

THE FEODOR DOSTOEVSKY RESTAURANT

MENU

SANKT-PETERSBURG 2016 – 2017



Feodor Dostoevsky and the Guiding Principles of the House

"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

SALADS

1. **KAMCHATKA CRABMEAT WITH AVOCADO AND OLIVE OIL VINAIGRETTE** 850
Stephan Verhovensky, though a professor of liberal bent, was a serious gourmet, who, in *The Possessed*, took a fancy to appetizing crabmeat salads while basking in the sunshine of hospitality furnished by the general's wife
2. **ALDER SMOKED SALMON** 490
After reading the novels of Victor Hugo, who was an acknowledged judge of fine salmon, Dostoevsky resolved to write *The Brothers Karamazov*. 7
3. **BLACK SEA MUSSELS** 390
Simmered with tomatoes, onions and extra virgin olive oil
4. **LUCIEN OLIVIER'S FAMOUS SALADE-MACÉDOINE WITH PROVENÇAL DRESSING** 390
Anton Lavrentievich, the chronicler of Dostoevsky's novel *The Possessed*, 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. **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*.
6. **PÂTÉ DE FOIS GRAS WITH OAKLEAF LETTUCE** 3500
Though not considering Russian writer Ivan Turgenev to be his equal as a belletrist, Dostoevsky showed fairness by acknowledging that Turgenev was an excellent hunter and fine judge of foie gras.
1. **PAS DE DEUX TRES DELICAT** 430
Veal fillet à l'anglaise and piquant roast pork, served with a potpourri of fresh vegetables à la dijonnaise with Parmigiano-Reggiano
2. **GREEN SALAD OF ROMAINE, ROQUETTE AND ICEBERG** 590
with chef's Vinaigrette Dressing, served with diner's choice of Slices of English roastbeef

CHAPTER II

REFRESHINGLY CHILLED HORS D'OEUVRES

1. **A KREMLIN BANQUET TRADITION – COLD-SMOKED SIBERIAN WHITE SALMON, LAKE BAIKAL OMUL-WHITEFISH AND SIBERIAN MUKSIN-WHITEFISH** 630
2. **GRAND PAS** 650
Veal Tongue braised with herbs
Roast Beef in the English manner
Roast Pork basted with Russian rye wine
After tasting this extraordinary cuisine and came in an unusually good mood, publisher Kushelëv-Bezborodko not upset delay "Uncle's dream", but instead immediately sent Dostoevsky an advance of a thousand rubles for one more novel
3. **VEAL EN GELÉE NATURELLE** 310
Domesticated Fowl en Gelée Naturelle
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.
4. **CHEF'S PICKLED VEGETABLES IN LIGHTLY SALTED RUSSIAN MARINADE**
Cucumbers 210
Piquant-marinated Tomatoes 250
Cabbage pickled with Carrot 150
Porcini Mushrooms in Fresh-Dill Dressing 290
Assorted Mushrooms in light Vinaigrette Dressing 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.

CHAPTER III

HOT APPETIZERS

1. **LE CAVIAR IMPERIAL Caspian Sea Black Caviar with Russian Blini** 2345
2. **WITH RED SALMON ROE** 650
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.
3. **FRESHWATER EEL 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. T'was the mere thought of eel en coquille that brought him back to reality.
4. **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.
5. **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.
6. **SIMMERED IN BROTH WITH CHOICE OF FILLINGS**
 Minced Beef and Pork 430
 Salmon and Pikeperch 450
 Mushrooms 410
Maria Lebiadkin, in The Possessed, pined for her secret husband, Stavrogin. When her brother, Captain Lebiadkin, decided she was ripe for blackmail, poor Maria was made to toil away in a hot kitchen, providing the crafty menfolk with limitless quantities of sumptuously filled pelmeny dumplings.
7. **RUSSIAN PIROZHKI PIES YEAST-BAKED WITH VEAL, CABBAGE AND MUSHROOMS** 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.

