

**MOUNTAIN  
BRIE**  
CRAFT  
CHEESE

Stracciatella (100 g) 1600	Classic Scamorza (100 g) 2100
Burrata (300 g) 4200	Smoked Scamorza (100 g) 2100
Mozzarella (350 g) 4200	Classic Caciotta (100 g) 1700
Ricotta (100 g) 500	Caciotta with walnuts (100 g) 1800
Gouda (100 g) 1800	Caciotta with pepper (100 g) 1900
Cheddar (100 g) 2000	Caciotta with truffles (100 g) 1900
Montasio (100 g) 2100	Caciotta with pistachios (100 g) 1900
Caciocavallo (100 g) 2800	Caciotta with nettles (100 g) 1900



*The first in-house  
mountain cheese  
dairy*

**ZEEKR**

Pacific red salmon stroganina (slices of frozen fish) 7500	Carbonara pizza 6150
Beef tom yum jiaozi 5100	Trout koktal (1000g) 27200
	Zeekr cube 5700



## APPETISERS

Vitello Tonnato	6950
<b>NEW</b> Veal tartare with harissa sauce and homemade chips	7500
Red caviar (40 g) with boursaks	8900
Hummus with roasted peppers	3800
Eggplant babaganush	5300
Mixed olives with sun-dried tomatoes	4800
Pickled Vegetables Platter	5600
Lightly salted herring with potatoes	6200
<b>NEW</b> Spiced capelin with crispy potatoes and pickled onions	5800
Fresh Vegetables Platter	8250

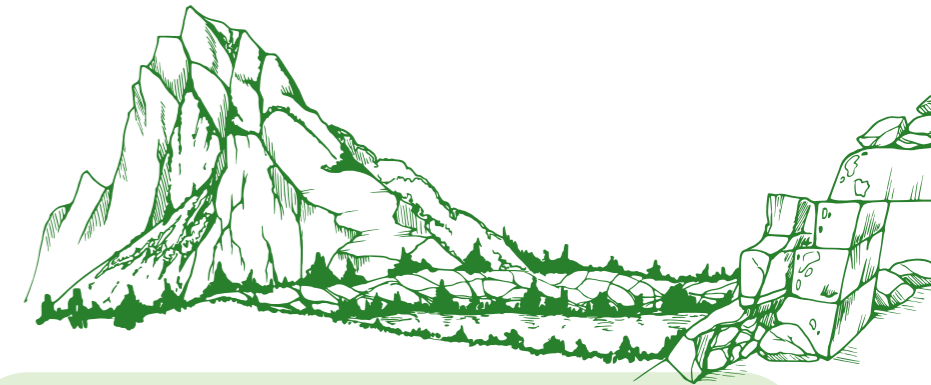
## SALADS

<b>HIT</b> Grand Burrata salad	6800
Salad with crispy eggplant and tomatoes	3700
<b>NEW</b> Green salad with avocado and Yuzu Mustard dressing	9300
<b>NEW</b> Nisouse Salad with Tuna, potato and parsley pesto dressing	7600
<b>HIT</b> Salad with pastrami and stracciatella	8550
Salad with braised horse meat in ginger glaze	5700
Country-Style vegetable salad with sour cream and herb dressing	3900



## SOUPS

<b>HIT</b> Borscht with smoked pear and horse meat	5300
<b>NEW</b> Okroshka with zhaya / salmon	4200/5200
<b>NEW</b> Fish soup with northern fish wontons and green sour cream	5700
Homemade noodles with chicken	3400



## FRESH PASTA / DOUGH

Linguine with shrimp	7100
<b>NEW</b> Baked pasta with braised spring lamb, sun-dried tomatoes and spinach	9900
<b>HIT</b> Pelmeni with marbled beef and horse meat	5500
Manty with crab and shrimp	4200
Manty with veal and pumpkin	3500
<b>NEW</b> Homemade vareniki with potatoes, cottage cheese, and onion confit	4350
Kutab with cheese	2500

