BAR MENU

COCKTAILS

Audrey 400ml **410**
red wine, whisky, honey syrup

Bely Angel (White Angel) 350ml **410**
martini, sparkling wine, mousse,
sea buckthorn, vanilla ice cream,
raspberry and lemon and lime sorbets

Kimberley 450ml **365**
red wine, strawberry syrup, vodka

Long Island Ice Tea 400ml **610**
rum, tequila, gin, vodka, Cointreau,
lime, cola

Krasnoe Platye (Red Dress) 300ml **420**
raspberry, kumquat, mors beverage, honey,
Cointreau liqueur, vodka, lemon

Kir Royal 150ml **370**
sparkling wine, black currant liqueur

Classic mojito 350ml **350**
rum, lime, mint, soda, syrup

Pina Colada 350ml **420**
rum, pineapple juice, Malibu liqueur, cream

Cosmopolitan 200ml **370**
vodka, Cointreau liqueur,
passionfruit syrup, mors beverage, lemon

Cuba Libre 250ml **370**
rum, cola, lime

HOT ALCOHOLIC DRINKS, 200ml

Mulled red wine	**280**
Mulled white wine	**310**
Berry mulled wine	**310**
Blackberry mulled wine	**310**
Classic grog with honey and oranges	**340**

VODKA, TEQUILA, RUM, 50ml

Russian Standard Vodka	**210**
Beluga	**290**
Grey Goose	**460**
Olmeca Gold	**350**
Olmeca Blanco	**320**
Bacardi white rum	**240**
Bacardi black rum	**275**

COGNAC, WHISKY, 50ml

Martell VSOP	**590**
Hennessy XO	**2490**
Jameson	**310**
Jack Daniel's	**470**
The Macallan 12 Year Old, single malt	**900**
Ballantine's	**300**

BEER

Leffe / light	330ml	**310**
Leffe / dark	330ml	**310**
Erdinger / light unfiltered	500ml	**390**
Erdinger / dark unfiltered	500ml	**390**
Hirshbrau Waisser Hirsch / light	500ml	**345**
King Goblin Special Reserve / dark	500ml	**360**
Aecht Schlenkerla Eiche Doppelbock / amber oak smoke malt	500ml	**420**
Beck's Blue / non-alcoholic	330ml	**310**

Пироги ВИНО и ГУСЬ КАФЕ

Selling alcohol to anyone who is under the age of 18 is prohibited.

Pirogi Vino i Gus (Pies Wine And Goose)

23 Tsvetnoi bulvar, building 1
+7 (499) 272-09-22 • www.pvgoose.com

MENU
#TheBestDishesForWine

Oysters
(Osaki, Hasan, New Zealand, Black pearl...) **295**

Crab phalanges with kimchi
creamy sauce, chili
and crisp toasts Price per 100g **490**

BREAKFAST

served till 12pm on weekdays and till 4pm
on weekends and holidays
available with (please select your option):
black tea, green tea, Americano

Baked milk Guryevskaya kasha with berries and caramelized nuts	**270**
Millet porridge with pumpkin and dried apricots	**260**
Oatmeal with baked apples	**190**
Syrniki (fried quark pancakes) with vanilla and tangerin	**280**
Pancakes with sour cream and homestyle jam	**220**
Pancake with stewed **goose**, apple and cranberry jelly	**345**
"Upside down" omelette with shrimps and tomatoes	**390**
Leaves of fresh spinach with light-salted salmon and poached egg on roasted bread	**270**

Пироги ВИНО и ГУСЬ КАФЕ

ASTRAKHAN CAVIAR

Sturgeon caviar	50g	**4 250**
	125g	**10 625**
	250g	**21 250**

COLD STARTERS

Duck Rillettes with cranberry marmalade	**280**
Veal tartare	**540**
Tartare of marinated salmon with mozzarella and tomatoes	**530**
Tapas with cold-smoked muksun	**285**

HOT STARTERS

«Skoblyanka» bruschetta with goose	**385**
Chebureki (meat pies) with goose and locally produced sour cream	**410**
Greek lamb pies with tzatziki	**370**
Dolma with goose in lime tree leaves with mushroom sauce	**430**
Vegetable grill with feta cheese	**345**
Rabbit kidney with ceps and truffle oil	**460**