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.
2. **BORSCH À LA RUSSE WITH SMETANA 310**
Borsch, because of its peasant origins, had become rare in high society. Still, Nastia 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.
3. **EPISCOPAL FISH SOUP «UKHA» 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.
4. **CHICKEN CONSOMMÉ DOUBLE 320**
Garnished with choice of poached egg, croûtons or profiteroles
How deceptive is the belief that only the gentle gender is passionate about consommé with pirozhki pies. Far more often 'tis a man's obsession — the chief demon himself, Peter Verhovensky of *The Possessed*, being no exception.
5. **CLASSIC RUSSIAN MEATY SOLIANKA SOUP 320**
With jolting frequency Nastasia, 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.
6. **CABBAGE SCHEE «A LA PUSHKIN» WITH PORCINI MUSHROOMS 350**
AND SIBERIAN VEAL-FILLED DUMPLINGS
Grushenka, of *The Brothers Karamazov*, was an inspired cook despite habitually inviting guests to dine on but a single dish. The diners themselves were no less inspired by her culinary masterpieces, especially these savoury dumplings, which remained among her guests' most pleasant gastronomic memories.

CHAPTER V

DINNER SPECIALITIES

FISH and SEAFOOD

- 1. WHOLE SMOKE-BAKED STERLET-STURGEON 2350**
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.
- 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.
- 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.
- 4. PIKEPERCH WITH RUSSIAN PORCINI MUSHROOMS AND SAUCE CHARDONNAY 840**
This Dardanelov, divorced person and old, and was passionately in love with a long tradition in Madame Krasotkin, and more than once respectfully, breathless with fear and delicacy, had ventured to offer her his arm, but she flatly refused. And if not for the love of zander "in Polish", the Dardanelles, for some mysterious signs, even perhaps would have a right to dream. Crazy prank!
- 5. CHICKEN PIKE WITH THE "TARTAR" AND SPINACH 650**

CHAPTER VI

DINNER SPECIALITIES

MEAT

1. **ROAST RACK OF YOUNG LAMB IN JUNIPER BERRY SAUCE** 1450
Served with Potatoes au Gratin and Poached Asparagus
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.
2. **GRILLED RIB-EYE STEAK** 1950
GRILLED CHATEAUBRIAND STEAK 1350
Steaks served with diner's choice of Sauce Bordelaise 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.
3. **BEEF STROGANOFF WITH POTATOES À LA PUSHKIN** 980
An aristocrat by bloodline, ever elegantly garbed and a man of no mean wit, Bakhmutov preferred that his arrival be greeted not with fanfare but rather with his favourite delicacy, tender fillet of beef prepared the way Count Stroganoff insisted on it.
4. **CREAM-WHITE MINCED VEAL STEAK À LA CHEF POZHARSKY** 780
Served with Pan-fried Potatoes
Upon reaching advanced age, Ippolite, 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!).
5. **FRIED YOUNG CHICKEN IN THE CAUCASUS MANNER** 850
Yakov Petrovich, in spite of his love for Clara Olsufyevna, preference for fried chick. And even on the birthday of Clara Olsufyevna Mr. Golyadkin could not make an exception to their tastes and habits.
6. **POT-AU-FEU OF VEAL CHEEK WITH VEGETABLES** 790

CHAPTER VII

POTATOES VEGETABLES RICE

1.	STEAMED BROCCOLI, CAULIFLOWER, SWEET PEPPERS, CARROTS AND SNOW PEAS	250
2.	GRILLED SWEET PEPPERS, TOMATOES AND AUBERGINE	250
3.	STEAMED WILD RICE	250
4.	STEWED CABBAGE WITH TOMATOES	250
5.	POTATOES FRIED WITH PORCINI MUSHROOMS	250
6.	BUCKWHEAT KASHA WITH GRILLED ONIONS	250

CHAPTER VIII

DOSTOEVSKY'S DIVINE DESSERTS

1.	RUSSIAN APPLE PIE WITH CHEF'S CARAMEL SYRUP	350
2.	BRANDIED CHERRIES IN CHOCOLATE	390
3.	LUSCIOUS DESSERT SOUFFLÉ BY OUR KITCHEN NYMPH	490
4.	DESSERT TREASURE CHEST FROM RUSSIAN FAIRY TALES	450
5.	ICE CREAM OR SORBET	310
6.	ECLAIR ON PETERSBURG MANNER	210
7.	FRUITS RECOMMENDED TO CHAMPAGNE	750
8.	DESSERTS FROM PASTRY CHEF	390
9.	BLANCMANGE	350

