

# BAR MENU

## COCKTAILS

<b>Pink for Anna</b> <i>(grapefruit juice, tonic, peach liqueur, vodka, lime)</i>	250 ml	475
<b>Red dress</b> <i>(raspberries, kumquat, berry drink, honey, Cointreau liqueur, vodka, lemon)</i>	300 ml	445
<b>Tangerine heart</b> <i>(liqueur Bols Peach, gin, syrup Grenadine, grapefruit juice)</i>	250 ml	480
<b>Mojito</b> <i>(rum, lime, mint, sparkling water, syrup)</i>	300 ml	390
<b>Pina Colada</b> <i>(rum, pineapple juice, Malibu liqueur, cream)</i>	300 ml	510
<b>Cranberry Sour</b> <i>(rum Bacardi Carta Blanca, cranberries, almond milk, lemon juice)</i>	130 ml	460
<b>Spicy Milk Punch</b> <i>(rum Bacardi Carta Negra, soy milk, spice syrup, honey, lime juice)</i>	300 ml	465
<b>Spicy Melon</b> <i>(liqueur Becherovka, apple juice, Melon syrup, lime juice, Angostura bitters, mint)</i>	300 ml	465
<b>New York Sour</b> <i>(whiskey Jack Daniel's, lemon cordial, lemon juice, Taylor's port, Angostura bitters)</i>	300 ml	635
<b>Basil Smash</b> <i>(gin Beefeater, lemon juice, green basil, sugar syrup)</i>	300 ml	470
<b>Mai Tai</b> <i>(rum Bacardi Carta Blanca, rum Bacardi Carta Negra, lime juice, almond syrup, orange liqueur)</i>	300 ml	630
<b>Old Fashioned</b> <i>(whiskey Jack Daniel's, sugar syrup, Angostura bitters)</i>	300 ml	610

## HOT ALCOHOL-BASED DRINKS

Irish coffee	250 ml	420
Cranberry punch	300 ml	450
Red mulled wine	300 ml	375
White mulled wine	300 ml	390
Berry mulled wine	300 ml	390
Blackberry mulled wine	300 ml	390
Classic grog with honey and oranges	300 ml	410
Tangerine grog	300 ml	430

## VODKA

50 ml

Russian Standard	250
Beluga Noble	370
Beluga Gold Line	420
Grey Goose	490

## TEQUILA, RUM, GRAPPA

50 ml

Olmecca Gold	420
Olmecca Blanco	390
Bacardi Carta Blanca	330
Bacardi Carta Negra	350
Plantation Gran Anejo Guatemala & Belize	440
Plantation Pineapple Stiggins' Fancy	470
Lo Chardonnay di Nonino	650

## GIN

50 ml

Green Baboon	240
Hendrick's	720

## COGNAC, WHISKEY, CALVADOS

50 ml

Martell VSOP	750
Hennessy XO	2490
Jameson	470
Jack Daniel's	470
Chivas Regal 12 years	650
Macallan 12 years single malt whiskey	1250
Ballantine's	335
Calvados Pays d'Auge	950
Calvados Boulard VSOP	620

## LIQUEUR

50 ml

Villa Massa Limoncello	420
------------------------	-----

## BEER

Reutberger Kloster Hell <i>light</i>	500 ml	470
Reutberger Heller Bock <i>light 6,8% alc.</i>	500 ml	470
Reutberger Kloster Weisse <i>light unfiltered</i>	500 ml	470
Reutberger Export Dunkel <i>dark</i>	500 ml	470
Daisenberger Dunkle Weisse <i>dark unfiltered</i>	500 ml	470
Viven Smoked Porter <i>dark unfiltered smoked</i>	330 ml	490
Viven Sour Peach <i>light unfiltered peach</i>	330 ml	475
Eggenberg Freibier <i>light non-alcoholic</i>	330 ml	360

Пирог  
ВИНО и  
ГУСЬ РЕСТОРАН

# MENU

#THEBESTDISHESFORWINE

## SEAFOOD

Oysters <i>(delicious and diverse)</i>	330
Sea urchin	280
Crab phalanges with a creamy kimchi sauce, chilli and crispy toast <i>price per 100 g</i>	680
Scallop <i>price per 100 g</i>	1050

## 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	365
Oatmeal porridge with berry sauce and goji	350
Rice porridge with raspberries and dates	290
Crepes with sour cream and homemade jam	250
Cottage cheese pancakes with vanilla and tangerines	280
Fresh spinach leaves with slightly salted salmon and poached egg on roasted bread	310
Chicken breast with asparagus, artichoke and egg baked with cheese	425
Shakshuka with shrimp, mozzarella and bacon	510
Eggs Benedict with slightly salted salmon and avocado	680
Upside down omelette with shrimp and tomatoes	450
<b>Goose</b> chopped steak with sunny side up egg and spinach	500



USE THE PHONE  
TO VIEW THE MENU

## CAVIAR

Astrakhan sturgeon caviar	50 g	4950
	125 g	12500
	250 g	24750

## COLD APPETIZERS

Bruschetta with smoked duck breast, mozzarella, artichokes and pesto	350
Bruschetta with marbled beef, avocado cream and asparagus	670
Duck rillettes with cranberry jelly	280
Warm marbled beef carpaccio with arugula and Parmesan	720
Marinated salmon tartar with mozzarella and tomatoes	550

