

ГАСТРОНОМИЧЕСКИЙ ВЪВСТНИКЪ

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



Monday,
June, 1-st
THIS YEAR.

№ 433.L
стр.
131-134.

Выходитъ с 1800 года. Подписка принимается для здѣшнихъ жителей въ Городской
Типографіи, а для иногородныхъ всѣхъ почтовыхъ Конторахъ. За годовое издание въ
Москвѣ 25 руб., а съ пересылкою 30 руб. За полугодие въ Москвѣ - 15 руб., съ
пересылкою - 17 руб. Въ "Кафе Пушкинъ" отпускается бесплатно.

SALADS

1. Olivier salad with Provencal sauce and black caviar. Especially recommended to G. Gastronomers with artistic nature 2390
2. Salad with watermelon, cucumbers, mint and yogurt 1450
3. Beetroot salad with pickles and Baltic sprats 1490
4. Sea food salad with pumpkin oil 2580
5. Baked goat cheese with honey and microgreens 2680
6. Big green salad 1890
(salad dressing of your choice)
7. Salad with Kamchatka crab meat and southern fruits 2780
8. Arugula salad under ginger-garlic dressing
with roast beef 2680
with shrimps 2680
9. Caesar salad with mini Pozharsky rissole 1690
10. Green salad «L'Officeil» with fruits and rasperry sauce 1790
11. Salad with pear and duck jamon 2150



COLD

APPETIZERS

1. Eclairs with mushrooms..... 1280
- Ⓢ 2. Minced pike under tomato puree..... 1490
3. Herring with baked potato 1380
4. Tuna tartare with avocado 1950
5. Freshly salted salmon with rye pancakes 2280
6. Boiled sturgeon with tartare sauce and tapenade 2890
7. Jellied filet of pike, zander and salmon with horseradish 1890
8. Cold roast beef with marinated vegetables and herbs 2460
9. Sea Scalop and trout carpaccio with honey mustard sauce 1690



- Oyster 1 piece 750
Oysters half a dozen..... 4200

Оплата принимается российскими рублями въ монетахъ и ассигнаціяхъ.

Шефъ поваръ: Маховъ Андрей Владимировичъ.

Данное мнѣніе является рекламнымъ матеріаломъ.

Ⓢ - Farmer product

CENSURED.
Проверено цензурою.
Ценсуръ

HOME-MADE PICKLES

1. Cask-salted ceps with red onion and garlic 2180
- Ⓢ 2. Salted milk mushrooms 1790
3. Pickled cucumbers 890
4. Lightly-salted cucumbers 980
- Ⓢ 5. Sauerkraut with fruits 890
6. Sauerkraut with beetroot and garlic 890
- Ⓢ 7. Salted tomatoes 890
8. Selection of home-made pickles 1590



HOME-MADE MINI PIES

- with meat 370
- with stewed cabbage 305
- with mushrooms 340
- with lamb 490
- with potatoes and ceps 320
- rasstegai 485
- with sauerkraut and beef brisket 320
- with onions..... 305

SWEET MINI PIES

- with apple 295
- with cowberries 295

CAVIAR

1. Sturgeon caviar (50 g.)
with millet pancakes 16950
with buckwheat pancakes 16950
2. Salmon caviar (50 g.)
with millet pancakes 2290
with buckwheat pancakes 2290
3. Beluga caviar (30g.) in a festive style 22950
4. Pike caviar with sour cream and onion (50 g.)
with millet pancakes 1650
with buckwheat pancakes 1650



SOUPS

1. Emperor fish soup with sterlet, zander and salmon. Served with ginger vodka and rasstegai 1870
2. Okroshka 920
3. «Borsch» beetroot soup with smoked and roasted duck breasts 1560
4. Chicken noodle soup 1180
5. Pickle soup with sorrel and kidneys 1180



DUMPLINGS

- Russian dumplings with salmon and trout 1510
- Russian dumplings with mixed meat (pork, beef, mutton) 1590
- Russian dumplings with mushrooms served with mushroom sauce 1290



MAIN COURSE

- 1. Roasted marrow bones 1950
- 2. Mushrooms a la poulette
in sour-cream sauce 1140
- 3. Crepe rolls
with veal 1350
with buckwheat and duck 1080
- 4. «Chebureki» 1420
- 5. Seared foie gras with pear 3750