## WOOD-FIRED PIZZA

Margherita with fresh basil and tomatoes	3350
<b>HIT</b> Diablo with spicy pepperoni	6100
Quattro Formaggi with Mountain Brie cheese	5750
Pear and Gorgonzola	5650
Tartuffo and Truffle sauce	7600
<b>NEW</b> Verde with smoked cheese, chard, and arugula	6990
<b>NEW</b> Braised duck with chili and spiced apple	7850
Focaccia with Italian herbs and pesto	1900

## MEAT

### MEAT ON AN ARGENTINE GRILL

Chicken shashlyk		4350
<b>HIT</b> Veal liver shashlyk		4250
Lamb chops shashlyk		9650
Porterhouse steak	(500 g)	15150
Boneless ribeye steak	(350 g)	17900
Ribeye steak on the bone	(500 g)	17350
<b>HIT</b> Filet mignon steak	(100 g)	15950

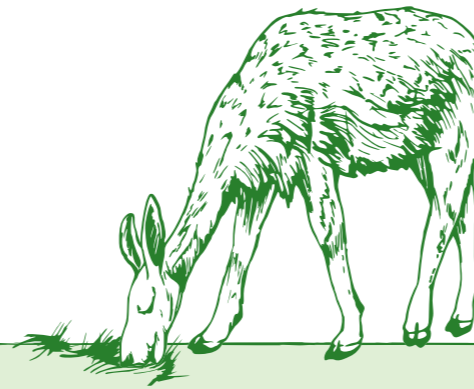
### DRY-AGED MEAT

#### ONLY AT QUEEN MOUNTAIN RESORT

Striploin 30 days dry-aged	(per 100g)	6950
Short loin 30 days dry-aged	(per 100g)	7550
Short loin 45 days dry-aged	(per 100g)	7950
Ribeye 30 days dry-aged	(per 100g)	13750
Ribeye 45 days dry-aged	(per 100g)	14250
Ribeye on the bone 45 days dry-aged	(per 100g)	8750

## MAIN DISHES

Shrimp in garlic-lemon sauce with mashed potatoes	8650
<b>HIT</b> Braised marbled ribs with potato gratin	19150
<b>NEW</b> Chicken Kiev on mashed potatoes with lettuce	5250
<b>HIT</b> Half a roast duck with honey glaze	19550
Grand shawarma with crab and shrimp	9300
<b>NEW</b> Cauliflower steak with burnt honey glaze and almond sauce	4900



## TO SHARE

Meat specialties	14950
Homemade rooster stew	14700
Baked salmon in oak leaves	35750
Dymlyama	50000
Beshbarmak with smoked kurt (serves 6)	49000
<b>NEW</b> Beef shank in a spicy sauce with charred pickled vegetables	95000

## National Traditions

<b>HIT</b> Kuyrdak	8550
<b>HIT</b> Bukhara-style lamb lula kebab	6900
Fried homemade lagman with horse meat and vegetables	6200
Marrow bones with spicy sauce and flatbread	9900
Boursaks with balkaymak	1400
<b>NEW</b> Samsa kesse with horse meat and vegetables	4250
<b>NEW</b> Braised ossobuco with bidaya porridge and pumpkin	13500

## TANDYR

Tandyr-baked lamb samsa	(1 piece)	2200
<b>NEW</b> Spiced chicken with morel and black truffle sauce		11500
<b>HIT</b> Braised goat shoulder with vegetables	(100 g)	5650

## SIDE DISHES

Grilled vegetables		5200
Mashed potatoes		1300
Grilled asparagus	(100 g)	6700
French fries with Parmesan cheese		1500

## DESSERTS

Pistachio Napoleon	3700
<b>HIT</b> Basque cheesecake	4950
Nuts with salted caramel	3350
<b>NEW</b> Apple tart with pear sorbet	5350
<b>NEW</b> Mille-feuille with vanilla cream and lemon gel	5790
Chocolate cake with anglaise cream	5100
<b>NEW</b> Fluffy soufflé with dried cranberries and baked milk ice cream	4800
<b>HIT</b> Mountain Brie cheese platter with truffle honey	15200
Seasonal fruits platter	14850
<b>NEW</b> Ice cream (lavender / chocolate / roasted rice)	2100
<b>NEW</b> Sorbets (strawberry-lychee / cucumber-lime / pear-vanilla)	2000

