

MENU

DESSERTS

1. DESSERT «GZHEL»910
2. LEMON PIE.....480
3. DESSERT «CAFE PUSHKIN»1265
4. CRANBERRIES IN SUGAR590
5. HONEY CAKE.....790
6. CHOCOLATE TARTLET WITH PLOMBIR.....830
7. «PAVLOVA»990
8. NAPOLEON MILLEFEUILLE.....760
9. CHOUQUETTE..... 200
WITH CUSTARD
WITH RASPBERRY
WITH PASSION FRUIT
WITH SALTED CARAMEL
10. «PASTILA» (RUSSIAN FRUIT FUDGE WITH
APPLES AND HONEY).....760
11. STRAWBERRY WITH ICE-CREAM
UNDER CARAMEL DOME 1450
12. DESSERT
«ALMOND,CHERRY,CHOCOLATE»990
13. FRUIT TERRINE
WITH ORANGE-MINT SAUCE.....740
14. CHEESECAKE690
15. CREAM STUFFED PANCAKES
WITH HOT BERRIES..... 1250
16. ICE-CREAM «CAFE PUSHKIN».....260
(STRAWBERRY, CHOCOLATE, VANILLA,
RASPBERRY, PLOMBIR, CARAMEL)
17. SORBETS «CAFE PUSHKIN».....260
(RASPBERRY, MANGO, STRAWBERRY,
COCONUT, BLACK CURRANTS, LEMON)
18. A DOZEN OF SORBETS AND ICE-CREAM
«CAFE PUSHKIN»..... 1320
19. ASSORTED CHEESE.....2050

MENU

FRESH BERRIES & FRUIT

1. STRAWBERRY 1720
2. PINEAPPLE 1290
3. BLUEBERRY 1720
4. RASPBERRY 1720
5. WILD BLACKBERRY 1720

MENU

MILKSHAKES

1. VANILLA825
2. BANANA825
3. STRAWBERRY 1080
4. CHOCOLATE960

MENU

COLD

1. KVASS (RYE BREAD BREW) 0,3390
2. HOME-MADE BLACK CURRANT DRINK 0,3 ..420
3. HOME-MADE CRANBERRY DRINK 0,3390
4. LEMONADE 0,3390
5. VORGOL 0.5.....450
6. BAIKAL RESERVE 0,53560
7. BAIKAL PEARL 0,53.....560
8. EVIAN 0.33.....560
9. SAN BENEDETTO 0.25/0.75580/990
10. SAN PELLEGRINO 0.25/0.75580/990
11. PANNA 0.25/0.75580/990

MENU

FRESH JUICES

1. ORANGE470
2. GRAPEFRUIT470
3. LEMON 470
4. CARROT450
5. APPLE450
6. APPLE & CARROT.....450
7. TOMATO.....450
8. STRAWBERRY980
9. PEAR.....590
10. PINEAPPLE890
11. CUCUMBER450



ГАСТРОНОМИЧЕСКИЙ
ВЪСТНИКЪ

КАФЕ
ПУШКИНЪ



Светское изданіе, красочно иллюстрированное;
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MENU

SALADS



1. «RUSSIAN SALAD» WITH CHICKEN
BREAST AND HOMEMADE MAYONNAISE
SAUCE 1740
2. BEETROOT SALAD WITH PICKLES
AND BALTIC SPRATS.....980
3. GREEN SALAD WITH PEAR
AND DUCK..... 1680
4. SEA-FOOD SALAD
WITH PUMPKIN OIL1840
5. GREEN SALAD WITH VEGETABLES,
ASPARAGUS AND SOYA SEEDS1150
6. SALAD WITH ASSORTED TOMATOES
AND CROUTONS FROM RYE BREAD.....920
7. ARUGULA
UNDER GINGER-GARLIC DRESSING
WITH ROAST-BEEF 1930
WITH SHRIMPS1925
8. CAESAR SALAD
WITH MINI POZHARSKIY CUTLET..... 1250
9. GOAT CHEESE BAKED WITH HONEY,
MINI SALAD WITH RASPBERRY DRESSING
AND HAZELNUT2135
10. CRAB MEAT SALAD WITH MARINATED
TOMATOES, FRESH CUCUMBER
AND PAPAYA WITH GINGER DRESSING....2190

