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| NIKOLAEVSKY PALACE Lunches in Palace Dining Rooms, 2016:White Dining Hall – 50 seats, Grand Duke Banquet Hall – 200 seats, Malaya Dining Hall – 50 seats, Romanovsky Dining Hall Room – 50 seatsVernissage – 200 seats |

**№1**

1. *«Potekha» salad: carrot salad with walnuts; served with sour cream and whipped cream.*

2. *Traditional Russian soup with marinated cabbage, field mushrooms and herbs; served with sour cream.*

3. *“Pozharskaya” crumbed chicken: chicken fillet served with mushroom sauce and vegetable side-dish.*

4. *“Nikolaevsky” cake. Biscuit with cream soufflé saturated with cranberry syrup. Served with fruit and sauce.*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№2**

1. *«Matreshka» - salad with red cabbage. Served with orange, cream and sunflower seeds.*

2. *Mushroom cream-soup.*

3. *Chicken «Novgorodskaya». Chopped chicken cutlet stuffed with cheese and mushrooms. Served with vegetables and cream sauce.*

4*.“Korolevsky” cake. Biscuit with milled nuts, poppy seeds, chocolate and cream. Served with fruit and sauce*

5. *Mineral still water. Served in jugs*

 6. *“Nevsky” loaf..*

7.*Tea, coffee, cream and sugar.*

**№3**

1. *«Green» salad with fresh cucumbers and ham. Served with black olives, herbs and salad dressing.*

2. *Broccoli cream-soup.*

3. *“Kievsky” cutlet. Chicken fillet stuffed with butter and cheese. Served with vegetable side-dish and berry sauce.*

4. *“Korolevsky cake. Biscuit with milled nuts, poppy seeds, chocolate and cream. Served with fruit and sauce*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№4**

1. *«Potekha» salad: carrot salad with walnuts, sour cream and whipped cream.*

2. *Fish “solianka”: spicy fish soup served with lemon, herbs, olives and cream.*

3. *“Pozharskaya” cutlet. Crumbed chicken fillet. Served with mushroom sauce and vegetable side-dish.*

4. *“Prague” cake. Chocolate biscuit with condensed milk and cream. Served with fruit and sauce.*

5. *Mineral still water. Served in jugs*

6. “*Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№5**

1. *«Spring Fantasy» salad with fresh cabbage, carrot, sweet pepper, fresh cucumbers; served with salad dressing.*

*2****.*** *Mushroom cream-soup.*

3. *Beef- Stroganoff. Served with vegetable side-dish and rice.*

4. *«Black Silk» cake. Soft chocolate biscuit, saturated with berry syrup and a fresh strawberry inside. Served with fruit and sauce.*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№6**

1. *«Spring Fantasy» salad, made of fresh cabbage, carrot, sweet pepper, fresh cucumber; served with salad dressing.*

2. *Russian borsch. Traditional Russian beetroot soup with cabbage, beetroot, vegetables, field mushrooms and prunes.*

3. *«NIkolaevsky» soodak: fried soodak (sort of pike fish). Served with carrot “straw”, vegetable side-dish and spinach sauce.*

4. *“Korolevsky” cake. Biscuit with milled nut, poppy seeds, chocolate and cream. Served with fruit and sauce*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

 7. *Tea, coffee, cream and sugar.*

**№7**

1. *“Piquant” salad with beetroot, prunes, walnuts and garlic. Served with mayonnaise and herbs.*

2. *Broccoli cream-soup*.

3. *Grilled beef medallions. Served with vegetable side-dish and red wine sauce.*

4. *“Korolevsky” cake. Biscuit with milled nuts, poppy seeds, chocolate and cream. Served with fruit and sauce*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar*.

**№8**

1. *“Summer garden” salad with tomatoes and apple; served with herbs.*

2.*Fish “solianka”: spicy fish soup served with lemon, herbs, olives and cream.*

3. *Grilled pork. Served with red wine sauce, estragon and bacon rolls, stuffed with green beans.*

4. *“Prague” cake. Chocolate biscuit with condensed milk and cream. Served with fruit and sauce.*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№9**

1.*“French” salad with celery and apples. Served with walnuts, herbs and mayonnaise dressing..*

2. *“Golden Fish” bouillon with salmon, potatoes, onions and herbs.*

3. *Grilled* *beef medallions. Served with vegetable side-dish and red wine sauce.*

4.*«Black Silk» cake. Soft chocolate biscuit, saturated with berry syrup and a fresh strawberry inside. Served with fruit and sauce.*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№10**

1. *«Pokrovsky» salad. Served with roast beef pieces, olives and herbs.*

2. *Chicken cream-soup with vegetables*

3. *«Smolensky» fish. Steamed soodak (a sort of pike fish); served with vegetable side-dish and mushrooms. Decorated with lemon and herbs*.

