

SAVOY RESTAURANT MENU	Yield in grams	Price, rub
English breakfast		
Oatmeal porridge with fresh berries sauce	345	
Toasts with butter	75	
Hot drink of your choice (leaf tea, Americano, Espresso)		220
Continental breakfast		
Sandwich with roastbeef or salmon of your choice		
Eggs cooked of your choice (fried, boiled, poached)		
Hot drink of your choice (leaf tea, Americano, Espresso)		
Bread basket		250
French breakfast		
Omelet with filling (tomatoes, ham, cheese, mushrooms, bacon)		
Croissant served with jam and honey		
Hot drink of your choice (leaf tea, Americano, Espresso)		
Bread basket		250
Espresso, americano coffee	60\150	70
Leaf tea in a variety of taste	200\400	70\120
Hand tied tea in a variety of taste	400	150
Fresh juices		
Orange	200	150
Apple	200	150
Carrot	200	150
Grapefruit	200	150
Soft drinks		
Juice "Ya" in a variety of taste	200	40
"Perrier" sparkling mineral water	200	80
"Vittel" mineral water	200	80
"Narzan" sparkling mineral water	200	50
Soft sparkling drinks in assortment	200	60
MENU		
Soft-salted salmon with warm potato	150	260
Ruccola and soya sprouts salad with Parmesan cheese	200	260
Smocked trout with vegetable tar-tar	230	280
Warm seafood salad with sesame	220	380
Fennel salad with tuna sauce	180	250
Red caviar with toasts and lemon butter	80	280
Mango and avocado salad	180	210
Duck breast salad with rabbit liver	220	450

"Russian" salad with tiger shrimps and quail eggs	280	450
Parma ham with fresh asparagus	150	480
Tuna with scallop and warm salad	160	490
Foie gras with citrus caramel and cowberry sauce	235	850
Duck breast with baked apples	220	620
Pikeperch fish soup, served with toast and red caviar	250\20	190
Spinach cream-soup with quail egg	250	150
Forest mushrooms soup with meat bouillon	250\20	220
Russian borscht, served with toast and lard	250\25	150
"T-bone" steak with rucola and avocado salad	520	1300
Pork medallions in bacon with couscous and baked sweet pepper	250	450
Beef with asparagus, dried tomatoes and risotto	250	530
Chicken fillet stuffed with home-style cheese, served with fresh cabbage schnitzel	240	380
Tuna with asparagus, shrimps and red caviar	170	640
Salmon with fennel, zucchini and "Beurre blanc" sauce	220	530
Lamb leg stewed in own juice with chestnuts and juniper berries	420	640
Calf brisket with vegetable rolls	270	530
Grey mullet with jasmine rice, capers and olives	290	400
Halibut with vegetable risotto and horseradish sauce	280	640
Conchiglioni pasta with beef, chicken fillet and fresh tomato sauce	340	280
Fettuccine with mushrooms	320	410
Spaghetti with cuttlefish inks and seafood	300	450