MENU

COLD APPETIZERS

1. MINCED PIKE
UNDER TOMATO PUREE. 1120
2. JAPANESE AMBERJACK TARTARE..... 1800
3. HERRING WITH BAKED POTATO990
4. TUNA TARTARE WITH AVOCADO 1250
5. FRESHLY SALTED SALMON
WITH RYE PANCAKES.....1590
6. SEA SCALLOP AND
TROUT CARPACCIO WITH
HONEY-MUSTARD SAUCE 1210
7. BOILED STURGEON WITH
TARTAR SAUCE AND TAPENADE 2190
8. BEEF TENDERLOIN
UNDER RYE BREAD SAUCE 1540
9. JELLIED FILET OF PIKE, ZANDER
AND SALMON WITH HORSERADISH 1410
10. COLD ROAST BEEF WITH MARINATED
VEGETABLES AND HERBS1730
11. BEEF TARTARE1710
12. ECLAIRS
WITH MUSHROOMS810

MENU

CAVIAR

1. STURGEON CAVIAR (50 G.).....12100
WITH MILLET
OR BUCKWHEAT PANCAKES
2. SALMON CAVIAR (50 G.)..... 1640
WITH MILLET
OR BUCKWHEAT PANCAKES
3. BELUGA CAVIAR (30 G.)
WITH WHEAT PANCAKES14100



Книга отзывов
и предложений



- Farmer product

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- Farmer product

ОПЛАТА ПРИНИМАЕТСЯ РОССИЙСКИМИ РУБЛЯМИ ВЪ МОНЕТАХЪ И АССИГНАЦІЯХЪ.
ШЕФЪ ПОВАРЪ: МАХОВЪ АНДРЕЙ ВЛАДИМИРОВИЧЪ. ДАННОЕ МИНЬЮ ЯВЛЯЕТСЯ РЕКЛАМНЫМЪ МАТЕРІАЛОМЪ

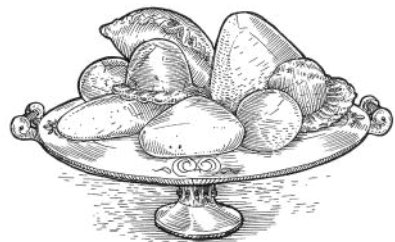
MENU

HOME-MADE PICKLES

1. CASK-SALTED CEPES WITH RED ONION AND GARLIC 1360
- Φ 2. SALTED MILK MUSHROOMS1150
3. LIGHTLY-SALTED CUCUMBERS680
4. PICKLED CUCUMBERS.....540
- Φ 5. SAUERKRAUT WITH FRUITS390
6. SAUERKRAUT WITH BEETROOT AND GARLIC390
- Φ 7. SALTED TOMATOES.....540
8. SELECTION OF HOME-MADE PICKLES980

MENU

HOME-MADE MINI PIES



1. WITH VEAL 255
2. WITH STEWED CABBAGE 195
3. WITH MUSHROOMS240
4. WITH LAMB330
5. WITH POTATOES AND CEPES210
6. WITH SALMON325
7. WITH LIGHTLY-SALTED CUCUMBERS210

MENU

SWEET PIES

1. STUFFED WITH APPLE.....210
2. STUFFED WITH COWBERRIES210

MENU

HOT APPETIZERS

1. SEA SCALLOPS WITH PARSNIPS..... 1490
2. PIE WITH BEEF CHEEKS AND TRUFFLE SAUCE..... 1100
3. ROASTED MARROW BONES1150
4. MUSHROOMS A LA POULETTE CEPES, CHAMPIGNONS, CHANTERELLES AND OYSTER MUSHROOMS STEWED IN SOUR-CREAM SAUCE.....720
5. CRUNCHY CREPE ROLLS WITH VEAL940 WITH BUCKWHEAT AND DUCK710
6. «CHEBUREKI».....870 (CRIMEAN MEAT PIE - MINCED MEAT AND ONIONS)

MENU

SOUPS

1. SORREL AND SPINACH «GREEN SCHI»740
2. EMPEROR FISH SOUP WITH STERLET, ZANDER AND SALMON. SERVED WITH GINGER VODKA AND OPEN PIE ... 1320
3. «BORSCH» BEETROOT SOUP WITH SMOKED AND ROASTED DUCK BREASTS.....960
4. CHICKEN NOODLE SOUP.....820
5. MUSHROOM SOUP.690
6. «OKROSHKA» COLD SUMMER RUSSIAN SOUP780

