priority pass

MENU

TABLE STARTERS

Olivier salad with crayfish necks
Dressed herring salad with beetroot mousse
Bread basket with cured tomato butter
Meat plate
(buzhenina, roast beef, boiled beef tongue, cold smoking duck)
Cheese plate
(Maasdam, Gowda, Gorgonzolla, smoked cheese, Parmesan, honey, nuts)
Fruit plate
(Tangerines, apples, grapes, oranges, pineapples)

1 COURSE

Far Eastern snack:
Sea scallop with spruce oil and raspberries

2 COURSE

Siberian snack:
Yamal venison tartare with soaked lingonberries and fried boletus

3 COURSE

Caucasian cuisine:
Khinkali with smoked veal and pomegranate wine
(Smoked beef shoulder / crème fraîche sauce / pomegranate wine sauce)

4 COURSE

Murmansk cuisine:
White Sea halibut with fried carrots and cloudberries

Beef bonito with caramelized cabbage cream and kvass wort sauce

5 COURSE

Dessert from the St. Petersburg Winter Palace:
Faberge egg with secret filling

DRINKS

Sparkling wine, red wine, white wine, vodka, water, berry juice