

## SALADS

Russian salad with veal and craw-fish tails	<b>560</b>	Warm salad with salmon and oyster sauce	<b>540</b>
Romaine salad with chicken and Caesar	<b>410</b>	Russian salad with <b>goose</b>	<b>410</b>
King crab and avocado mousse salad	<b>530</b>	«Richelier» with shrimps and fried Camamber	<b>720</b>
Mozzarella and tomatoes salad with basilic vinaigrette	<b>380</b>	Veal and <b>goose</b> salad with baked eggplant and mascarpone	<b>450</b>

## SOUPS

Hungarian goulash soup	<b>480</b>	Cheese creamy soup with smoked <b>goose</b>	<b>510</b>
Green peas cream soup with salmon	<b>430</b>	Homemade noodles with grilled meatball, shiitake and fragrant broth	<b>410</b>

## MAIN DISHES

Pie «The Woman in white» with shrimp sauce <i>(shrimp, sea bass, pesto and a cloud of parmesan and arugula)</i>	<b>780</b>	Fettuccine with smoked <b>goose</b> , sun-dried tomatoes, mozzarella and basil sauce	<b>520</b>
«Black bull» pie with Burgundy sauce <i>(stewed thick edge of the bull with baked vegetables and farm sour cream)</i>	<b>680</b>	Risotto with <b>goose</b> and smoked duck	<b>480</b>
Confit <b>goose</b> leg with fried lettuce and orange sauce	<b>1200</b>	Fillet mignon with sauce of fried pepper and baby onions	<b>1400</b>
<b>Gooseburger</b> with fried bacon, baked bell pepper and French fries	<b>630</b>	Fried muksun with poached egg, shrimp, pike and red caviar and eel sauce on a pillow of mashed potatoes	<b>545</b>
Baked <b>goose</b> with apples, emmer wheat, and celery root	<b>720</b>	Juicy patty of crab, scallop, shrimp, salmon and halibut with quinoa and mascarpone	<b>860</b>
Fricassee «Na-pole-on» with <b>goose</b> , mushrooms and spinach	<b>720</b>	Pan with shrimp in ginger-wine sauce and spinach	<b>1350</b>

## BREAD

White garlic bread	<b>55</b>
Dark garlic bread	<b>55</b>
Bread basket	<b>80</b>

## DESSERTS, ICE-CREAM, SORBET

«Anna Pavlova»	<b>440</b>	Vanilla ice cream with sherry and crisp sticks	<b>290</b>
Lavender cake	<b>380</b>	Ice-cream scoop 50gr	<b>120</b>
Strudel with quince, walnut, honey and ice cream	<b>350</b>	<i>(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.)</i>	
Handmade candies with custard and pineapple	<b>440</b>		
Chocolate fondant with vanilla ice-cream	<b>360</b>	Sorbet scoop 50gr	<b>120</b>
Hot chocolate	<b>285</b>	<i>(mango, cranberry, black currant, lemon and lime, raspberry, etc.)</i>	

## SOFT DRINKS

### COFFEE

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

### TEA

	300ml/500ml	
Black Ceylon Dellava plantation tea		<b>150/250</b>
Earl Grey black tea with bergamot		<b>160/250</b>
Black tea «Thyme»		<b>160/250</b>
Elite green tea Sencha		<b>160/250</b>
Green jasmine tea Mo Li Hua Cha		<b>160/250</b>
Milk oolong elite Chinese tea		<b>180/250</b>

### FOR TEA AND COFFEE

Lemon/Lime	20gr	<b>20/40</b>
Honey	30gr	<b>60</b>
Mint/Basil	5gr	<b>30</b>
Milk/Cream	30ml	<b>30/60</b>
Syrup <i>(vanilla, caramel, etc.)</i>	10ml	<b>35</b>

### HOT FRUIT-BERRY TEAS, MULLED WINE

Strawberry tea with mint	350ml	<b>230</b>
Cumquat tea with strawberry and magnolia-vine	350ml	<b>240</b>
Lemon-ginger tea with honey	350ml	<b>240</b>
Raspberry spicy tea	350ml	<b>240</b>
Seaberry tea with orange	350ml	<b>220</b>
Non-alcoholic mulled wine	280ml	<b>250</b>

### COLD BEVERAGES

Fresh juice <i>(orange, grapefruit, apple, carrot, celery)</i>	220ml	<b>290</b>
Homemade lemonade <i>(classic, mandarin orange, pear)</i>	220ml	<b>180</b>
Homemade lemonade in jug <i>(classic, mandarin orange, pear)</i>	1l	<b>510</b>
Mojito <i>(classic, orange, strawberry)</i>	350ml	<b>250</b>
Homemade berry drink (mors)	220ml/1l	<b>130/450</b>
Smoothie «Black pearl»	220ml	<b>280</b>
Smoothie «Winter cherry»	220ml	<b>220</b>
Blackberry-strawberry smoothie	220ml	<b>220</b>
Coca-cola	250ml	<b>190</b>
Dausuz <i>still mineral water</i>	280ml/500ml	<b>180/230</b>
Dausuz <i>sparkling mineral water</i>	280ml/500ml	<b>180/230</b>



