



Officers feast in Taverna (including unlimited wine!)

First on the table are served hot and cold snacks:

Pickles with honey and sour cream
Pickled herring with onions and spicy Russian mustard
Handmade dumplings with broth
Blanched cauliflower baked with wild mushrooms and cheese
Meat selection of beef tongue "Buryonka", oven baked quail legs and smoked duck
Classic "Olivier" salad with chicken
Assorted spicy cheese with vegetables

And of course the traditional Russian seasoning - Russian mustard and sour cream with horseradish

After appetizers we offer You hot main dishes:

Savory lamb
Tsar's style baked sturgeon
We will bring you baked potatoes and rice with vegetables as a side dish

Dessert:

Bagels, gingerbread, various candies, jam and honey Famous Russian tea from a samovar

Feast starting from eight guests. Price per guest: 45,90 EUR.

Complimentary wine is served within 2 hours from the beginning of the feast

The price includes wine, coffee or tea and ice water.

The offer is valid from February to October.

Orders are accepted no later than four workdays before the visit (50% prepaid); changes can be made no later than two workdays before the visit.



The Mannerheim feast

Marshal C.G. Mannerheim was famous for his high demands, also for cuisines and restaurants visited by him. His table manners were well known everywhere, and they were often spoken of. He liked to eat with a company, which he carefully selected.

As a gourmet, he liked to choose his food and drink to go with it. His favourite dish was smoked piglet filled with buckwheat. The main chef cut the oven piglet himself. Mannerheim never rejected good wine; his absolute favourite was "Le Cardinal". C.G. Mannerheim combined his eating traditions considering both French and Russian cuisines. Many stories have been told of the marshal's amply full liquor glass. Some people spilled it into their sleeves, the others on the table. If some people spilled it on the food at their plate, the marshal was astonished and asked: "Do you think the food needs to be spiced with vodka or the dressing sauce to be thinned, or is there anything else wrong with the food?" He had no trouble coining up some minor wicked joke. There were many stories connected with the heap on the liquor glass. A general once asked Mannerheim about the origin of that habit. Mannerheim told him that when there were manoeuvres in the Russian army, and the officers were fed by the state, there was one glass of vodka to go with breakfast and two with supper.

As the state paid for everything, they all had their glasses filled as much as possible.

Before eating, he always took a glass of vodka, sometimes even more, which according to the Russian customs was completely justified.

Now we wish to offer you a piece of the history, a bit of nostalgic recollection with the favourite dishes and drinks of C.G. Mannerheim.

The menu of C.G.Mannerheim feast

Appetizers:

Chicken salad «Olivier»

Pickles with honey and sour cream. Three types of lard with bread crisps

Cooked beef tongue "Burenka". Salmon tartare with eggs and pancakes

Spicy herring fillet with fresh herbs, onion and black bread

Cheese platter with green olives and lingonberry jam

Chicken wings in wine sauce

Vareniki with potatoes, fried onion and sour cream

Small meat pies

Main courses:

Oven-baked piglet. Two kinds baked fish and stewed in cream with vegetables

Garnishes:

oven-baked potatoes

Dessert:

Champagne bowl with strawberries. Ice cream topped with hot chocolate dressing

Coffee with cream and sugar

Feast starting from 12 guests. Price per one guest 49.90 EUR

Drinks: coffee or tea and ice water are included.

Orders are accepted no later than four workdays before the visit (50% prepaid); changes can be made no later than two workdays before the visit.



Troika's special menu in Vladimir style

At first cold and hot appetizers will be served on the table

Selection of tasty Russian cold snacks – “zakuskas”

Pickles with honey and sour cream
Beef tongue “Burjonka”
Oven baked quail legs
Cheese selection
Rolls with ham and cheese
Rolls with lightly salted salmon and fresh cucumber
Herring marinated in beet juice with onion and sour cream
Whitefish tartar with trout roe and pancakes

And as a warm APPETIZER:

Handmade venison dumplings floating in broth under the lid of dough
Small cabbage pies

After the appetizers have been enjoyed, the following will be brought to the table:

Handmade pork sausages with mustard sauce
Perch fillet with mushroom sauce
It will be served with golden brown baked potatoes and rice

Every decent meal ends with a wild berry cottage cheese pie served with samovar tea

We offer Vladimir-style menu for 8 or more guests

The menu price 43,90 EUR per person

Drinks: coffee or tea and ice water are included

Orders are accepted no later than four workdays before the visit (50% prepaid); changes can be made no later than two workdays before the visit.



Czar Saltan's Feast

Don't we all wish to find ourselves in the kingdom of fairytale, where there should be no worries, all our problems would be solved magically and the party would last all day long. And wouldn't it be pleasant to feel yourself to be the ruler of the fairytale, tasting sweet gifts with enchanting music. Fortunately, it is possible by selecting real-life fairy tale in a magnificent restaurant Troika.

As you arrive, we have prepared an assortment of delicious zakuskas for you:

Salted pickles with honey and sour cream, best dumplings beneath a light dough cover, Russian battercakes with wild mushrooms and traditional pie with potato and mushroom filling.

Oven-baked aubergine with tomatoes and mushrooms.

Delicious mildly salted herring and red bean salad with ham and green onion

Oven-baked chicken wings, beef tongue "Buryonka" and "salo" – salted lard.

Having sat down comfortably, you can begin to enjoy our main course:

Mustard-marinated oven-baked pork chop "Buzenina" and red fish filled with vegetables completed by oven-baked potatoes with creamy mushroom sauce

According to the best Russian traditions, the almost three-hour plentiful feast is completed by famous Russian samovar tea with a dish of fruit.

Feast starting from 12 guests.

Price per one guest 35,90 EUR

Drinks: coffee or tea and ice water are included.

The offer is valid from February to October.

Orders are accepted no later than four workdays before the visit (50% prepaid); changes can be made no later than two workdays before the visit.



TROIKA FEAST

TROIKA welcomes guests with black bread and salt according to an Old Russian tradition.

Welcome drink - special infusion Hrenovuhha (Horseradish infusion)
Hot hand-made dumplings with beef broth already await large parties on the table. How delicious!

Appetizers-

An assortment from our storehouse (marinated tomatoes and patty pans, salted cucumbers with honey and sour cream, marinated wild mushrooms, sauerkraut and fresh greens)

The night is only beginning, but the appetizers continue-

Fish assortment (lightly salted whitefish fillet and salmon, herring, spiced Baltic sprats and trout caviar)

Meat assortment (boiled beef tongue with horseradish, fried duck breast, salted lard with garlic, rabbit liver paté, quail legs with lingonberry jam)

Salad „Stolichnyi“ Old-Russian style, with quail meat and red caviar

What about pie? Yes, "Coulibiac" – a Russian pie with potatoes and mushrooms.

Main dishes-

Low temperature baked trout stuffed with vegetables

Tender veal stewed for 12 hours in duck fat

As side dishes, we offer oven-baked golden brown potatoes and buckwheat porridge with bacon and onion

Time flies with music and in good company.

What about dessert?

Dessert: festive apple pie in vanilla sauce.

Feast starting from 8 guests.

Price per guest: 45.90 EUR

Drinks: coffee or tea and ice water are included.

Orders are accepted no later than four workdays before the visit (50% prepaid); changes can be made no later than two workdays before the visit.