MENU
#TheBestDishesForWine

SALADS

Russian salad with veal and crayfish tails	**560**
Lettuce with chicken and Caesar dressing	**410**
Salad with Kamchatka crab and avocado mousse	**530**
Salad with mozzarella, tomatoes and basil vinaigrette	**380**
Warm salad with salmon in oyster sauce	**480**
Russian salad with goose	**410**
Richelieu with shrimps and fried Camembert	**570**
Crispy lettuce leaves with guacamole goat cheese	**395**
Salad of veal and goose with baked eggplant and mascarpone	**450**

SOUPS

Hungarian goulash soup	**480**
Cream of green pea soup with salmon	**430**
Creamy cheese soup with smoked goose	**510**
Home-style noodles with grilled meatballs, shiitake and flavory broth	**410**

MAINS

Pie "The Woman in white" with shrimp sauce *(shrimp, sea bass, pesto and a cloud of parmesan and arugula)*	**780**
Pie "Black bull" with burgundy sauce *(stewed thick edge of a bull with baked vegetables and farm sour cream)*	**680**
Goose confit with fried lettuce and orange sauce	**1200**
Gooseburger with fried bacon, baked bell pepper and French fries	**630**
Duck breast with cherry and pomegranate sauce and quince mousse	**895**
Baked goose with apples, farro and celery root sauce	**720**
Na-Pole-On fricassee with goose, mushrooms and spinach	**620**
Spaghetti Carbonara	**440**
Fettuccine with smoked goose, sun-dried tomatoes, mozzarella and basil sauce	**520**
Fillet mignon with sauce of fried pepper and baby onions	**1400**
Salmon fillet with creamy spinach sauce and truffle oil	**850**
Risotto with goose and smoked duck	**480**
Juicy patties of crab, scallop, shrimps, salmon and halibut with quinoa and mascarpone	**860**

BREAD

Garlic white bread	**55**
Garlic brown bread	**55**
Basket of bread	**80**

DESSERTS, ICE CREAM, SORBETS

"Anna Pavlova"		**390**
Lavender cake		**380**
Home-style marshmallow with raspberry cream and sorbet		**450**
Chocolate fondant with vanilla ice cream		**360**
Hot chocolate		**285**
Vanilla ice cream with cherry and crisp sticks		**290**
Ice cream scoop (rye-flavored with meadow honey, sea buckthorn with and heather honey, Philadelphia cheese-flavored, apple and cinnamon, black currant with red bilberry and acacia honey, etc.)	50 g	**120**
Sorbet scoop (mango, cranberry, black currant, lemon and lime, raspberry, etc.)	50 g	**120**

BEVERAGES

COFFEE

Espresso	40ml/80ml	**125/160**
Americano	150ml/250ml	**175/195**
Cappuccino	200ml/300ml	**195/245**
Latte	290ml/400ml	**210/260**

TEA

	300ml/500ml
Ceylon Dellawa plantation black tea	**150/250**
Earl Grey black tea with bergamot	**160/250**
«Thyme» black tea	**160/250**
Sencha elite green tea	**160/250**
Mo Li Hua Cha jasmine green tea	**160/250**
«Milk oolong» elite Chinese tea	**180/250**

TEA AND COFFEE ACCOMPANIMENT

Lemon / lime	20g	**20/40**
Honey	30g	**60**
Mint / basil	5g	**30**
Milk / cream	30ml	**30/60**
Syrup (vanilla, caramel etc.)	10ml	**35**

HOT FRUIT AND BERRY TEA, MULLED WINE

Strawberry with mint	350ml	**230**
Cumquat with strawberry and magnolia vine	350ml	**240**
Lemon and ginger with honey	350ml	**240**
Raspberry with spices	350ml	**240**
Sea-buckthorn with orange	350ml	**220**
Non-alcoholic mulled wine	280ml	**250**

BEVERAGES

Fresh juice (orange, grapefruit, apple, carrot, celery)	220ml	**270**
Homestyle lemonade (classic, tangerine, pear)	220ml	**180**
Jar of homestyle lemonade (classic, tangerine, pear)	1l	**510**
Mojito (classic, orange, strawberry)	350ml	**250**
Mors fruit beverage	220ml/1l	**130/450**
«Cherny Zhemchug» smoothie	220ml	**280**
«Zimnyaya Vishnya» smoothie	220ml	**220**
Whortleberry and strawberry smoothie	220ml	**220**
Coca-Cola	250ml	**190**
«Dausuz» natural still water	280/500ml	**180/230**
«Dausuz» natural» sparkling water	280/500ml	**180/230**

GIFTS

Gift card	**3000**
Box of pies	**2200**

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