## HOT STARTERS

Khachapuri (georgian cheese bread) with sulguni, imeritian cheese, smoked <b>goose</b> and grapes	500
Khachapuri with gorgonzola, sulguni and caramelized pear	570
Chebureki with <b>goose</b> and farm sour cream	440
Chebureki with camembert, sulguni and mozzarella and sour cream-caviar sauce	440
Greek pasties with lamb and tzatziki sauce	370
Grilled vegetables with Feta cheese	345

Пирог  
ВИНО и  
ГУСЬ РЕСТОРАН

Tsvetnoi bulvar, 23, build. 1

+7 (499) 272-09-22

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	565
Romaine salad with chicken and Caesar sauce	430	Russian salad with <b>goose</b>	450
King crab and avocado mousse salad	530	Veal and <b>goose</b> salad with baked eggplant and mascarpone	480
Mozzarella and tomatoes salad with basil vinaigrette	420	Salad leaves with shrimp in oyster cream sauce, with stracciatella and raw smoked veal	740
Warm salad with salmon and oyster sauce	540		

## SOUPS

Hungarian goulash soup	480	Onion soup with bruschettas «Goose Stroganoff»	470
Fried champignons, white and oyster mushrooms soup with new potatoes and cherry tomatoes	400	Bouillabaisse with mussels, shrimp, wolffish, salmon and sea bass	630
Cheese creamy soup with smoked <b>goose</b>	510		

## MAIN DISHES

Pie «The Woman in white» with shrimp sauce <i>(shrimp, sea bass and a cloud of parmesan and arugula)</i>	780	Fettuccine with smoked <b>goose</b> , sun-dried tomatoes, mozzarella and basil sauce	570
«Black bull» pie with Burgundy sauce <i>(stewed thick edge of the bull with baked vegetables and farm sour cream)</i>	680	Risotto with <b>goose</b> and smoked duck	580
Confit <b>goose</b> leg with fried lettuce and orange sauce	1400	Duck with crispy crust, oriental sauce and grapes	780
<b>Gooseburger</b> with fried bacon, baked bell pepper and French fries	780	Veal tenderloin Stroganoff with mashed potatoes	850
Baked <b>goose</b> with apples, emmer wheat and celery root sauce	780	Fried muksun with poached egg, shrimp, pike and red caviar and eel sauce on a pillow of mashed potatoes	680
Fricassee «Na-pole-on» with <b>goose</b> , mushrooms and spinach	720	Baked hoisin halibut with wild rice and green peas	780
		Fried sea bass with pickled Ramiro pepper and baked eggplant paste	890

## BREAD

White garlic bread	75
Dark garlic bread	75
Bread basket	150

## DESSERTS, ICE-CREAM, SORBET

«Anna Pavlova»	440	Hot chocolate	345
Lavender cake	380	Ice-cream scoop <i>(pecan and caramel praline, rye-flavored with meadow honey, sea buckthorn with heather honey, Philadelphia cheese-flavored, black currant with red bilberry and acacia honey, etc.)</i>	50 g 150
Strudel with quince, walnut, honey and ice-cream	370	Sorbet scoop <i>(mango, cranberry, black currant, lemon and lime, raspberry, etc.)</i>	50 g 150
White honey cake with sour cream buttercream	345		
Chocolate fondant with vanilla ice-cream	390		

## SOFT DRINKS

### COFFEE, COCOA

Espresso	40 ml/80 ml	145/180
Americano	150 ml/250 ml	195/215
Cappuccino	200 ml/300 ml	215/265
Latte	290 ml/400 ml	230/280
Cocoa	250 ml	330
Cocoa with whipped cream	300 ml	390

### TEA

	300 ml/500 ml	
Black Ceylon Dellava plantation tea		170/270
Earl Grey black tea with bergamot		180/270
Black tea «Thyme»		180/270
Elite green tea Sencha		180/270
Green jasmine tea Mo Li Hua Cha		180/270
Milk oolong elite Chinese tea		200/270

### FOR TEA AND COFFEE

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

### HOT FRUIT-BERRY TEAS, MULLED WINE

Strawberry tea with mint	500 ml	350
Kumquat tea with strawberry and magnolia-vine	500 ml	360
Lemon-ginger tea with honey	500 ml	360
Raspberry spicy tea	500 ml	360
Sea buckthorn tea with orange	500 ml	350
Non-alcoholic mulled wine	300 ml	270

### COLD BEVERAGES

Fresh juice <i>(orange, grapefruit, apple, carrot, celery)</i>	220 ml	290
Homemade lemonade <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	220 ml	200
Homemade lemonade in jug <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	1 l	525
Mojito <i>(classic, orange, strawberry)</i>	350 ml	250
Homemade berry drink (mors)	220 ml/1 l	130/450
Smoothie «Black pearl»	220 ml	310
Smoothie «Winter cherry»	220 ml	280
Bilberry-strawberry smoothie	220 ml	280
Coca-cola	250 ml	190
Dausuz <i>still mineral water</i>	280 ml/500 ml	195/250
Dausuz <i>sparkling mineral water</i>	280 ml/500 ml	195/250
Sienergy <i>Spring silicon-rich mineral still water</i>	500 ml	260



Alexander Zhurkin

ALEXANDER ZHURKIN  
chef

## GIFTS

Gift card	3000
Box of pies	2200