MENU

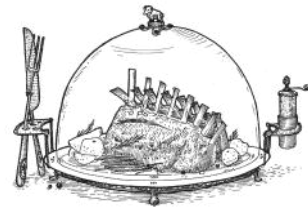
DUMPLINGS

1. RUSSIAN DUMPLINGS WITH SALMON AND TROUT 1100
2. RUSSIAN DUMPLINGS WITH MIXED MEAT (PORK, BEEF, MUTTON)..... 1100
3. RUSSIAN DUMPLINGS WITH MUSHROOMS (CEPS AND CHAMPIGNONS) SERVED WITH MUSHROOM SAUCE950



MENU

MEAT DISHES



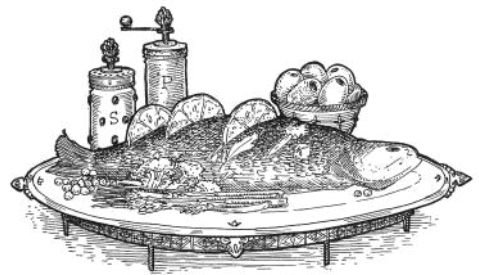
1. BRAISED BEEF RIBS WITH ONION PUREE1950
2. VEAL RISSOLE «POZARSKY» WITH ROASTED POTATOES AND MUSHROOM SAUCE1910 ANOTHER CHOICE OF GARNISH: SOUTEED-VEGETABLES OR GREEN SALAD
3. BEEF-STROGANOFF IN SOUR CREAM SAUCE WITH MUSHROOMS, POTATOES A LA «PUSHKIN» 2025 ANOTHER CHOICE OF GARNISH: SOUTEED-VEGETABLES OR GREEN SALAD
4. MARBLED BEEF WITH OVEN BACKED PIE.....2600
- Φ 5. «GRAND POULET». CHICKEN BREAST STUFFED WITH TRUFFLES, SERVED WITH BAKED VEGETABLES..... 1960
6. BEEF «ROSSINI»- FILET MIGNON, FOIE-GRAS, PUFF DOUGH TOAST 2990
7. FRIED DUCK BREAST WITH CHERRY SAUCE, CHERRY RISOTTO, FOIE GRAS DUMPLINGS WITH ORANGE SAUCE.....2100
8. ROASTED RACK OF LAMB, GARNISHED WITH AUBERGINE ROULADE AND ZUCCHINI WITH MOZZARELLA..... 2900
- Φ 9. ROASTED VENISON TENDERLOIN WITH PARMESAN AND ROSEMARY, POTATO CROQUETTES WITH CELERY, MUSHROOM CAVIAR..... 2530



MENU

FISH DISHES

1. BLACK SEA CLAM WITH MORELS AND RAMSON SAUCE 1420
2. SEAFOOD A LA STROGANOFF1590
3. GRILLED SEA-BASS WITH ROASTED POTATOES, GRILLED MUSHROOMS AND VEGETABLES ON A MINI-SKEWER..... 2380
4. HALIBUT WITH TOMATO SAUCE 2380
5. STEAMED PIKE RISSOLE WITH APPLE CONFIT..... 1840 Φ
6. BAKED TROUT UNDER CRAYFISH SAUCE 1890
7. SMOKED STERLET WITH MASHED POTATOES AND WHITE WINE SAUCE 2350 Φ
8. BAKED STERLET IN CAVIAR SAUCE 3280 Φ
9. SALMON WITH KATANKA - ORZO STYLE COOKED MILLET..... 1870



MENU

DISHES SERVED FOR TWO PERSONS

1. BAKED WHOLE STERLET STUFFED WITH MOUSSE IS MADE OF CRAB MEAT AND SHRIMPS. BAKED VEGETABLES, MASHED POTATOES, CREAM SAUCE WITH HORSERADISH 7810
2. CHATEAUBRIAND STEAK - BEEF FILET, BAKED WITH HERBS, SERVED WITH COUNTRY STYLE POTATOES AND VEGETABLE SALAD 10610

Φ - Farmer product