4. *Honey cake. Served with fruit and sauce.*

*5. Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№11**

**1.Choice of salad**

a) “Spring Fantasy” Salad

*Fresh cabbage, carrot, cucumber, sweet pepper*

b) **“Potekha”** (“Fun”) Salad.

Carrot and nuts. Served with sour cream and whipped cream

c) **“Summer Garden”** Salad

Fresh tomatoes and apples

d) **“Piquant”** Salad

Beetroot with prunes and garlic

**2. Choice of soup**

**a)** Broccoli cream-soup

**b)** Russian borsch (beetroot soup) served with cream

**c)** Beef bouillon with noodles

**d)** Chicken broth with egg

**3. Choice of main course**

**a)** Beef-Stroganoff served with rice and vegetables

b) “Novgorodskaya” cutlet. Chopped chiсken cutlet, stuffed with cheese and mushrooms; served with vegetable side dish

c)Pork or beef baked with potatoes; served in clay pots

d) “Prince Potiemkin” cutlet. Appetizing cabbage cutlets fried with sunflower seeds

**4. Choice of Dessert**

a) Ice cream with chocolate crisps

b) Russian blini (pancakes) with honey

c) Apple pie with cranberry sauce

d) “Korolevsky” *cake; biscuit with milled nuts, poppy seeds, chocolate and cream; served with fruit and sauce*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№ 12**

**1. Choice of salad**

a) *«Matrioshka» salad with red marinated cabbage*

b) “Russian” salad with potato, carrot, ham, apple, mushrooms, cucumber and green peas

c) “Spring Fantasy” salad

*Fresh cabbage, carrot, cucumber, sweet pepper*

d) “Mimosa” salad

Salmon, potato, egg, herbs, cheese; served with mayonnaise dressing

**2. Choice of soup**

**a)** Mushroom creamy soup

b) “Golden Fish” fish bouillon

**c)** “Shi”: traditional Russian soup with mushrooms and marinated cabbage

**d)** Russian borsch with mushrooms and prunes

**3. Choice of main course**

a) **“Smolensky**” soodak (sort of pike fish) with vegetables and mushrooms

b) Chicken fillet fried in crumbs. Served with vegetables and mushroom sauce

**c) Pork fillet fried in crumbs;** served with side vegetables (cauliflower, beans, carrot, pepper)

d) *“Home-Style” pelmeni (dumplings) stuffed with chicken heart and liver. Served with sour cream in pots*

**4. Choice of Dessert**

a) *«Nikolaevsky» cake. Biscuit with creamy soufflé. Saturated with berry syrup; served with fruit and sauce.*

b) *«Temptation» dessert: whole baked apple, served with honey and cedar nuts.*

c) Banana dessert served with whipped cream, ice cream and chocolate

d) Ice cream with chocolate crisps

5.  *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

**№13**

1*. «Italian» salad with tomatoes, red onions, herbs, green and black olives.*

2. *«Russian Style Potato».*

*Whole baked potato, stuffed with chicken fillet and sweet pepper, served with sauce “Curry”.*

3. *«Nikolaevsky» soodak (sort of pike fish). Served with carrot straw, vegetable side dish and spinach sauce.*

4. *«Russian Winter» dessert. Creamy vanilla ice-cream with liqueur, served with fresh fruit and chocolate crisps on top.*

5. *Mineral still water, served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

8. *Sovetskoe” champagne, 150 g.*

**№ 14**

1. *«A-la Cesar» salad. with home-smoked chicken fillet with potatoes, onions, tomatoes, fresh cucumbers; served with salad dressing.*

2. *“Boyarsky” pancakes with red caviar.*

3. Choice of main course:

1. *«Nikolaevsky» fish: fried soodak (sort of pike fish). Served with carrot “straw”, vegetable side dish and spinach sauce.*

b) *Fried pork medallions, served with vegetable side dish and “Dijon” sauce.*

4. *“Korolevskoye” cake. Biscuit with milled nuts, poppy seeds, chocolate and cream. Served with fruit and sauce*

5. *Mineral still water. Served in jugs*

6. *“Nevsky” loaf.*

7. *Tea, coffee, cream and sugar.*

8. *“Sovetskoe” champagne, 150 g.*