER SPECIALITIES MEAT

- 1. BEEF LOIN GRILLED WITH AROMATIC OILS AND HERBS 1350**  
WITH SAUCE DEMI-GLACE OR SAUCE BÉARNAISE  
Princess Belokonsky was, admittedly, a despot of the first order and insisted that her orders be promptly obeyed. Only when served succulently marbled beef did she tend to mitigate the harshness of her demeanor.  
«The Idiot» 1868
- 2. GRILLED RIB-EYE STEAK 1950**  
STEAKS SERVED WITH DINER'S CHOICE OF SAUCE BORDELAISE OR SAUCE BÉARNAISE
- 3. BEEF STROGANOFF WITH PUFFED POTATOES IN CREAM 980**  
Bakhmutov was considered an aristocrat: immaculately dressed, arriving on horseback, he did not puff out his chest, always an excellent companion, always unusually cheerful and sometimes even extremely witty; though not an intellectual despite the fact he loved beef stroganoff and was always top of the class.  
«The Idiot» 1868  
THE DISH IS RECOMMENDED BY THE COMMITTEE ON EXTERNAL AFFAIRS OF  
ST.PETERSBURG CITY COUNCIL
- 4. RACK OF YOUNG LAMB WITH GRILLED SEASONAL VEGETABLES 1450**  
Astafy Ivanovich was employed as major domo by a wealthy nobleman.  
On his employer's permanent departure for the countryside, Astafy found himself without a position and without a roof. Making his way through life with his ability to recite amusing tales, he was, on one occasion, treated to an elegant rack of lamb by his spellbound audience.  
«An Honest Thief» 1841
- 5. CREAM-WHITE MINCED VEAL STEAK À LA CHEF POZHARSKY 950**  
SERVED WITH PAN-FRIED POTATOES  
Upon reaching advanced age, Hyppolite, of "The Idiot", became increasingly philanthropic. On his chance encounter with a young physician, the senior gourmet treated the new friend to this sumptuous minced steak (called in Russian a cutlet!).  
«The Idiot» 1868
- 6. POT-AU-FEU OF VEAL CHEEK WITH VEGETABLES 790**
- 7. FRIED YOUNG CHICKEN IN THE CAUCASUS MANNER 850**  
Yakov Petrovich, despite his love for Clara Olsufyevna, gave preference to fried chicken. And even on Clara Olsufyevna's birthday Mr. Golyadkin could not make an exception to their tastes and habits.  
«The Twin» 1846
- 8. DUCK LEG 950**  
SIMMERED IN 'KRAFT' BEER ACCOMPANIED WITH PUSHKIN'S FAVORITE FRUIT  
CONDIMENT





CHAPTER VII  
VEGETARIAN:  
POTATOES, VEGETABLES, RICE

- |  |     |
|--|-----|
| 1. STEAMED BROCCOLI, CAULIFLOWER, SWEET PEPPERS, CARROTS AND PEAS IN THE POD | 450 |
| 2. COURGETTES, TOMATOES, EGGPLANTS. SWEET PEPPERS GRILLED                    | 250 |
| 3. STEAMED WILD RICE, IN FULL DRESS UNIFORM                                  | 250 |
| 4. STEWED CABBAGE WITH TOMATOES  | 250 |
| 5. POTATOES FRIED WITH ONION AND PORCINI MUSHROOMS                           | 250 |
| 6. BUCKWHEAT KASHA WITH GRILLED ONIONS                                       | 250 |
| 7. SPELT WITH CHEESE AND BUTTER  | 250 |

## CHAPTER VIII DOSTOEVSKY'S DIVINE DESSERTS



1.	RUSSIAN APPLE PIE WITH CHEF'S CARAMEL SYRUP	350
2.	BRANDIED CHERRIES IN CHOCOLATE	350
3.	"Medovik"	240
4.	ICE CREAM OR SORBET FOR YOUR CHOICE	310
5.	CONTEMORARY ST.PETERSBURG ECLAIRS	250
6.	CHEF'S PASTRIES TO MELT YOUR HEART	390
9.	BLANCMANGE	350

THE DISH IS RECOMMENDED BY COMMITTEE ON EXTERNAL AFFAIRS OF ST. PETERSBURG CITY COUNCIL

BON APPETIT!



The prices are in rubles  
+ 10% service is welcomed, but always remains at the discretion of the customer.

*Bon Appetit*