

ГАСТРОНОМИЧЕСКИЙ ВЪВСТНИКЪ

*Светское издание, красочно иллюстрированное;
редактировано и печатано в Полиграфическомъ заведении столицы.*



Monday,
June, 1-st
THIS YEAR.

№ 433.P
стр.
131-134.

*Выходить с 1800 года. Подписка принимается для здешнихъ жителей въ Городской
Типографіи, а для иногородныхъ всего почтовыхъ Конторахъ. За годовое издание въ
Москве 25 руб., а съ пересылкою 30 руб. За полугодово въ Москве - 15 руб., съ
пересылкою - 17 руб. Въ "Кафе Пушкинъ" отпускается бесплатно.*

SALADS

1. Olivier salad with salmon pearls 1590
2. Salad with watermelon, cucumbers,
mint and yogurt 1290
3. Beetroot salad with pickles
and Baltic sprats 1390
4. Sea food salad with pumpkin oil 2280
5. Baked goat cheese with honey
and microgreens 2390
6. Big green salad 1870
(salad dressing of your choice)
7. Salad with Kamchatka crab meat
and southern fruits 2380
8. Arugula salad under ginger-garlic
dressing
with roast beef 2480
with shrimps 2480
9. Caesar salad with mini Pozharsky
rissole 1490
10. Green salad «L'Officeil» with fruits
and rasperry sauce 1690
11. Salad with pear and duck jamon 1980



COLD APPETIZERS

1. Eclairs with mushrooms 995
- Ⓢ 2. Minced pike under tomato puree.. 1390
3. Herring with baked potato 1190
4. Tuna tartare with avocado 1790
5. Freshly salted salmon
with rye pancakes 1990
6. Boiled sturgeon with tartare sauce
and tapenade 2650
7. Jellied filet of pike, zander
and salmon with horseradish 1790
8. Cold roast beef with marinated
vegetables and herbs 2190
9. Sea Scalop and trout carpaccio
with honey mustard sauce 1690



- Oyster 1 piece 690
Oysters half a dozen 3900

Оплата принимается российскими рублями въ монетахъ и ассигнаціяхъ.

Шефъ поварь: Маховъ Андрей Владимировичъ.

Данное мнѣніе является рекламнымъ матеріаломъ.

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CENSURED.
Проверено цензурою
Ценсоръ

HOME-MADE PICKLES

1. Cask-salted ceps with red onion and garlic 1950
2. Salted milk mushrooms 1590
3. Pickled cucumbers 850
4. Lightly-salted cucumbers 890
5. Sauerkraut with fruits 760
6. Sauerkraut with beetroot and garlic 790
7. Salted tomatoes 790
8. Selection of home-made pickles 1490



HOME-MADE MINI PIES

- with meat 350
- with stewed cabbage 295
- with mushrooms 330
- with lamb 470
- with potatoes and ceps 295
- rasstegai 460
- with sauerkraut and beef brisket 295
- with onions..... 295

SWEET MINI PIES

- with apple 280
- with cowberries 280

CAVIAR

1. Sturgeon caviar (30 g.)
with millet pancakes 8950
with buckwheat pancakes 8950
2. Salmon caviar (30 g.)
with millet pancakes 1390
with buckwheat pancakes 1390
3. Beluga caviar (30g.) in a festive style 21900
4. Pike caviar with sour cream and onion (50 g.)
with millet pancakes 1490
with buckwheat pancakes 1490



SOUPS

1. Emperor fish soup with sterlet, zander and salmon. Served with ginger vodka and rasstegai 1690
2. Okroshka 890
3. «Borsch» beetroot soup with smoked and roasted duck breasts 1390
4. Chicken noodle soup 995
5. Pickle soup with sorrel and kidneys 1050



DUMPLINGS

- Russian dumplings with salmon and trout 1390
- Russian dumplings with mixed meat (pork, beef, mutton) 1490
- Russian dumplings with mushrooms served with mushroom sauce 1180



MAIN COURSE

- 1. Roasted marrow bones1790
- 2. Mushrooms a la poulette
in sour-cream sauce..... 960
- 3. Crepe rolls
with veal 1290
with buckwheat and duck 995
- 4. «Chebureki» 1290
- 5. Seared foie gras with pear 3450



- 6. Grilled sea bass with roasted potatoes
and vegetables 2990
- Ⓢ 7. Steamed pike rissole with apple confit 2480
- Ⓢ 8. Karelian trout in crayfish sauce 2190
- Ⓢ 9. Smoked sterlet with mashed potatoes
and white wine sauce..... 2790
- 10. Sterlet in caviar sauce 4460
- 11. Salmon in northern style 3280



