

WELCOME BUFFET (APERITIF)

1. CANAPES :

- ~Tartare 250 rub.
- ~Herring 250 rub.
- ~Salmon caviar 250 rub.
- ~Forshmak 250 rub.
- ~Baked ham or roast beef 250 rub.
- ~Balyk or salmon 250 rub.
- ~Mini eclairs with pate 250 rub.
- ~Celery fingers with Dor Blue 250 rub.
- ~Zucchini rolls 250 rub.

2. MINI SNACKS (on skewers):

- ~Cheese(s) with fruit/berries 250 rub.
- ~Mushroom 250 rub.
- ~Shrimp 250 rub.
- ~Olive 250 rub.
- ~Mini Caprese 250 rub.
- ~Mini rolls (eggplant/zucchini) 250 rub.
- ~Peppers (stuffed with goat cheese) 250 rub.
- ~Parma with melon 250 rub.

3. MINI SALADS (spoons, martini glass):

- ~Vegetable Crudites with cheese sauce 250 rub.
- ~Russian salad/Vinaigrettes 250 rub.
- ~Crab salad 250 rub.
- ~Guacamole with tiger shrimp 250 rub.
- ~Fish with marinade 250 rub.
- ~Sauerkraut 250 rub.

4. FRUITS seasonal

5. Sparkling/still WINES and SPIRITS from our wine list

Possible other snacks by your prescription

COLD APPETIZERS

- ~Russian salad 900 rub.
- ~Spanish salad (tomatoes, red onion, smoked mussels, dressed with olive oil and lemon juice) 900 rub.
- ~Fresh vegetables (by season) 900 rub.

~Salad "Caesar" with chicken or shrimp 900 rub.	
~Green salad with smoked duck and cherry tomatoes, dressed olive oil, lemon juice, honey and mustard	900 rub.
~Seafood salad with avocado, sun-dried tomatoes and yogurt dressing 900 rub.	
~Pear salad with Roquefort cheese and glazed walnuts 900 rub.	
~Guacamole with tiger shrimp 900 rub.	
~Eggplant or zucchini rolls 900 rub.	
~Vinaigrettes (classic with pickles, classic with sauerkraut, with pickled mushrooms, with herring, with beans)	900 rub.
~Assorted Fish 900 rub.	
~Stuffed fish (gefilte fish) 900 rub.*	
~Sterlet or stellate sturgeon whole baked 900 rub.*	
~Jellied fish 900 rub.*	
~Jellied crab 900 rub.*	
~Natural herring 900 rub.	
~Herring in mustard dressing 900 rub.	
~Dressed herring 900 rub.	
~Herring forshmak (with potatoes or apples) 900 rub.	
~Salted salmon 900 rub.	
~Salmon sprinkled with lemon, mushroom or sea salt 900 rub.	
~Salmon tartare 900 rub.	
~Orient style salmon (with soy sauce, ginger, wasabi and lemon juice) 900 rub.	
~Salmon carpaccio 900 rub.	
~Halibut balyk 900 rub.	
~Oysters	
~Marinated lamprey 900 rub.	
~Assorted Meat 900 rub.	
~Meat Jelly 900 rub.	
~Roast Beef 900 rub.	
~Cold, boiled pork 900 rub.	
~Tongue 900 rub.	
~Beef with garlic-cream sauce 900 rub.	
~Chicken Roll 900 rub.	
~Stuffed chicken neck 900 rub.	
~Jerked meat (horse, ham, elk, duck) 900 rub.	
~Meat Pies 900 rub.	
~Variety of olives with sun-dried tomatoes 900 rub.	
~Mushroom caviar 900 rub.	
~Assorted salted or fresh-salted vegetables 900 rub.	
~Pickled vegetables and fruits 900 rub.	

Salads and snacks may be prepared according to your recipe

*** The dish is recommended for supplying only as full portion**

HOT APPETIZERS

- ~Various pies (x2) 300 rub.
- ~Cock scallops in Porto Sauce 900 rub.
- ~Various Julienne 900 rub.
- ~Marinated Fish 900 rub.
- ~Crepes with red caviar or salmon 900 rub.
- ~Fried zucchini 900 rub.
- ~Poultry fricassee 900 rub.

