

BAR MENU

COCKTAILS

Audrey <i>(red wine, whisky, honey syrup)</i>	400ml	410
«Pink for Anna» <i>(grapefruit juice, tonic, peach liqueur, vodka, lime)</i>	200ml	430
Negroni <i>(gin, vermouth, Campari, orange)</i>	200ml	455
Ramos Pint <i>(Ramos Pinto Late Bottled Vintage Port, Cointreau liqueur, cognac, lemon juice)</i>	150ml	590
Long Island Iced Tea <i>(rum, tequila, gin, vodka, Cointreau, lime, cola)</i>	400ml	760
Red dress <i>(raspberry, Cumquat, berry drink, honey, Cointreaut liqueur, vodka, lemon)</i>	300ml	420
Kir Royal <i>(sparkling wine, blackcurrant liqueur)</i>	150ml	370
Classic mojito <i>(rum, lime, mint, sparkling water, syrup)</i>	350ml	350
Pina colada <i>(rum, pineapple juice, Malibu liqueur, cream)</i>	350ml	480
Cosmopolitan <i>(vodka, Cointreau liqueur, passion fruit syrup, berry drink, lemon)</i>	200ml	370
Cuba Libre <i>(rum, cola, lime)</i>	250ml	410
Shot «Elderberry» <i>(liqueur "Marie Brizard Fleur de Sureau", Becherovka, Campari, Cranberries)</i>	55ml	290

HOT ALCOHOL-BASED DRINKS

	200ml	
Red mulled wine		280
White mulled wine		310
Berry mulled wine		310
Blackberry mulled wine		310
Classic grog with honey and oranges		380

VODKA, TEQUILA, RUM, GRAPPA

	50ml	
Vodka Russian Standard		210
Beluga		290
Grey Goose		460
Olmecca Gold		365
Olmecca Blanco		345
Bacardi, white		290
Bacardi, black		310
Lo Chardonnay di Nonino		650

COGNAC, WHISKY, CALVADOS

	50ml	
Martell VSOP		590
Hennessy XO		2490
Jameson		380
Jack Daniels		470
Chivas Regal 12 years		650
Macallan 12 y. single malt whisky		940
Ballantine's		300
Calvados Pays d'Auge		950
Calvados Boulard VSOP		620

LIQUEUR

	50ml	
Villa Massa Limoncello		330

BEER

Leffe blonde	330ml	310
Leffe brune	330ml	310
Erdinger, light, non-filtered	500ml	390
Erdinger dark non-filtered	500ml	390
Hirschbrau Weisser	500ml	345
King Goblin Special Reserve dark	500ml	360
Aecht Schlenkerla Eiche Doppelbock <i>amber made of oak smoke malt</i>	500ml	420
Cuvee du Chateau	750ml	950
Becks blue non-alcoholic beer	330ml	310

Пирог
ВИНО и
ГУСЬ КАФЕ

MENU

#THEBESTDISHESFORWINE

OYSTERS, SEA URCHIN AND CRABS

Oysters <i>(delicious and diverse)</i>		295
Sea urchin		200
Crab phalanges with a creamy kimchi sauce, chilli and crispy toast <i>price per 100 gr</i>		540

CAVIAR

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

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

BOWLS

Shrimp with cherry tomatoes, olives, arugula, spinach, green beans and oyster cream sauce	610
Grilled chicken breast with avocado, broccoli, cherry tomatoes, quinoa and camembert cheese	595
Light-salted salmon with wild rice, avocado, sunny-side up eggs and red caviar	580
Grilled veal with bulgur, sweet pepper, cucumber, tomatoes, spinach and cheese sauce	595
Goose meatballs with mashed potatoes, omelette and house salad with sour cream	570

COLD APPETIZERS

Duck rillettes with cranberry jelly	280
Warm veal carpaccio with arugula and Parmesan	370
Veal tartar	540
Marinated salmon tartar with mozzarella and tomato	530

HOT STARTERS

Khachapuri (georgian cheese bread) with sulguni, imeritian cheese, smoked goose and grapes	big 410 small 330
Chebureki with goose and farm sour cream	410
Greek pasties with lamb and tzatziki sauce	370
Dolma of Tilia leaves with goose and mushroom sauce	450
Grilled vegetables with Feta cheese	345

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Tsvetnoi bulvar, 23, build. 1

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www.pvgoose.com

SELLING ALCOHOL AND BEER TO PEOPLE UNDER 18 IS PROHIBITED.

SALADS

Russian salad with veal and craw-fish tails	560	Salad leaves with avocado, oranges, pine nuts and green apples	520
Romaine salad with chicken and Caesar	430	Russian salad with goose	410
King crab and avocado mousse salad	530	«Richelier» with shrimps and fried Camamber	720
Mozzarella and tomatoes salad with basilic vinaigrette	380	Veal and goose salad with baked eggplant and mascarpone	450
Warm salad with salmon and oyster sauce	540		

SOUPS

Hungarian goulash soup	480	Cheese creamy soup with smoked goose	510
Green peas cream soup with salmon	430	Homemade noodles with grilled meatball, shiitake and fragrant broth	410
Fried champignons, white and oyster mushrooms soup with new potatoes and cherry tomatoes	400	Stewed lamb chorba	495

MAIN DISHES

Pie «The Woman in white» with shrimp sauce <i>(shrimp, sea bass and a cloud of parmesan and arugula)</i>	780	Risotto with goose and smoked duck	480
«Black bull» pie with Burgundy sauce <i>(stewed thick edge of the bull with baked vegetables and farm sour cream)</i>	680	Goose Kebab with pancakes, tzatziki sauce and Fetaki	640
Confit goose leg with fried lettuce and orange sauce	1200	Duck with crispy crust, oriental sauce and grapes	780
Gooseburger with fried bacon, baked bell pepper and French fries	780	Lamb loin with bulgur, porcini and baby marrows	990
Baked goose with apples, emmer wheat, and celery root	780	Shawarma with shrimps, vegetables, chuka and oriental sauces	570
Fricassee «Na-pole-on» with goose , mushrooms and spinach	720	Fried muksun with poached egg, shrimp, pike and red caviar and eel sauce on a pillow of mashed potatoes	545
Fettuccine with smoked goose , sun-dried tomatoes, mozzarella and basil sauce	520	Pike cutlet with cream-cheese, pike caviar, new potatoes and radis	510
		Baked hoisin halibut with wild rice and green peas	780

BREAD

White garlic bread	55
Dark garlic bread	55
Bread basket	80

DESSERTS, ICE-CREAM, SORBET

«Anna Pavlova»	440	Hot chocolate	285
Lavender cake	380	Vanilla ice cream with sherry and crisp sticks	290
Strudel with quince, walnut, honey and ice cream	370	Ice-cream scoop <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>	50gr 150
White honey cake with sour cream buttercream	345	Sorbet scoop <i>(mango, cranberry, black currant, lemon and lime, raspberry, etc.)</i>	50gr 150
Carrot pie with walnuts, cinnamon and sour-vanilla cream	320		
Chocolate fondant with vanilla ice-cream	370		

SOFT DRINKS

COFFEE

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

TEA

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

FOR TEA AND COFFEE

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

HOT FRUIT-BERRY TEAS, MULLED WINE

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

COLD BEVERAGES

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



Alexander Zhurkin

ALEXANDER ZHURKIN
chef

GIFTS

Gift card	3000
Box of pies	2200