DISHES

served for 2
persons



- 12. Baked whole sterlet stuffed
with mousse is made of crab meat
and shrimps. Baked vegetables,
mashed potatoes, cream sauce
with horseradish..... 11950
- 13. Chateaubriand steak - a beef fillet,
baked with herbs, served
with country style potatoes
and vegetable salad..... 16900
- 14. Veal rissole «Pozharsky» 1870
Side dish of your choice:
Roasted potatoes 735
Sautéed vegetables 970
Green salad 745
- 15. Beef Stroganoff in sour cream sauce
with mushrooms 1980
Side dish of your choice:
Potatoes a la «Pushkin» 630
Sautéed vegetables 970
Green salad..... 745
- Ⓢ 16. «Grand Poulet». Chicken breast stuffed
with truffles, served with baked
vegetables 2490
- 17. Quail galantine with potato gratin..... 1890
- 18. Beef «Rossini» with foie -gras
and truffles in Madeira sauce 4390
- 19. Beef steak according to the recipe
of the Kyoto merchants 3490
- 20. Fried duck breast with cherry sauce,
cherry risotto, foie gras dumplings
with orange sauce..... 2480
- 21. Lamb loin with handmade katanka 4380
- Ⓢ 22. Roasted venison tenderloin
with parmesan and rosemary, potato
croquettes with celery, mushrooms and
caviar 3580

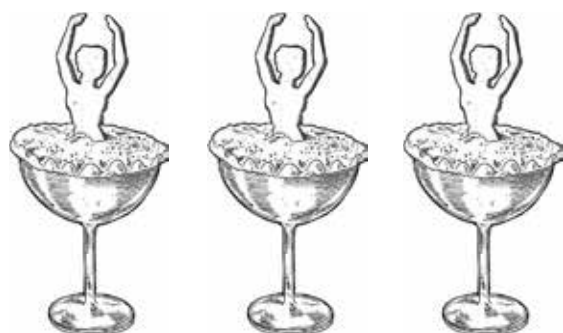
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Шеф-повар: Махов Андрей Владимирович.
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С Е Н С У Р Е Д.
Проверено цензурой.
Цензор

DESSERTS

1. «Gzhel» 1290
2. Lemon pie 860
3. Dessert «Cafe Pushkin» 1490
4. Cranberries in sugar 895
- Ⓢ 5. Honey cake 1140
6. Pavlova 1360
7. Napoleon Millefeuille 1060
8. Chokolade cake with mint 1150
9. Chou with cream plombir 890
10. Creme brulee with strawberries 1890
11. Pear terrine with orange-mint sauce 1150
12. Cheesecake with blueberry and wild strawberry 1160
13. Cream-stuffed pancakes with hot berries 1690
14. Ice-cream «Cafe Pushkin» 470
(pistachio, plombir, chocolate, caramel, salted peunats, vanilla)
15. Sorbets «Cafe Pushkin» 470
(raspberry, mango, black currant, lemon, strawberry)
- Ⓢ 16. Assorted cheese 2740



FRESH BERRIES AND FRUITS

1. Strawberry 1950
2. Pineapple 1950
3. Blueberry 1950
4. Raspberry 1950
5. Blackberry 1950



COLD DRINKS

1. Kvass (rye bread brew) 0.2 l 540
2. Home-made black currant drink 0.2 l 590
3. Home-made cranberry drink 0.2 l 515
4. Lemonade 0.2 l 540
5. Vorgol 0.5 l 610
6. Baikal Reserve 0.53 l 810
(sparkling water)
7. Baikal Pearl 0.53 l 810
(still water)
8. San Benedetto 0.25 l/0.75 l 810/1460
9. San Pellegrino 0.25 l/0.75 l 850/1540
10. Panna 0.25 l/0.75 l 850/1540
11. Surgiva 0.75 l 1250
12. Tassay 0.75 l 1150

FRESH JUICES

1. Orange 0.2 l 680
2. Grapefruit 0.2 l 680
3. Lemon 0.2 l 850
4. Carrot 0.2 l 680
5. Apple 0.2 l 680
6. Apple & Carrot 0.2 l 680
7. Tomato 0.2 l 1180
8. Strawberry 0.2 l 1690
9. Pear 0.2 l 1210
10. Pineapple 0.2 l 1850
11. Cucumber 0.2 l 680

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Wine list



Bar list