*Alexander Zhurkin*

ALEXANDER ZHURKIN  
chef

### GIFTS

Gift card	<b>3000</b>
Box of pies	<b>2200</b>

## BAR MENU

### COCKTAILS

Audrey <i>(red wine, whisky, honey syrup)</i>	400ml	<b>410</b>
Bely Angel (White angel) <i>(martini, sparkling wine, sea buckthorn mousse, vanilla ice cream, raspberry and lemon and lime sorbets)</i>	350ml	<b>410</b>
Kimberly <i>(red wine, strawberry syrup)</i>	450ml	<b>365</b>
Long Island Iced Tea <i>(rum, tequila, gin, vodka, Cointreau, lime, cola)</i>	400ml	<b>760</b>
Red dress <i>(raspberry, Cumquat, berry drink, honey, Cointreau liqueur, vodka, lemon)</i>	300ml	<b>420</b>
Kir Royal <i>(sparkling wine, blackcurrant liqueur)</i>	150ml	<b>370</b>
Classic mojito <i>(rum, lime, mint, sparkling water, syrup)</i>	350ml	<b>350</b>
Pina colada <i>(rum, pineapple juice, Malibu liqueur, cream)</i>	350ml	<b>480</b>
Cosmopolitan <i>(vodka, Cointreau liqueur, passion fruit syrup, berry drink, lemon)</i>	200ml	<b>370</b>
Cuba Libre <i>(rum, cola, lime)</i>	250ml	<b>410</b>

### HOT ALCOHOL-BASED DRINKS

200ml

Red mulled wine	<b>280</b>
White mulled wine	<b>310</b>
Berry mulled wine	<b>310</b>
Blackberry mulled wine	<b>310</b>
Classic grog with honey and oranges	<b>380</b>

### VODKA, TEQUILA, RUM, GRAPPA

50ml

Vodka Russian Standard	<b>210</b>
Beluga	<b>290</b>
Grey Goose	<b>460</b>
Olmecca Gold	<b>365</b>
Olmecca Blanco	<b>345</b>
Bacardi, white	<b>290</b>
Bacardi, black	<b>310</b>
Lo Chardonnay di Nonino	<b>650</b>

### COGNAC, WHISKY, CALVADOS

50ml

Martell VSOP	<b>590</b>
Hennessy XO	<b>2490</b>
Jameson	<b>380</b>
Jack Daniels	<b>470</b>
Chivas Regal 12 years	<b>650</b>
Macallan 12 y. single malt whisky	<b>940</b>
Ballantine's	<b>300</b>
Calvados Pays d'Auge	<b>950</b>
Calvados Boulard VSOP	<b>620</b>

### LIQUEUR

50ml

Villa Massa Limoncello	<b>330</b>
------------------------	------------

### BEER

Lefte blonde	330ml	<b>310</b>
Lefte brune	330ml	<b>310</b>
Erdinger, light, non-filtered	500ml	<b>390</b>
Erdinger dark non-filtered	500ml	<b>390</b>
Hirschbrau Weisser	500ml	<b>345</b>
King Goblin Special Reserve dark	500ml	<b>360</b>
Aecht Schlenkerla Eiche Doppelbock <i>amber made of oak smoke malt</i>	500ml	<b>420</b>
Becks blue non-alcoholic beer	330ml	<b>310</b>

Пирог  
ВИНО и  
ГУСЬ  
КАФЕ

## MENU

#THEBESTDISHESFORWINE

### OYSTERS AND CRABS

Oysters <i>(Osaki, Hasan, Black pearl...)</i>	<b>295</b>
Crab phalanges with a creamy kimchi sauce, chilli and crispy toast <i>price per 100 gr</i>	<b>540</b>

### CAVIAR

Amur sturgeon caviar	50gr	<b>2900</b>
	100gr	<b>5700</b>
	200gr	<b>11000</b>
Astrakhan sturgeon caviar	50gr	<b>4250</b>
	125gr	<b>10625</b>
	250gr	<b>21250</b>

### BREAKFAST

Available on working days till 12:00  
on weekend and holidays till 16:00  
**of your choice served with:**  
**black tea/ green tea/ americano**

Guryevskaya kasha cooked from baked milk with berries and caramelized nuts	<b>270</b>
Millet porridge with pumpkin and dried apricot	<b>260</b>
Oatmeal porridge with baked apple	<b>190</b>
Cottage cheese pancakes with vanilla and mandarin oranges	<b>280</b>
Crepes with sour cream and homemade jam	<b>220</b>
Pancake with simmered <b>goose</b> , apple and cranberry confiture	<b>345</b>
Upside down omelette with shrimp and tomatoes	<b>430</b>
Fresh spinach leaves with slightly salted salmon and poached egg on roasted bread	<b>270</b>

### COLD APPETIZERS

Duck rillettes with cranberry jelly	<b>280</b>
Veal tartar	<b>540</b>
Marinated salmon tartar with mozzarella and tomato	<b>530</b>
Cold smoked muksun	<b>285</b>

### HOT STARTERS

Bruschetta with <b>goose</b> «Skoblyanka»	<b>385</b>
Chebureki with <b>goose</b> and farm sour cream	<b>410</b>
Greek pasties with lamb and tzatziki sauce	<b>370</b>
Fried mozzarella with baked eggplant cream, avocado and farm sour cream	<b>495</b>
Eclair made of potato pancake with crab and shrimp	<b>620</b>
Dolma of Tilia leaves with <b>goose</b> and mushroom sauce	<b>430</b>
Grilled vegetables with Feta cheese	<b>345</b>
Hare kidneys with ceps and truffle oil	<b>460</b>
Halibut with crab sauce and seaweed salad	<b>670</b>

Пирог  
ВИНО и  
ГУСЬ  
КАФЕ

Tsvetnoi bulvar, 23, build. 1

+7 (499) 272-09-22

www.pvgoose.com

SELLING ALCOHOL AND BEER TO PEOPLE UNDER 18 IS PROHIBITED.