

БЭРА

MENU



Bora drifts in from the Sakhalin shore — a breath of wind, free and wild. It comes without warning, filling the air with salt, the whisper of waves, and the warmth of sunlit stones. Then it fades away, leaving only a quiet memory of nature’s untamed strength.

In our space, every detail captures this spirit. Beneath your feet, the black floor recalls the softness of beach sand, while dark wood and rugged stone summon the forests and cliffs where the island’s spirit lives. Glass blocks and a chandelier catch and scatter the light, mimicking the shimmering dance of sea and sky. Above, the ceiling is crafted from architectural paper, light and translucent like drifting clouds.

We created a place where Sakhalin’s wild beauty meets a sense of home. Here, you can feel the wind and let time stand still for a moment.



BREAKFAST from 7:00 a.m. to 11:00 a.m.

Buffet Breakfast 1700

Set Menu 1700

one dish to choose from each section

Oatmeal Porridge

with water | milk

Rice Porridge with Milk

Omelette | Scrambled Eggs | Fried Eggs

ham | bacon | cheese | tomatoes | mushrooms

Eggs Benedict

with salmon | ham

Croque Monsieur

Croque Madame

Syrniki

sour cream | honey | condensed milk | jam

Pancakes

sour cream | honey | condensed milk | jam

Bread

wheat toast | rye

Croissant

Juice

orange | apple | tomato



Please check the breakfast format with the administrator

STARTERS

Cherry Tomatoes Kimchi Style	420
cherry tomatoes, cilantro, black sesame	
Sakhalin Bracken Fern	680
bracken, fresh cucumber, roasted bell pepper, carrot	
Sakhalinian Trumpeter with Tzatziki Sauce	610
Salted Salmon with Onion	720
aromatic oil, microgreens, Borodinsky bread	
Roast Beef with Vitello Tonnato Sauce	710
sun-dried tomatoes, pickled onion, microgreens	

SALADS

Greek Salad with Serbian Brined Cheese	850
cucumbers, tomatoes, bell pepper, red onion, olives	
Russian Olivier Salad with Crab	1100
Vinaigrette with Olyutorskaya Herring and Aromatic Oil	750
Warm Seafood Salad	1200
shrimp, squid, scallop, mixed greens, cucumber, cherry tomatoes, honey mustard sauce	
Laminaria Seaweed Salad with Squid	850
fresh cucumber, carrot, roasted bell pepper, nut sauce, quail egg	
Caesar Salad with Chicken	800
Caesar Salad with Shrimp	1200

HOT APPETIZERS

Baked Mussels with Shiitake	860
salami, tomatoes, mozzarella, pine nuts	
Flounder Tempura with Miso Sauce	580
pickled radish	
Coconut Seafood Julienne	1100
seafood, red onion, béchamel sauce	



SOUPS

Pumpkin Cream Soup with Ciabatta	440
Governor's Fish Soup	820
salmon, halibut, carrot, celery, potato	
Tom Yum with Seafood	1000
shrimp, squid, scallop, champignon mushrooms, rice	
Borscht with Beef, traditional pork lard and sour cream	550
Sakhalin Cabbage Soup	560
beef, seaweed, Chinese cabbage, green adjika	

PASTA

Spaghetti Cacio e Pepe	440
mixed peppercorns, butter, Parmesan	
Black Spaghetti with Octopus	840
baby octopus, cuttlefish tentacles, white wine, butter, Parmesan	
Cavatelli with Crab	1200
tomatoes, bisque sauce, cream, Parmesan	
Fettuccine with Seafood	1200
shrimp, squid, scallop, tomato sauce, cream, Parmesan	

PIZZA

Margherita	770
tomato sauce, mozzarella, Parmesan, pesto sauce	
Four Cheese	920
mozzarella, cheddar, Dor Blue, Parmesan	
Frutti di Mare	1200
squid, scallop, shrimp, cream sauce, mozzarella, capers, Parmesan	
Pepperoni	860
spicy wurst, tomato sauce, mozzarella, Parmesan	
Capricciosa	880
bacon, shiitake, tomato sauce, Parmesan	
Selection of Bread with Butter	200



MAINS

Fried Whelk with Mashed Potatoes	1100
Salmon Steak with Spinach and Beurre Blanc Sauce	1100
Halibut with Vegetables in Oyster Sauce	1200
Halibut with Carrot Purée and Zucchini	1200
Braised Chicken Fillet with Carrot Purée	850
Kimchi Pork	850
<small>carrot, onion, garlic, Chinese cabbage, ginger</small>	
Beef Stroganoff with Mashed Potatoes	1100
<small>beef tenderloin, champignon mushrooms, oyster mushrooms, sour cream, demi-glace sauce</small>	
Beef Cheeks with Truffle Purée.....	1400

SIDE DISHES

Mashed Potatoes.....	200
Steamed Rice.....	150
Grilled Vegetables	420
<small>eggplant, zucchini, bell pepper, cherry tomatoes, red onion</small>	



DESSERTS

Meringue Roll with Apricot.....	520
Salted Caramel Cheesecake	490