- 6. Grilled sea bass with roasted potatoes
and vegetables 3260
- Ⓢ 7. Steamed pike rissole with apple confit 2670
- Ⓢ 8. Karelian trout in crayfish sauce 2490
- Ⓢ 9. Smoked sterlet with mashed potatoes
and white wine sauce 3280
- 10. Sterlet in caviar sauce 4460
- 11. Salmon in northern style 3390



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» with roasted
potatoes 2690
Other side dish of your choice:
Sautéed vegetables or green salad
- 15. Beef Stroganoff in sour cream sauce
with mushrooms and potatoes
a la «Pushkin» 2860
Other side dish of your choice:
Sautéed vegetables or green salad
- Ⓢ 16. «Grand Poulet». Chicken breast stuffed
with truffles, served with baked
vegetables 2690
- 17. Quail galantine with potato gratin 2180
- 18. Beef «Rossini» with foie -gras
and truffles in Madeira sauce 4570
- 19. Beef steak according to the recipe
of the Kyoto merchants 3790
- 20. Fried duck breast with cherry sauce,
cherry risotto, foie gras dumplings
with orange sauce 2790
- 21. Lamb loin with handmade katanka 4590
- Ⓢ 22. Roasted venison tenderloin
with parmesan and rosemary, potato
croquettes with celery, mushrooms and
caviar 3580

Оплата принимается российскими рублями в монетах и ассигнациях.

Шеф-повар: Маховъ Андрей Владимировичъ.

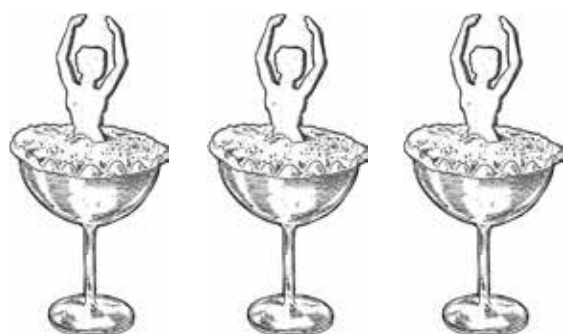
Данное меню является рекламнымъ материаломъ.

Ⓢ - Farmer product

С Е Н С У Р Е Д.
Проверено цензурою
Ценсоръ

DESSERTS

1. «Gzhel» 1340
2. Lemon pie 940
3. Dessert «Cafe Pushkin» 1640
4. Cranberries in sugar 995
- Ⓢ 5. Honey cake 1180
6. Pavlova 1390
7. Napoleon Millefeuille 1100
8. Chokolade cake with mint 1190
9. Chou with cream plombir 950
10. Creme brulee with strawberries 1950
11. Pear terrine with orange-mint sauce 1280
12. Cheesecake with blueberry and wild strawberry 1260
13. Cream-stuffed pancakes with hot berries 1780
14. Ice-cream «Cafe Pushkin» 480
(pistachio, plombir, chocolate, caramel, salted peunats, vanilla)
15. Sorbets «Cafe Pushkin» 480
(raspberry, mango, black currant, lemon, strawberry)
- Ⓢ 16. Assorted cheese 2990



FRESH BERRIES AND FRUITS

1. Strawberry 2150
2. Pineapple 2150
3. Blueberry 2150
4. Raspberry 2150
5. Blackberry 2150



COLD DRINKS

1. Kvass (rye bread brew) 0.2 l 550
2. Home-made black currant drink 0.2 l 610
3. Home-made cranberry drink 0.2 l 525
4. Lemonade 0.2 l 550
5. Vorgol 0.5 l 650
6. Baikal Reserve 0.53 l 890
(sparkling water)
7. Baikal Pearl 0.53 l 890
(still water)
8. San Benedetto 0.25 l/0.75 l 880/1540
9. San Pellegrino 0.25 l/0.75 l 890/1590
10. Panna 0.25 l/0.75 l 890/1590
11. Surgiva 0.75 l 1390
12. Tassay 0.75 l 1190

FRESH JUICES

1. Orange 0.2 l 720
2. Grapefruit 0.2 l 720
3. Lemon 0.2 l 840
4. Carrot 0.2 l 720
5. Apple 0.2 l 720
6. Apple & Carrot 0.2 l 720
7. Tomato 0.2 l 1290
8. Strawberry 0.2 l 1740
9. Pear 0.2 l 1250
10. Pineapple 0.2 l 1810
11. Cucumber 0.2 l 720

Оплата принимается российскими рублями в монетах и ассигнациях.
Шеф-повар: Маховъ Андрей Владимировичъ.
Данное меню является рекламным материаломъ.

Ⓢ - Farmer product



Wine list



Bar list