- ~Skewered fried shrimps with sauce 1700 rub.
- ~Scallops in coconut milk 1700 rub.
- ~Coquille crab 1700 rub.
- ~Crab phalanx with garnish 1700 rub.

Hot appetizers may be prepared according to your recipe

SOUP

- ~Leek soup with foie gras or rooster combs 1100 rub.
- ~Oyster soup 1100 rub.
- ~Bisque 1100 rub.
- ~Carrot soup with game 1100 rub.
- ~«Boyar Soup» (sour soup with white mushrooms) 1100 rub.
- ~Fish soup 11000 rub.
- ~Cream of chestnut soup with green peas 1100 rub.
- ~Porcini soup with geese liver 1100 rub.
- ~Thai soup with seafood and coconut milk 1100 rub.

Any soup may be prepared according to your recipe

MAIN ENTREES

- ~Fish with vegetables and herbs wrapped in parchment 1700 rub.
- ~Grilled or steamed salmon 1700 rub.
- ~Fried or steamed ocean fish with vegetables 1700 rub.
- ~Herb-encrusted leg of lamb 1700 rub.
- ~Quinces stuffed with lamb 1700 rub.
- ~Veal medallions 1700 rub.
- ~Veal chop on the bone with brain sauce 1700 rub.
- ~Boiled veal tongue, garnished with porcini fried with sour cream 1700 rub.
- ~Beef Stroganoff 1700 rub.
- ~Beef cheeks 1700 rub.

- ~Ox tails 1700 rub.
- ~Stuffed cabbage 1700 rub.
- ~Pelmeni 1700 rub.
- ~Piglet tobacco 1700 rub.
- ~Game meat 1700 rub.
- ~Tsimmes (vegetable and fruit stew) 1700 rub.
- ~Coq au vin (wine-braised chicken) 1700 rub.
- ~Meat Cutlet «Pozharskie» 1700 rub.
- ~Poultry liver 1700 rub.
- ~Duck stew with cabbage 1700 rub.
- ~Duck filet with sweet & sour sea buckthorn sauce 1700 rub.
- ~Goose stew 1700 rub.
- ~Stuffed quail 1700 rub.
- ~Rabbit stew with mushrooms and sour cream 1700 rub.
- ~Pasta 1700 rub.
- ~Risotto 1700 rub.
- ~Mussaka 1700 rub.
- ~Lasagna 1700 rub.
- ~Rack of lamb on the bone 1700 rub.
- ~Beef steak 1700 rub.

Main entrees may be prepared according to your recipe

SHOW MEALS

- ~Shchi (Russian cabbage soup), borsch or fish soup in a giant cauldron over fire 1100 rub.
- ~Pilaf in a giant cauldron 1700 rub.
- ~Leg of lamb, baked whole 1700 rub.
- ~Lamb, whole roasted 1700 rub.
- ~Pork gammon 1700 rub.
- ~Stuffed pig 1700 rub.
- ~Pig, roasted whole on a spit 1700 rub.
- ~Stuffed goose 1700 rub.
- ~Stuffed duck 1700 rub.
- ~Stuffed turkey 1700 rub.
- ~Baked whole pumpkin with rabbit or turkey rissoles 1700 rub.

- ~Whole baked bull stuffed with a whole lamb stuffed with a whole pig or poultry 180 000 rub.
- ~«Big Hot Meat Cart» – the specialty of the Castle cooked in authentic stove 180 000 rub.

DESSERT

- ~Strawberries grown on Castle BIP's ravelins 600 rub.
- ~Ice Cream 600 rub.

- ~Zabaione (Italian Custard) 600 rub.
- ~Tiramisu 600 rub.
- ~Prunes stewed in Porto sauce, stuffed with nuts and served with sour cream or whipped cream 600 rub.
- ~Creme brulee 600 rub.
- ~Chocolate-covered figs 600 rub.
- ~Any pastries or cakes from our confectionery shop 600 rub.

