

## APPETIZERS

<b>Pickled mushrooms</b> Served with sour cream and red onion	150 g	560 rub
<b>Tiger prawns with garlic</b> Served with vegetables, soy sauce, and ginger	180/25 g	1350 rub
<b>Tiger prawns with corn cream</b> Served with roasted pistachios	100/90 g	1350 rub
<b>Glazed chicken wings</b> Served with carrot, celery crudités, and BBQ sauce	250/50 g	710 rub
<b>Crispy eggplant</b> Served with Greek yogurt with garlic, oregano, and cucumber	220 g	450 rub
<b>Graf Burger</b> Served with French fries and tomato sauce	350/100/30 g	780 rub
<b>Sandwich with chicken, egg and bacon</b> Served with French fries and tomato sauce	360/100/30 g	710 rub
<b>Roasted carrots with honey and spices</b> Served on whipped feta cheese and parsley cream with slices of gorgonzola cheese	180 g	510 rub
<b>Baked ramiro pepper with feta cheese mousse</b> Served with fresh green leaves and drops of green herb oil	220 g	470 rub
<b>Pickled herring three ways</b> Served with roasted potatoes and and pickled red onion	240/180/30 g	530 rub

## SALADS

<b>Vegetable salad with avocado*</b> Salad greens, avocado, cherry tomatoes, orange, citrus emulsion	200 g	610 rub
<b>Caesar salad with chicken</b> Romano salad, garlic croutons, chicken fillet, cherry tomatoes, anchovy sauce	240 g	720 rub
<b>Caesar salad with prawns</b> Romano salad, garlic croutons, tiger prawns, cherry tomatoes, anchovy sauce	230 g	970 rub
<b>Greek salad</b> Tomatoes, cucumbers, bell peppers, feta cheese, kalamata olives	210 g	510 rub
<b>Beef salad with truffle cream</b> Cold roast beef made from marbled beef with roasted baby potatoes, mixed salads and pickled wild mushrooms, served with truffle cream	250 g	670 rub

## MAIN COURSES

<b>Zander with ptitim pasta</b> Served with beurre blanc sauce and green oil		
<b>Grilled salmon steak with vegetables*</b> Served with beurre blanc sauce	90/100/60 g	960 rub
<b>Beef stroganoff from beef tenderloin</b> Served with chopped pickles	120/150/40 g	1810 rub
	170/130/50 g	1010 rub

<b>Duck breast with pumpkin puree</b> Served with demi-glace sauce and cherries	140/100/30 g	930 rub
<b>Beef tenderloin filet mignon*</b> Served with mashed potatoes and pepper sauce	240/40 g	1790 rub
<b>Pork neck with baby potatoes</b> Served with sauerkraut, cranberries, and tomato sauce	150/150/40 g	610 rub
<b>Murmansk flounder with cherry tomatoes*</b> Served with a butter and lemon juice emulsion	450/100/50 g	1750 rub
<b>Roast beef with potato gratin*</b> Served with chicken liver pâté, demi-glace meat sauce, and mushroom sauce	140/70/30/30 g	2130 rub

## PASTA

<b>Carbonara*</b> With cured pork belly and a two-cheese sauce	300 g	940 rub
<b>Farfalle with mushrooms and oyster mushrooms</b> Served in a creamy sauce with truffle oil	240 g	580 rub

## SOUPS

<b>Tom Yum with rice noodles</b> With tiger prawns and calamari rings	680 g	910 rub
<b>Finnish fish soup</b> Made with two kinds of fish and cream	300 g	710 rub
<b>Creamy pumpkin soup</b> Served with crispy bacon and wheat croutons	300/20 g	410 rub
<b>Chicken noodle soup</b>	300 g	370 rub
<b>Borscht with beef ribs</b> Served with sour cream, salo, and rye croutons	300/40/40 g	470 rub

## SIDE DISHES

<b>Grilled vegetables</b> Eggplant, zucchini, mushrooms, bell peppers, onion	210 g	420 rub
<b>French fries</b>	150/40 g	190 rub
<b>Rice with vegetables</b>	150 g	150 rub

## DESSERTS

<b>Chocolate hazelnut cake</b>		
<b>Tiramisu</b>	130 g	530 rub
<b>Anke pie</b>	130 g	430 rub
<b>Esterhazy cake</b>	130 g	350 rub
	130 g	420 rub

## BREAD

<b>Assorted bread</b> Served with butter	120/20 g	180 rub
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\*If you order these dishes, you will receive a compliment coffee or dessert Anke pie or Esterhazy cake

### Anke Pie

A pie cooked according to an old Russian recipe from the family of Leo Tolstoy, with a modern interpretation by the pastry chef of Graf Restaurant.

### Demi-Glace Sauce

A sauce made from beef bones, vegetables (three types of onions: shallot, leek, and onion; carrots and parsley root), bay leaf, black pepper, allspice, and red wine.

### Kalamata Olives

The most famous Greek olives (with pits), they have a dark purple color and an exceptional taste.

# Traktor

PECTOPAH

### Tom Yum

Sour and spicy soup with shrimp and other seafood with coconut milk. The national dish of Laos and Thailand.

### Romaine lettuce

Romaine lettuce is a type of lettuce with a tall, dark green leaves with a firm central rib.

### Beurre Blanc Sauce

A sauce made with butter, fresh thyme, shallots, and white wine.

### Ptitim Pasta

A type of pasta resembling couscous, but with larger grains, similar to Turkish bulgur.



Crispy eggplant



Beef salad with truffle cream



Murmansk flounder with cherry tomatoes



Baked ramiro pepper with feta cheese mousse



Creamy pumpkin soup



Roasted carrots with honey and spices



Tiger prawns with corn cream