

# ГАСТРОНОМИЧЕСКИЙ ВЪВСТНИКЪ

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



Monday,  
September, 14-th  
THIS YEAR.

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131-134.

Выходитъ с 1800 года. Подписка принимается для здѣшнихъ жителей въ Городской  
Типографіи, а для иногородныхъ всѣхъ почтовыхъ Конторъ. 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 Provencal sauce  
and black caviar. Especially  
recommended to G. Gastronomers  
with artistic nature ..... 2390
2. «Shuba» or dressed herring ..... 1290
3. Beetroot salad with pickles  
and Baltic sprats ..... 1080
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. Greak salad ..... 1050



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

## COLD APPETIZERS

1. Eclairs with mushrooms ..... 1280
- Ф 2. Minced pike under tomato puree ..... 1090
3. Herring with baked potato ..... 1070
4. Tuna tartare with avocado ..... 1950
5. Freshly salted salmon  
with rye pancakes ..... 2280
6. Boiled sturgeon with tartare sauce  
and tapenade ..... 2890
7. Escalope of langoustine with salad ..... 2950
8. Jellied filet of pike, zander  
and salmon with horseradish ..... 1890
9. Sea Scalop and trout carpaccio  
with honey mustard sauce ..... 1690
10. Cold roast beef with marinated  
vegetables and herbs ..... 2460
11. Beef tartare in marrow bone ..... 2190
12. Meat-jelly with warm potato salad ..... 1580
13. Lard with garlick ..... 790



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

Ф - Farmer product

CENSURED.  
Проверено цензурою.  
Цензоръ

## HOME-MADE PICKLES

1. Cask-salted ceps with red onion and garlic ..... 2180
- Φ 2. Salted milk mushrooms ..... 1790
3. Pickled cucumbers ..... 890
4. Lightly-salted cucumbers ..... 980
- Φ 5. Sauerkraut with fruits ..... 890
6. Sauerkraut with beetroot and garlic ..... 890
- Φ 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 ..... 18590  
with buckwheat pancakes ..... 18590
2. Salmon caviar (50 g.)  
with millet pancakes ..... 2790  
with buckwheat pancakes ..... 2790
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. Shchi with saurkraut and veal in a pot..... 1490
3. «Borsch» beetroot soup with smoked and roasted duck breasts ..... 1560
4. Chicken noodle soup ..... 980



## 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 ..... 1080



## 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. Steamed pikeperch with parsnip puree  
and «Citron» sauce .....1740
- Φ 9. Karelian trout in crayfish sauce .....2490
- Φ 10. Smoked sterlet with mashed potatoes  
and white wine sauce .....3280
- Φ 11. Sterlet in caviar sauce .....4490
12. Salmon in northern style .....3390



## 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 .....9650
16. Veal rissole «Pozharsky» with roasted  
potatoes .....2690  
Other side dish of your choice:  
Sautéed vegetables or green salad
17. 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
- Φ 18. «Grand Poulet». Chicken breast stuffed  
with truffles, served with baked  
vegetables .....2690
19. Quail galantine with potato gratin .....1790
20. Baked duroc pork tenderloin in spicy sauce  
with fried potatoes .....3700
21. Beef «Rossini» with foie-gras  
and truffles in Madera sauce .....4570
22. Beef steak according to the recipe  
of the Kyoto merchants .....3790
23. Fried duck breast with cherry sauce,  
cherry risotto, foie gras dumplings  
with orange sauce .....2790
24. Lamb loin with handmade katanka .....4590
- Φ 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.

Данное меню является рекламным материалом.

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## DESSERTS

1. «Gzhel» ..... 1340
2. Lemon pie ..... 940
3. Dessert «Cafe Pushkin» ..... 1640
4. Cranberries in sugar ..... 995
- Φ 5. Honey cake ..... 1180
6. Pavlova ..... 1390
7. Napoleon Millefeuille ..... 1100
8. «Pastila» - Russian fruit fudge  
with apple and taragon. .... 1150
9. Chocolate cake with mint ..... 1190
10. Chou with cream plombir ..... 950
11. Creme brulee with strawberries ..... 1950
12. Pear terrine with orange-mint sauce ..... 1280
13. Cheesecake with blueberry  
and wild strawberry. .... 1260
14. Cream-stuffed pancakes  
with hot berries ..... 1780
15. Ice-cream «Cafe Pushkin»..... 480  
(pistachio, plombir, chocolate, caramel,  
salted peunats, vanilla)
16. Sorbets «Cafe Pushkin»..... 480  
(raspberry, mango,  
black currant, lemon, strawberry)
- Φ 17. 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

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Farmer  
product



Wine list



Bar list