Any pastries or cakes from our confectionery

EXAMPLE MENU

EXAMPLE NO. 1

Aperitif

- ~Guacamole with tiger shrimp
- ~Mini eclairs with rabbit liver pate
- ~Fruit on a skewer
- ~Sparkling Wine Prosecco Brut 150 ml

Cold appetizers

- ~Orient style salmon
- ~Pike perch under marinade
- ~Herring with pickled onions and hot boiled potatoes
- ~Roast Beef
- ~Stuffed chicken neck
- ~The mango salad with duck breast
- ~Tomato salad with yalta onion, basil and cilantro
- ~Assorted salted or fresh-salted vegetables
- ~Kamchatka crab meat salad
- ~Mushroom caviar

Hot appetizer

- ~Saute seafood

Main entrees (at your choice)

- ~Sea bass baked in parchment with herbs
- ~Lamb leg baked in honey spicy sauce with vegetables
- ~Veal medallions with mushroom sause and baked potatoes
- ~Goose stew on a potato pancake

Dessert

- ~Celebratory cake from our confectionery

Beverages

- ~Mors (fruit drink), ginger lemonade unlimited
- ~Mineral water «Natali» 300 ml

~Tea or coffee 250 ml

Wine and alcohol

~Red wine Nero D'Avola Italy 150 ml

~White wine Pinot Grigio Italy 150 ml

~Vodka Tsarskaya Gold 100 ml

IN TOTAL: 9750 rub.

~* The price, excluding the cost of the cake

EXAMPLE NO. 2

Aperitif

~Parma with melon

~Cheese(s) with fruit/berries

~Vegetable Crudites

~Bestheim Cremant de Alsace brut

Cold appetizers

Personally

Trio toast:

~Salmon tartare

~Herring forshmak

~Beef tartare

~Russian salad in martini glass

Onto the table

~Avocado with crab meat

~Halibut balik

~Beef with garlic-cream sauce

~Pear salad with Rocket and Roquefort cheese

~Pickled porcini

~Ajapsandali

~Cock scallops jelly

~Chief-salad

Show meal

~Staffed carp

Hot appetizer

~ Julienne with chicken and mushrooms

~Pies with veal and cabbage

Soup

~Cream of chestnut soup with green peas

Main course (at your choice)

~Grilled black cod with asparagus

~Duck magret with sea buckthorn sauce

~Pork fried with ginger and apples, garnished with potatoes

Dessert

~Strawberries grown on Castle BIP's ravelins

Beverages

~Compote, berry lemonade unlimited

~Mineral water Surgiva

~Tea or coffee 250 ml

Wine and alcohol

~Red wine Chateau Le Bourdieu France 150 ml

~White wine Picpul de Pinet Languedoc France 150 ml

~Vodka Tsarskaya Gold 100 ml

IN TOTAL: 12500 rub.

EXAMPLE NO. 3**Aperitif**

~Salmon caviar canapes

~Zucchini roll with Kamchatka crab meat

~Oriental Style Shrimp

~Sparkling Wine Prosecco Brut Italy 150 ml

Cold appetizers

~Salmon sprinkled with lemon salt

~Fish aspic

~Rabbit liver pate

~Jerked meat in assortment

~Spanish salad with smoked mussels

~Chef salad with quinoa

~Salad with marinated artichokes and goat cheese

~Vinaigrette with pickled mushrooms

~Cucumbers fresh-salted in cucumber fresh

~Olives with sun dried tomatoes

Hot appetizer

~Coquille with Kamchatka crab meat

Main course

~«Big Hot Meat Cart» – The specialty of the Castle cooked in authentic stove

Dessert

~ Tiramisu

Beverages

~Mors (fruit drink), dogwood lemonade unlimited

~Mineral water Surgiva

~Tea or coffee 250 ml

Wine and alcohol

~Red wine D'arenberg The Footbolt Shiraz Australia 150 ml

~White wine Marlborough Sauvignon Blanc River Delta New Zealand 150 ml

~Vodka Tsarskaya Gold 100 ml

IN TOTAL: 8500 rub*

*** excluding the cost of the main hot dishes - 180,000 rubles, regardless of the number of guests**