

ГАСТРОНОМИЧЕСКИЙ ВЪВСТНИКЪ

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



Monday,
September, 14-th
THIS YEAR.

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

SALADS

1. Olivier salad with salmon pearls 1590
2. «Shuba» or dressed herring 1190
3. Beetroot salad with pickles
and Baltic sprats 980
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. Greak salad 980



- Oyster 1 piece 690
Oysters half a dozen 3900

COLD APPETIZERS

1. Eclairs with mushrooms 995
- Φ 2. Minced pike under tomato puree 990
3. Herring with baked potato 970
4. Tuna tartare with avocado 1790
5. Freshly salted salmon
with rye pancakes 1990
6. Boiled sturgeon with tartare sauce
and tapenade 2650
7. Escalope of langoustine with salad 2850
8. Jellied filet of pike, zander
and salmon with horseradish 1790
9. Sea Scalop and trout carpaccio
with honey mustard sauce 1690
10. Cold roast beef with marinated
vegetables and herbs 2190
11. Beef tartare in marrow bone 1990
12. Meat-jelly with warm potato salad 1390
13. Lard with garlick 740



Оплата принимается российскими рублями въ монетахъ и ассигнаціяхъ.
Шефъ поваръ: Маховъ Андрей Владимировичъ.
Данное мнѣніе является рекламнымъ матеріаломъ.

Φ - Farmer product

CENSORED.
Проверено цензурою.
Цензоръ _____

HOME-MADE PICKLES

1. Cask-salted ceps with red onion and garlic.....1950
2. Salted milk mushrooms1590
3. Pickled cucumbers850
4. Lightly-salted cucumbers890
5. Sauerkraut with fruits760
6. Sauerkraut with beetroot and garlic790
7. Salted tomatoes790
8. Selection of home-made pickles1490



HOME-MADE MINI PIES

- with meat350
- with stewed cabbage295
- with mushrooms330
- with lamb470
- with potatoes and ceps295
- rasstegai460
- with sauerkraut and beef brisket295
- with onions.....295

SWEET MINI PIES

- with apple280
- with cowberries280

CAVIAR

1. Sturgeon caviar (30 g.)
with millet pancakes9850
with buckwheat pancakes9850
2. Salmon caviar (30 g.)
with millet pancakes1890
with buckwheat pancakes1890
3. Beluga caviar (30g.) in a festive style21950
4. Pike caviar with sour cream and onion (50 g.)
with millet pancakes1490
with buckwheat pancakes1490



SOUPS

1. Emperor fish soup with sterlet, zander and salmon. Served with ginger vodka and rasstegai1690
2. Shchi with saurkraut and veal in a pot1390
3. «Borsch» beetroot soup with smoked and roasted duck breasts1390
4. Chicken noodle soup890



DUMPLINGS

- Russian dumplings with salmon and trout1390
- Russian dumplings with mixed meat (pork, beef, mutton)1490
- Russian dumplings with mushrooms served with mushroom sauce980



MAIN COURSE

1. Roasted marrow bones1790
2. Mushrooms a la poulette
in sour-cream sauce.....960
3. Crepe rolls
with veal1290
with buckwheat and duck.....995
4. «Chebureki»1290
5. Seared foie gras with pear3450



6. Grilled sea bass with roasted potatoes
and vegetables2990
7. Steamed pike rissole with apple confit2480
8. Steamed pikeperch with parsnip puree
and «Citron» sauce1590
- Ⓢ 9. Karelian trout in crayfish sauce2190
- Ⓢ 10. Smoked sterlet with mashed potatoes
and white wine sauce.....2790
- Ⓢ 11. Sterlet in caviar sauce4490
12. Salmon in northern style3280



DISHES

served for 2 persons



13. Baked whole sterlet stuffed with mousse is
made of crab meat and shrimps.
Baked vegetables, mashed potatoes, cream
sauce with horseradish.....11950
14. Chateaubriand steak - a beef fillet, baked
with herbs, served with country style
potatoes and vegetable salad.....16900
15. Lamb shoulder baked with potatoes,
parmesan and caramel carrots.....9200
16. Veal rissole «Pozharsky»1870
Side dish of your choice:
Roasted potatoes735
Sauteed vegetables970
Green salad745
17. Beef Stroganoff in sour cream sauce
with mushrooms1980
Side dish of your choice:
Potatoes a la «Pushkin»630
Sauteed vegetables970
Green salad.....745
- Ⓢ 18. «Grand Poulet». Chicken breast stuffed
with truffles, served with baked
vegetables2490
19. Quail galantine with potato gratin.....1650
20. Baked duroc pork tenderloin in spicy sauce
with fried potatoes.....3500
21. Beef «Rossini» with foie -gras
and truffles in Madeira sauce4390
22. Beef steak according to the recipe
of the Kyoto merchants3490
23. Fried duck breast with cherry sauce,
cherry risotto, foie gras dumplings
with orange sauce.....2480
24. Lamb loin with handmade katanka4380
- Ⓢ 25. 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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Проверено цензурой.
Цензор

DESSERTS

1. «Gzhel» 1290
2. Lemon pie 860
3. Dessert «Cafe Pushkin» 1490
4. Cranberries in sugar 895
- ⑤ 5. Honey cake 1140
6. Pavlova 1360
7. Napoleon Millefeuille 1060
8. Pastila» - Russian fruit fudge
with apple and taragon 1050
9. Chokolate cake with mint 1150
10. Chou with cream plombir 890
11. Creme brulee with strawberries 1890
12. Pear terrine with orange-mint sauce 1150
13. Cheesecake with blueberry
and wild strawberry 1160
14. Cream-stuffed pancakes
with hot berries 1690
15. Ice-cream «Cafe Pushkin» 470
(pistachio, plombir, chocolate, caramel,
salted peunats, vanilla)
16. Sorbets «Cafe Pushkin» 470
(raspberry, mango,
black currant, lemon, strawberry)
- ⑤ 17. 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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Farmer
product



Wine list



Bar list