

TRY ALL RUSSIAN CUISINE FOR ONE EVE IN F. M. DOSTOEVSKY THE RESTAURANT  
TEL. +7(812) 334-22-33 SAINT-PETERSBURG, VLADIMIRSKIY PROSPEKT 9 GOLDENGARDEN.RU

## GASTRONOMIC VOYAGE MICROCOSM BY RUSSIAN CUISINE

BY CHEF VLADIMIR REVVA

### FIRST COURSE

**SALTED HERRING** The dish of Peter I Romanov XVIII century

**SOFT SALTED SALMON**

The dish epoch of Dmitry Donskoy XIII century

**MURMANSK SCALLOPS**

The dish of Ivan IV Vasilyevich the Terrible era XVI century

**RED CAVIAR**

The dish of Ivan IV Vasilyevich the Terrible era XVI century

### SECOND COURSE

**BEEF ASPIC SERVED WITH BEETROOT HORSERADISH AND HOMEMADE MUSTARD**

Dish of Vladimir and his son Yaroslav the Wise era XXI Century

**SPICY PIQUANT BAKED HAM WITH PICKLED CUCUMBER**

Dish of Vladimir Monomakh XII century

**MEAT OF WILD ELK**

Dish of Ivan the Great XV century

**SALTED TALLOW**

The dish of Alexander the second XIX century

### THIRD COURSE

**TRADITIONAL OLIVER SALAD**

Two dishes of Alexander the second XIX century

**VINAIGRETTE WITH SALTED FOREST MUSHROOMS**

### FORTH COURSE

**BAKED MUSHROOMS JULIENNE**

The dish of Vladimir and his son Yaroslav Wise X - XI century got its French name in the era of Alexander II Romanov XIX century

**BIG DUMPLINGS OF HARE**

The dish epoch of Dmitry Donskoy XIII century

### FIFTH COURSE

**PIKE PERCH CUTLET**

**VEAL CHOP CUTLET "POZHARSKAYA" WITH RED WHORTLEBERRY SAUCE**

Dishes of Nicholas II Romanov XIX century

### DESSERT

**CHOCOLATE DUMPLINGS WITH CHERRY**

The dish of Vladimir and his son Yaroslav Wise X - XI century

### BEVERAGES

HOMEMADE SPIRITS | CRANBERRY MORS | SPRING WATER

MINT AND BUCKTHORN TEA FRESHLY MADE | COFFEE

3000 RUBLES PER PERSON



"Ф.М.ДОСТОЕВСКИЙ"  
РЕСТОРАН  
РУССКОЙ КУХНИ